

# DINNER MENU

## STARTERS

Soup of the Day mkt

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Pear & Black Kale Salad 16

*black kale, roasted pear, seasonal vegetables, basil vinaigrette, gorgonzola, walnuts*

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Roasted Beet Salad 18

*golden and red beets, frisee, aged balsamic vinaigrette, goat cheese puff*

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Tuna Carpaccio 22

*paper thin yellow tuna, wild arugula, white balsamic reduction*

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Beef Tartar 18

*"USDA" beef, egg yolk, onions, pickles, capers, crostini*

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Lobster Lotus Rolls 24

*fresh lobster, lemon mayo, spring vegetables, wrapped in baby Boston bibb lettuce*

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Eggplant Timal 20

*roasted eggplant filled with sheep ricotta, imported mozzarella, fresh basil*

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Grilled Octopus 22

*Mediterranean octopus, olive chimichurri*

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Mediterranean Crab Cake 24

*colossal crab meat, on bed of zucchini noodles*

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Cheese & Charcuterie 18/p

*Aged Parmesan, Bocconcini, Bucheron, Saint Andre, Prosciutto di Parma, Soppressata  
Speck, Fig Spread, Honey, Bruschettini*

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Side Dishes 10

*Grilled Asparagus, Roasted Baby Carrots, Sauteed Baby Spinach, Crispy Parmesan Polenta  
Garlic Mashed Potatoes, Truffle Mashed Potatoes, Truffle Fries, Lobster Mac & Cheese*

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. Gluten free pasta available on request. Share plates \$10 surcharge.

# DINNER MENU

## ENTREES

### Lobster Risotto 38

*Maine lobster, zucchini, Vialone Nano rice, fresh parmesan*

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### Rigatoni Alla Norma 28

*eggplant, basil, onions, tomato, tubular pasta, topped with fresh ricotta cheese*

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### Short Rib Pappardelle 34

*braised short rib ragout, garden vegetables, pappardelle pasta*

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### Potato Gnocchi 32

*handmade potato dumplings, gorgonzola dolce, roasted walnuts, aged parmesan*

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### Lobster Fra Diavolo 42

*lobster, local clams, mussels and tiger shrimp, linguine, spicy pomodoro sauce*

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### Swordfish 42

*mediterranean swordfish, olives, red onions, San Marzano tomatoes, Israeli couscous*

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### Alaskan King Salmon 39

*filet of salmon, champagne – mustard sauce, herb risotto*

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### NY Strip Steak 48

*“USDA” prime steak, Barolo wine reduction, grilled asparagus, crispy polenta*

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### Cornish Hen 32

*brick pressed cornish hens, herb marinade, root vegetables, roasted potatoes*

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### Crescent Duck 38

*farm breast of duck, braised fennel, julienne vegetables, cherry port wine reduction*

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### Truffled Veal Chop 48

*milk fed veal chops, truffled, wild mushrooms, garlic roasted mashed potatoes*