



S M A L L P L A T E S

- ▲ **Calamari Fritti** with smoked paprika-Valencia orange tomato sauce and Parmesan-lime aioli 9.95
 - ▲ **Short Rib Sliders** on brioche buns with roasted mushrooms, charred green onion, balsamic glaze and truffled fries 13.95
- ▲ **Mediterranean Tapas**, hummus, Sicilian meatballs, Serrano ham, piri piri chicken skewer, tomato bruschetta, Burrata and grilled pita 16.95
 - ▲ **Garlic Crusted Ahi Tuna*** with Catalan spinach, pine nuts and piri piri sauce 13.95
 - Truffled Fries** with Parmesan-lime aioli 7.95
 - Blue Crab and Spinach Dip** with crispy lavosh 12.95
 - ▲ **Sicilian Meatballs** with Giacomo's sausage, ground beef, pine nuts, raisins, marinara, shaved pecorino and grilled crostini 12.95
- Hummus topped with smoked paprika and extra virgin olive oil, with crispy lavosh** 11.95
 - ▲ **Local Tomato Sampler** with Burrata, julienne red onion, extra virgin olive oil, sea salt, cracked black pepper and crostini 13.95
- Darn Good Burger*** with herb mayonnaise and hand-cut fries, just ask for cheese 10.95
- Spanish Cobb Salad** with grilled chicken, Serrano ham, hard boiled egg, tomatoes, Manchego crisps and avocado over romaine and spinach tossed in Gorgonzola dressing 13.95
 - ▲ **Housemade Pancetta Flatbread** with ricotta and garden rocket 13.95
- Pesto Flatbread** with fresh mozzarella, roasted red peppers and caramelized onions 13.95
 - Potato Leek Soup** 4.95/5.95
 - Soup for Today Market Price**

E N T R É E S

served with a simple tossed salad with house vinaigrette

- Parmesan Crusted Chicken** layered with herbed goat cheese, served with fried capers, lemon garlic sauce, mashed potatoes and seasonal vegetable 21.95
 - Wood-Fire Grilled Salmon*** with vintage sherry-honey glaze and garlic-thyme butter, polenta and seasonal vegetable 26.95
- ▲ **Oak-Fired Filet Mignon** with black peppercorn brandy sauce, warm bacon-mustard compote, mashed potatoes and wilted greens 32.95
 - ▲ **Pan Seared Sea Scallops** with smoked paprika-Valencia orange tomato sauce, spanakorizo, basil pesto, feta and Catalan spinach with pine nuts 31.95
- Gemelli Bolognese**, rich ragoût of ground beef, sweet Italian sausage and tomatoes with gemelli pasta, Burrata and basil pesto 19.95
 - ▲ **Schnitzel Holstein**, crisp herb-breaded veal scaloppini, fried egg, a lemon, white anchovy and caper sauce and truffle fries 31.95
 - ▲ **Wood-Fired Rotisserie Chicken** with smoked paprika-Valencia orange tomato sauce, spanakorizo and seasonal vegetable 22.95
- Chef's Rotisserie Special** (Please ask your server) Market Price
- Today's Chef's Selection** (Please ask your server) Market Price
- ▲ **Cherry Tomato Stuffed Portabello Mushroom** with spanakorizo and wilted greens 19.95
- Baked Pecan Crusted Trout** with lemon beurre blanc, polenta and seasonal vegetable 24.95
 - ▲ **Lamb Porterhouse** with kumquat and piquillo pepper jam, roasted potatoes and Catalan spinach with pine nuts 31.95
- Beef Short Ribs**, seared, then slowly braised with sherry and rosemary, served with mashed potatoes and seasonal vegetable 30.95

▲ **Chef's features April 19 – June 13**

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

**Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*