

Grilled calamari	12
House made ravioli 'mezzelune' with spicy ricotta and spinach	14
Ahi Tuna carpaccio, horseradish crema	12
Eggplant parmigiana	11
Lentil and spelt soup	6.5
Lumache-baked escargot	12
Warm baby octopus with garbanzo beans	12
Rigatoni pasta with beef and veal ragú	12
Organic hanger steak with barolo sauce	14
Imported parma prosciutto plate	13
Mixed antipasto plate	15
Veal carpaccio with arugola salad and truffle mélange *Hormone- and antibiotic-free/humanely raised veal	13
Grilled caesar salad	8
Organic lamb burger	12
Tuna tartare, ginger and organic honey mélange	13
Fried calamari	11
One pound of sautéed mussels	12
Cheese and accompaniments plate	10
Vine-ripened tomato and mozzarella caprese	9
Seared cape cod scallops. Wild mushroom sauce	13

**Happy hour daily 3-6:30
and 10:00-close
50% off this menu
\$3.5 select white, red, rose \$3 pints
\$14 bottle of red, white, or rose
We cannot separate checks in the bar
but we can run multiple cards**