



EASTER MENU

Appetizer

Burrata Fungo ^{14.5}

Imported buffalo milk mozzarella, Madura farms oyster mushroom, black lava salt, arugula, truffle essence

Avocado Shrimp ¹⁶

Colossal shrimp, steamed, served chilled, lemon & lime zest, pink sea salt, E.V.O.O., served with an avocado puree, micro green garnish

Scotch Egg ^{12.5}

Local Banbury Cross Farm egg, wrapped in savory ground beef, oven baked, served over a plum tomato basil & fresh mozzarella fondue

Calamari Fritti ^{14.5}

Buttermilk battered calamari served crispy with tomato fondue

Jumbo Lump Crab Cake ¹⁶

Baked to perfection, served with a grilled mango jalapeno puree, cucumber carrot salad, ginger lemon oil

Signature Eggplant Rollatini ^{9.5}

Hand rolled eggplant, ricotta, mozzarella, pecorino, plum tomato sauce, finished with basil oil

Lamb Lollipops ^{16.5}

Grass fed lamb chops (2), char grilled, served with scallion potato crisp, finished with a parsnip & chimichurri

Soups & Salads

Easter Chowder ^{8.5}

Polish kielbasa, local eggs, potatoes, bacon, mirepoix, touch of cream

Maine Lobster Bisque ¹¹

Topped with lobster meat, vanilla & thyme emulsion

Pasta Fagioli ⁸

Canneloni beans, diced tomatoes, ditalini pasta

Caesar Salad ^{9.5 (For 2: 14.5)}

Hearts of Romaine, brioche croutons, shaved grana padana, classic Caesar dressing

Blue Cheese & Pear Salad ¹²

Arugula, moody blue cheese, sliced pears, raspberry vinaigrette

Mediterranean Chopped Salad ^{12.5}

Romaine, mesclun greens, roasted red peppers, olives, tomatoes, onions, feta cheese, zinfandel vinaigrette

Cobb Salad ¹³

Romaine, diced avocado, local eggs, Applewood smoked bacon, grape tomatoes, blue cheese, frizzled onions, Dijon mustard vinaigrette

Pasta

Lasagna al Forno ²⁶

Savory ground beef, sweet & hot Italian sausage, rich decadent béchamel, plum tomatoes, homemade ricotta, melted mozzarella

Braised Beef Short Rib Ravioli ²⁴

Homemade ravioli stuffed with slow braised beef short ribs, plum tomato, basil, fresh mozzarella fondue, E.V.O.O.

Lamb Bolognese ²⁴

Ground lamb, mirepoix, chili flakes, plum tomato, rigatoni pasta, crumbled feta cheese, parsley

Shrimp & Scallops Cappelini ²⁸

Day boat sea scallops, jumbo & baby shrimp, grape tomatoes, roasted peppers, spinach, garlic, white wine butter sauce

Madura Farms Buccatini ²⁴

Local exotic mushrooms, shallots, thyme, grape tomatoes, porcini mushroom cream sauce

Entrees

Lamb Shank Ossobucco ³⁶

Slow braised lamb shank, served over creamy saffron risotto, red wine mirepoix, pine nut & arugula gremolata

Branzino ³²

Filed, deboned, Mediterranean seabass, pan roasted, oven baked, served with charred lemon, thyme, white wine butter sauce, capers, grape tomatoes, served with caulilini & herb roasted potatoes

Baby Rack of Lamb ³⁸

Grass fed baby lamb, char grilled with a Dijon panko crust, scallion potato cake, caullilini, rosemary & lemon demi glaze

Filet Mignon Barolo ³⁶

Pan Roasted 8oz. prime tenderloin of beef, served with a red wine Madura farm mushroom demi glaze, herb roasted potatoes, char grilled asparagus

Chicken Limoncello ²²

Panko battered free range chicken breast, served over herb roasted potatoes, steamed asparagus, lemon white wine butter sauce

Veal Sorrentino ²⁶

Milk fed veal scallopini, pounded thin, topped with prosciutto di parma, eggplant, melted mozzarella, sautéed with shallots & scallions, sherry wine reduction, herb roasted potatoes, mixed vegetables

Chicken Alaska ²⁷

Free range chicken breast, pan seared, topped with Dungeness blue crab meat, melted Swiss, lemon white wine butter sauce, roasted peppers, herb roasted potatoes

Champagne Scallops ³⁶

Pan roasted day boat sea scallops, served over a bed of saffron risotto, caulilini flowers, champagne, canilla & thyme beurre blanc

Classic Glazed Easter Ham ²⁶

4 cheese scallop potatoes, honey glazed carrots, grilled asparagus

Duck Confit ²⁸

Slow roasted long island duck, served with an Amarena cherry & rosemary gastrique, herb roasted potatoes, char grilled asparagus, and honey glazed carrots

