



## S M A L L P L A T E S

**Calamari** with harissa sauce 9.95

▲ **Local Tomato Sampler** with crumbled goat cheese, julienne red onion, extra virgin olive oil, sea salt, cracked black pepper and crostini 13.95

▲ **Mediterranean Street Fries**, hand-cut fries with ground lamb, marinated tomatoes, arugula, spicy chickpeas, feta and charmoura 13.95

▲ **Salumi Plate**, Chef's selection of artisanal cured meats, house-pickled vegetables and crostini Market Price

**Truffled Fries** with Parmesan-lime aioli 8.95

▲ **Mediterranean Tapas**, hummus, marinated feta, Serrano ham, smoked paprika-almond chicken skewer, tomato bruschetta, spicy chickpea salad with avocado and grilled pita 16.95

**Blue Crab and Spinach Dip** with crispy lavosh 12.95

▲ **Garlic Crusted Ahi Tuna\*** over spicy chickpea salad and avocado with charmoura and crumbled feta 13.95

▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil and baba ghanoush with crumbled feta, served with crispy lavosh 12.95

▲ **Tuscan Short Rib Sliders** with avocado relish, roasted tomato and shaved Parmesan on brioche buns, served with truffled fries 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

▲ **Heirloom Tomato Flatbread** with applewood smoked bacon and fresh mozzarella 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** with herbed goat cheese, fried capers, lemon garlic sauce, mashed potatoes and seasonal vegetable 21.95

**Baked Pecan Crusted Trout** with lemon beurre blanc, polenta and seasonal vegetable 24.95

▲ **Roasted Summer Vegetable Stack**, spicy chickpea salad, tomato coulis, basil pesto and wilted greens 19.95

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

**Wood-Fire Grilled Salmon\*** with vintage sherry-honey glaze and garlic-thyme butter, polenta and seasonal vegetable 26.95

▲ **Pan Seared Smoked Paprika Dusted Sea Scallops** over creamy corn, bacon and chives, wilted greens and blistered cherry tomatoes 31.95

▲ **Miss Angela's Lasagna**, Giacomo's Italian sausage, beef, grilled zucchini and sweet corn, crumbled feta and wilted greens 20.95

▲ **Oak-Fired Filet Mignon** topped with bruschetta relish and shaved Parmesan over mashed potatoes and seasonal vegetable 32.95

▲ **Wood-Fired Rotisserie Chicken** in a smoked paprika, tomato and almond sauce over Greek roasted potatoes and seasonal vegetable 22.95

**Chef's Rotisserie Special** (Please ask your server) Market Price

▲ **Dukkah Spiced Duck Breast**, pomegranate molasses, fresh herb salad, preserved lemon labneh and a roasted summer vegetable stack with basil pesto and tomato coulis 29.95

▲ **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 13 – August 7**

*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.*