



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

▲ **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

Blue Crab and Spinach Dip with crispy lavosh 12.95

S O U P S A N D S A L A D S

▲ **Grilled Salmon and Warm Farro*** with asparagus, garden rocket, pine nuts and feta, tossed with garlic-oregano vinaigrette 15.95

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

▲ **Lemon-Garlic Shrimp Salad**, bulgur wheat, arugula, asparagus, pickled hearts of palm, feta and lemon-garlic vinaigrette 13.95

Peasant Chicken Salad, sun-dried tomatoes, artichokes, kalamata olives, capers and herb croutons tossed with greens and sun-dried tomato dressing 12.95

Grilled Tuna Salad* with roasted red peppers, avocado and kalamata olives tossed with mixed greens and toasted cumin vinaigrette 13.95

Potato Leek Soup 4.95/5.95

Soup for Today Market Price

S A N D W I C H E S A N D F L A T B R E A D S

Roasted Chicken Salad Croissant with hand-cut fries 11.95

Crispy Chicken and Bacon Sandwich on focaccia with shaved Parmesan, baby arugula and roasted tomato-cipollini onion aioli, with hand-cut fries 12.95

▲ **BLT** on toasted rye with avocado, herb mayonnaise and hand-cut fries 13.95

Darn Good Burger* with herb mayonnaise and hand-cut fries, just ask for cheese 10.95

▲ **Piri Piri Chicken Skewers** on flatbread with cherry tomatoes, onion, arugula, feta and Greek roasted potatoes 12.95

▲ **Housemade Pancetta Flatbread** with ricotta and garden rocket 13.95

Pesto Flatbread with fresh mozzarella, roasted red peppers and caramelized onions 13.95

E N T R É E S

Parmesan Crusted Chicken layered with herbed goat cheese, served with fried capers, lemon garlic sauce, mashed potatoes and seasonal vegetable 14.95

Wood-Fire Grilled Salmon* with vintage sherry-honey glaze and garlic-thyme butter, over polenta and seasonal vegetable 15.95

Today's Chef's Selection (Please ask your server) Market Price

▲ **Cherry Tomato Stuffed Portabello Mushroom** with spanakorizo and wilted greens 12.95

Gemelli Bolognese, rich ragoût of ground beef, sweet Italian sausage and tomatoes with gemelli pasta, Burrata and basil pesto 13.95

Baked Pecan Crusted Trout with lemon beurre blanc, polenta and seasonal vegetable 14.95

▲ **Spanakopita**, Greek phyllo pie with spinach, pine nuts, feta and arugula salad 11.95

▲ **Seared Beef Tenderloin Tips*** with black peppercorn brandy sauce, mashed potatoes and seasonal vegetable 15.95

▲ **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.