

## appetizers

<b>BRUSCHETTA</b> (V)	9
homestead heirloom tomatoes, garlic, evoo, basil	
<b>BRUSCHETTA TRIO</b>	11
kalamata olive, mascarpone, oregano sundried tomato, burrata, basil smoked salmon, mascarpone, pickled red onion	
<b>ROASTED OCTOPUS</b> (GF)	15
gazpacho, burrata, parsley	
<b>FRIED MIXED</b> (DF) (GF)	15
squid, shrimp, local fish, pink pepper, sea salt	
<b>MEATBALLS</b>	10
pork & beef blend, arrabiata sauce, basil	
<b>CUTTING BOARD</b> (GF)	16
chef's selection of meat and cheeses, antipasto	

## salads

<b>CAESAR</b>	9
kale, romain, croutons, white anchovies, grilled focaccia	
<b>PANZANELLA</b> (V)	9
tomato, cucumber, red onions, basil, balsamic vinegar, croutons	
<b>CAPRESE</b> (GF) (VEG)	11
mozzarella di buffala, tomato, basil, evoo	
<b>ROCKET GREENS &amp; BURRATA</b> (GF) (VEG)	12
buratta, pine nuts, arugula, grilled focaccia, honey lemon dressing	
<b>SEAFOOD SALAD</b> (DF) (GF)	15
clams, shrimp, squid, octopus, mussels, citronette sauce	

## addon's

FOR ANY SALAD & PASTA DISH

<b>GRILLED CHICKEN</b> (DF) (GF)   6
<b>GROUPE</b> (DF) (GF)   15
<b>SHRIMP</b> (DF) (GF)   12

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EXECUTIVE CHEF KARL STOEHR

(DF) – DAIRY FREE  
(GF) – GLUTEN FREE  
(V) – VEGAN  
(VEG) – VEGETARIAN  
(\*) – AVAILABLE UPON REQUEST

## pasta

<b>SPAGHETTI &amp; MEATBALLS</b>	18
pork & beef blend meatballs, marinara	
<b>GNOCCHI</b>	19
shrimp, mushrooms, roasted garlic	
<b>FETTUCCHINI ALFREDO</b>	15
alfredo sauce, parmesan, basil	
<b>RISOTTO</b> (V) (GF)	15
wild mushrooms, porcini broth	

## pizza

<b>MARGHERITA</b> (VEG)	13
mozzarella di buffalo, basil, tomato	
<b>MEATZA</b>	16
pepperoni, meatballs, italian sausage	
<b>FARMHOUSE</b> (VEG)	15
sundried tomato, kalamata olives, arugula, artichokes, pickled shallots	
<b>BYOP</b> (*DF)	16
pepperoni, sausage, meatball, bacon, ham, mushrooms, tomato, artichoke, onion, peppers, kale, olives, pineapple	

## entrées SERVES TWO

<b>ROASTED CHICKEN PICCATA</b> (GF)	25
lemon, capers, butter, rosemary, thyme	
<b>CHICKEN PARMESAN "PIZZA"</b>	22
house marinara, mozzarella, basil	
<b>GRILLED LOCAL WHOLE SNAPPER</b> (*DF) (GF)	45
kale, kalamata olives, heirloom tomato, lemon, basil, oregano	
<b>PISTACHIO CRUSTED LOCAL GROUPE</b>	47
heirloom tomatoes, capers	
<b>28oz RIBEYE</b> (GF)	55
bone-in, toasted fennel rub, rosemary	

## sides

<b>MUSHROOM RISOTTO</b> (GF) (VEG)   5
<b>SMASHED FINGERLING POTATO</b> (DF) (GF) (VEG)   5
<b>CAESAR SALAD</b>   5
<b>MEDITERRANEAN TOMATO SALAD</b> (DF) (GF)   5

*For your convenience, a 18% service charge has been added to your check and is adjustable at your discretion.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*