

Appetizers

French Onion Soup \$4

Topped with crustini and melted gruyere

Steamed Mussels \$9

Fresh mussels steamed in white wine tomato basil broth and toasted baquette

Chef Damico's Olives \$8

Marinated olives, assorted cheeses and warm bread

Escargot \$8

Snails sautéed in fennel garlic butter in vol-au-vant

Arancine \$6

Fried risotto and Italian sausage with fire roasted tomato balsamic sauce and flash fried spinach

Salads

Tomato Caprese \$7

Heirloom tomato salad with fresh house made mozzarella, mixed greens, basil pesto and balsamic vinaigrette

Summer Spinach Salad \$7

Garden fresh spinach, mixed berries, feta cheese, and toasted pepitas tossed with raspberry vinaigrette

Goat Cheese Salad \$9

Hazelnut crusted farm fresh goat cheese fritter, served with mixed salad greens, shaved fennel, strawberries, and honey roasted shallot vinaigrette

Entrée's

Salad Nicoise \$ 12

Marinated grilled salmon filet , Dijon vinaigrette, tomatoes, hard cooked egg, fingerling potatoes, Nicoise olives and haricot verte

Steak Salad \$ 12

Grilled tenderloin tips, romaine lettuce, tomatoes, bell peppers, green olives, marinated mushrooms, bleu cheese dressing, topped with fried onion straws

Shrimp Cobb \$ 12

Mixed greens, marinated grilled shrimp, avocado, gorgonzola, peppered bacon, tomatoes, grilled asparagus with buttermilk ranch dressing

Chicken Salad \$ 8

Poached chicken tossed in dill aioli, red seedless grapes, cashews, celery, red onion served on croissant

Hot Italian Sub \$ 10

Capicola, Coppa, Genoa salami, Italian beef, provolone, onion, tomato, lettuce, olive salad, red wine vinaigrette on toasted baguette

B.L.T. \$ 8

House cured spiced bacon, bibb lettuce, tomato, avocado, herb aioli, sliced smoked gouda on multi grain bread

Seared Scallops \$ 15

Jumbo seared scallops, wild mushroom risotto cake, grilled asparagus drizzled with a sherry beurre blanc

Sandwiches served with house made spicy garlic pickles and chips