



S M A L L P L A T E S

- ▲ **Calamari Fritti** *with tomato coulis* 9.95
- ▲ **Tuscan Short Rib Sliders** *with spicy corn relish, avocado and shaved Parmesan on brioche buns, served with truffled fries* 13.95
- ▲ **Mediterranean Tapas**, *hummus, crispy Burrata with fig balsamic, Serrano ham, piri piri chicken skewer, tomato bruschetta, spicy chickpea salad with avocado and grilled pita* 16.95
- ▲ **Garlic Crusted Ahi Tuna*** *over spicy chickpea salad and avocado with charmoula and crumbled feta* 13.95
- Truffled Fries** *with Parmesan-lime aioli* 7.95
- Blue Crab and Spinach Dip** *with crispy lavosh* 12.95
- ▲ **Crispy Burrata** *with fig balsamic and tomato chili compote* 13.95
- ▲ **Hummus Duo**, *traditional with smoked paprika and extra virgin olive oil, fava bean with pickled sweet Peruvian peppers and feta, served with crispy lavosh* 12.95
- ▲ **Local Tomato Sampler** *with crumbled goat cheese, 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
- ▲ **Chicken Panzanella Salad** *with sweet corn, croutons, tomatoes and fresh mozzarella tossed with romaine, sherry vinaigrette and tomato-cipollini onion aioli* 12.95
- ▲ **Roasted Summer Vegetable Flatbread** *with smoked mozzarella and basil pesto* 13.95
- ▲ **Heirloom Tomato Flatbread** *with applewood smoked bacon and fresh mozzarella* 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** *topped with bruschetta relish and shaved Parmesan over mashed potatoes and seasonal vegetable* 32.95
- ▲ **Pan Seared Smoked Paprika Dusted Sea Scallops** *over creamy corn, bacon and chives, with wilted greens and blistered cherry tomatoes* 31.95
- ▲ **Wood-Fired Ahi Tuna** *with tomato and green onion coulis, shiitake slaw, polenta and wilted greens* Market Price
- ▲ **Miss Angela's Lasagna**, *Giacomo's Italian sausage, beef, zucchini and sweet corn, with crumbled feta and wilted greens* 19.95
- ▲ **Wood-Fired Rotisserie Chicken** *with blistered cherry tomatoes and fig balsamic over mashed potatoes 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
- ▲ **Roasted Summer Vegetable Stack** *with spicy chickpea salad, tomato coulis, basil pesto and wilted greens* 19.95
- Baked Pecan Crusted Trout** *with lemon beurre blanc, polenta and seasonal vegetable* 24.95
- ▲ **Bone-In Duroc Pork Chop** *with herb goat cheese stuffed grilled peach, green onion coulis and roasted summer vegetable stack* 27.95
- ▲ **Tuscan Beef Short Ribs**, *seared, then slowly braised with Marsala and rich tomato-Parmesan ragoût, served over polenta and wilted greens* 30.95

▲ **Chef's features June 14 – August 8**

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.*