

Lunch

(Prices do not include recommended wine pairing)

antipasti

Mediterranean flatbread 14

Bay shrimp, sautéed spinach, chili flakes, feta cheese, tzatziki sauce

wine pairing: Antinori, 'Scalabrone', Rose

insalata/zuppa

Heirloom tomato salad 12

Heirloom mixture, buffalo mozzarella, basil leaves, sea salt, olive oil, balsamic reduction

wine pairing: Tedeschi, Soave Classico

Pork tenderloin salad 17

Arugula, granny smith apples, dried cherries, carrots, blood orange vinaigrette

wine pairing: Compangia di Ermes, Cesanese

Chef's soup 5/7

Ask your server for today's selection

secondi

Steak sandwich 12

Caramelized onions, blue cheese horseradish aioli, with garlic fries

wine pairing: Feudi di San Gregorio, 'Rubrato', Aglianico

Clam linguine 20

Baby clams, fresh manila clams, white wine, butter, shallots, garlic

wine pairing: Marchetti, Verdicchio

Lasagne 15

Chicken, mushrooms, spinach pasta, béchamel sauce, ricotta pesto, pomodoro sauce

wine pairing: Secco-Bertani, Ripasso

Garden pasta 18

Roasted eggplant, shiitake mushrooms, cipollini onions, zucchini, asparagus, garlic, oven-dried tomatoes, olive oil, white wine

wine pairing: La Quercia Montepulciano d'Abruzzo

Chef's featured fish* 25

Grilled, sautéed Tuscan style vegetables, beurre blanc, blood orange reduction

wine pairing: DeLille, 'Chaleur Estate Blanc'

*Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of foodborne illness.