

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

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**

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