

# Entrées

## **Paella\* 36**

Saffron Rice, Chorizo, Scallop, Shrimp, Mussels, Clams

## **Sea Scallops\* 35**

Melted Leeks & Celery Root, Kaluga Caviar

## **Flounder 36**

Local Shrimp, Broccoli, Capers, White Wine & Tomato Butter

## **Salmon\* 30**

Field Pea Succotash, Pesto, Fried Peppers

## **Swordfish 34**

Tomato Confit, Olives, Capers

## **Bolognese 26**

Fresh Tagliatelle, Veal, Beef & Pork Ragu, Parmigiano Reggiano

## **Ravioli 24**

Wild Mushrooms, Duxelles, Ricotta, Herb Butter

## **Gnocchi 30**

Braised Short Rib, Dashi, Pickled Sweet Peppers, Mint, Lime

## **Filet Mignon\* 45**

Potato Pave, Asparagus, Carrots, Demi-Glace

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

# Small Plates

- Today's Oysters\* | Mignonette, Lemon 21 / 40
- Crab Dip | Artichokes, Spinach, White Cheddar, Crostini 19
- Calamari | Hot & Sweet Sauce, Wasabi Aioli 19
- P.E.I. Mussels | Sauce Marinière, Grilled Bread 19
- Octopus a la Plancha | Potato Foam, Chorizo, Chili 20
- Tuna Poke Bombs\* | Crispy Rice, Citrus Ponzu 20
- Smoked Salmon Dip\* | Preserved Lemon, Benne Cracker 14
- Beef Tartare\* | Crispy Pommes Anna, Horseradish Aioli, Capers, Cornichons 21
- Mushroom Bruschetta | Boursin Cheese, Chives 9
- Brussels Sprouts | Lemon Tahini Dressing, Peanuts 14

# Salads

- Beets & Burrata | Beet Vinaigrette, Black Walnuts 21
- Chopped Salad | Spring Vegetables, Soppresata, Mozzarella, Chick Peas, Pesto Vinaigrette 14
- Caesar Salad | Brown Butter Bread Crumbs, Pecorino Romano, Anchovy Dressing 12
- Market Greens Salad | Cucumbers, Tomatoes, Crispy Shallots, Goat's Milk Cheese, Honey-Citrus Vinaigrette 13

# Sides \$12

- Asparagus | Pecorino Romano, Lemon
- Potato Pave | Potato Puree
- Broccolini | Olive Oil, Lemon
- Carrots | Honey-Glaze