

Appetizers

Mozzarella di Bufala

marinated anchovies, celery, basil, tarragon, chervil & Myer lemon
\$17

Grilled Scallops

double smoked bacon, apricot mostarda, apples & pea shoots
\$20

Beef Carpaccio

garlic, saffron, watercress, capers & fennel
\$18

Falafel

beet hummus, garlic, radish & parsley
\$16

Salads

Metropolitan Salad

romaine, peppers, red onion, black olives, tomato, cucumber, feta cheese & oregano
\$16

Arugula

barrel aged red wine vinegar, shaved parmigiano & pine nuts
\$15

Mixed Green

hard-boiled egg, edamame, bean sprouts, chia seeds & watermelon radish
\$14

Handmade Pasta

Pasta alla Chitarra

traditional veal & pork bolognese
\$16

Farfalle

pork ragout, rosemary & pine nuts
\$17

Ricotta & Pea Agnolotti

asparagus, parmigiano, lemon zest, & egg yolk
\$20

Risotto Feature

handmade pasta special
Market Price

Entrées

Cornish Hen

mushroom, fava, edamame, bulgur & chimichurri

\$34 - whole \$26 - half

Antonutti, Pinot Nero, Friuli, 2015

\$65

Grilled Veal

snap peas, mustard greens, baby leeks, tuna aioli & cherry tomato

\$34

Chateau Blaignan, Medoc, 2016

\$75

Halibut

charred cauliflower, farro, peperoncino, grapes, & Castelvetrano olives

\$36

Antonutti, Pinot Grigio, Friuli-Venezia Giulia, 2016

\$65

Branzino

rapini & grilled lemon

\$34

Stoney Ridge Estate Winery, Gewurztraminer, 2013

\$67

Lamb Sirloin

red quinoa, peas, carrots, walnuts & lemon hummus

\$42

Alain Graillot, Crozes Hermitage, Rhone, 2007

\$85

Atlantic Salmon

ramp pesto, roasted artichokes, white asparagus & garlic puree

\$36

Blazon, Chardonnay, Napa Valley, 2014

\$68

Fish Special

finest selection of fresh & saltwater fish

Market Price

Featured Steak of the Week

premium organic, antibiotic, & hormone-free protein exclusively raised in Canada

Market Price

Recommended wine pairings with each entrée, or ask your server for our full wine list

Please ask your server for our daily dessert selections

*Executive Chef
Giacomo Romano*