

APPETIZERS

PROSCIUTTO DE PARMA AGED SALAMI SOPRESSATA GLAZED FIGS PARMIGIANO-REGGIANO MARINATED OLIVES PICKLED VEGETABLES	16
Asparagus & Fava Bean Bruschetta 🕏 Fava Beans Asparagus Artichoke Shallots Garlic Olive Oil	9
Arancini ♥ Fresh Mozzarella Creamy Spinach Tomato-Basil Sauce	9
ANTARCTIC SEA BASS CRUDO ©F RADISH LIME ZEST TURNIP OLIVE OIL KOSHER SALT	15
CRISPY CALAMARI GARLIC SPICY ITALIAN PEPPERS MARINARA SAUCE	14
Prince Edward Island Mussels © Vermouth Shallots Thyme Fennel Grilled Bread	15
SHRIMP SAMBUCA © SEARED SHRIMP BRAISED FENNEL BLISTERED TOMATOES SAMBUCA	14
Garden Crudité © ♥ Fresh Vegetables Virgin Olive Oil Coarse Sea Salt Yogurt Dip	10
SOUPS	
ZUPPA TOSCANA ©F GRILLED PORK SAUSAGE BRAISED KALE BROTH BASE	10
SPRING PEA SOUP © © MOREL CREAM	1 1
SALADS	
Asparagus & Zucchini Salad	9
Caprese Salad	10
CAESAR SALAD BABY ROMAINE LETTUCE WHITE ANCHOVY FILLETS PARMESAN CRISP CAESAR DRESSING	12
BABY GEM LETTUCE ©F PIMIENTOS RADISHES GOAT CHEESE ARTICHOKE HEARTS PECANS SOPRESATTA AGED BALSAMIC VINAIGRETTE	12
HOUSEMADE PASTA	
FETTUCCINE A LA CARBONARA FETTUCCINE CRISPY PANCETTA PARMIGIANO-REGGIANO EGG-CREAM SAUCE	25
SPRING POTATO GNOCCHI (V) FAVA BEAN PECORINO TOSCANA TOMATO GARLIC OLIVE OIL	22
Three Cheese & Vegetable Lasagna © Mozzarella Parmigiano-Reggiano Asiago Roasted Eggplant Seared Spinach Béchamel Sauce	22
BEEF LASAGNA GROUND BEEF RICOTTA CHEESE TOMATO-BASIL SAUCE	25



FISH, POULTRY AND MEAT

SEARED WILD-CAUGHT LAKE SUPERIOR WHITEFISH TUSCAN-HERB CRUSTED WHITEFISH SEARED KALE LEMON RISOTTO PUTTANESCA SAUCE	34
GRILLED BAY OF FUNDY SALMON ©F ROASTED ARTICHOKES GLAZED GREEN BEANS WILD RICE LEMON-CAPER SAUCE	32
SEARED NORTH ATLANTIC HALIBUT © GRILLED ASPARAGUS BLISTERED CHERRY TOMATOES WHITE BEAN PUREE WHITE WINE SAUCE	37
PAN ROASTED ANTARCTIC BLACK SEA BASS © SEARED RAMPS BLISTERED CHERRY TOMATOES CELERY ROOT PUREE	38
SAUTÉED SCALLOPS A LA TOSCANA SHALLOTS PARSLEY GRILLED ASPARAGUS ROASTED TOMATO RISOTTO	38
CHICKEN PARMESAN FRESH MOZZARELLA SPAGHETTI MARINARA SAUCE SUBSTITUTE EGGPLANT - 20	22
VEAL PICCATA GRILLED ASPARAGUS BLISTERED TOMATOES FETTUCCINE LEMON-CAPER SAUCE SUBSTITUTE CHICKEN - 22	25
TUSCAN-HERB CRUSTED RACK OF SPRING LAMB ©F GRILLED LEEKS PEA RISOTTO AGED BALSAMIC REDUCTION	42
CERTIFIED ANGUS BEEF® FILET MIGNON ©F SEARED SPINACH CARAMELIZED PEARL ONIONS GARLIC MASHED POTATO DEMI-GLACE	48
CERTIFIED ANGUS BEEF® BONE-IN RIB EYE © ASPARAGUS TIPS BLISTERED CHERRY TOMATOES CONFIT YUKON POTATO DEMI-GLACE	56
"SIMPLY GRILLED" – MEAT, POULTRY AND FISH YOUR WAY GRILLED, SEARED, OR BROILED; INCLUDES TWO SIDES AND ONE SAUCE.	

MEAT & POULTRY	Fish	
CERTIFIED ANGUS BEEF® FILET MIGNON - 48	BAY OF FUNDY SALMON - 32	
CERTIFIED ANGUS BEEF® BONE-IN RIB EYE - 56	BLACK SEA BASS - 38	
CHICKEN BREAST - 20	SEA SCALLOPS - 38	
SIDES	SAUCES ©F	
FETTUCCINI OR SPAGHETTI - 8	RED WINE DEMI-GLACE - 3	
WILD RICE - 7	BÉARNAISE - 3	
GARLIC MASHED POTATOES - 6	LEMON-CAPER - 2	
CONFIT TRUFFLED YUKON POTATOES - 7	Marinara - 4	
Traditional Caponata - 3	ALFREDO - 4	
SEARED MUSHROOMS, SAUTÉED LEEKS - 7	Bolognese - 4	
STEAMED SPINACH AND GREENS - 6	Puttanesca - 4	
ROASTED ARTICHOKES, GARLIC, PARSLEY - 6		
GRILLED ASPARAGUS, PARMESAN, LEMON - 6		
CRISPY BRUSSELS SPROUTS, PANCETTA, APPLE GASTRIQUE - 7		

All pastas, sauces, and dressings are proudly made in house.