

## DINNER MENU

**CHEESE** *two cheeses 15 · three 20 · four 27 · full board 41 · served with crostini & seasonal accents*

**marco polo** (cow) hard, rich, savory, peppery | washington

**reny picot camembert** (cow) milky, buttery, earthy, tangy | michigan

**bleu d'auvergne** (cow) crumbly, mellow, meaty, grassy | france

**aurora manchego** (sheep) hard, fruity, nutty, sweet | spain

**midnight moon** (goat) hard, nutty, buttery, hints of caramel | netherlands

**cremont** (cow & goat) creamy, mushroomy, nutty, smooth | vermont

**CHARCUTERIE** *each 12 · half board 32 · full board 60 · served with focaccia & pickled vegetables*

**mortadella** traditional italian pork sausage with pistachios | italy

**bresaola** air-dried cured beef, tender and sweet | italy

**sopressata** traditional calabrese style dry cured salami, spicy and smokey | italy

**prosciutto di parma** dry cured ham, soft and supple with slight saltiness | italy

**chicken liver mousse** smooth, buttery, rich, hints of brandy | house made

**duck prosciutto** juniper berry, orange zest, thyme | house made

**SALADS** *add local free range chicken paillard +8 · atlantic salmon +12 · head-on prawns +12*

**local mixed greens** carrots, cucumbers, honey vinaigrette 10

**beet salad** arugula, heirloom carrots, orange segments, pistachios, whipped goat cheese, citrus vinaigrette 16

**watermelon salad** watercress, feta, roasted corn, balsamic reduction 14

**hawaii ahi tuna niçoise** butter lettuce, haricot verts, potatoes, heirloom tomato, quail egg, olive, capers, lemon dressing 23

**australian wagyu salad** 5oz grilled coulotte steak, mixed greens, heirloom tomatoes, red onion, blue cheese, balsamic 29

## FIRSTS

**soup of the day** ask your server 8

**coconut curry manila clams** roasted jalapeño, heirloom cherry tomato, micro greens, fresh herbs 15

**pei mussels** fennel, mustard, sun dried tomato, white wine cream sauce, fresh basil, focaccia 18

**fried calamari** fried pickles, banana peppers, basil, red chili glaze, smoked paprika aioli 16

**house made meatballs** san marzano tomato sauce, polenta, arugula, tuscan gremolata, grana padano 12/18

## SECONDS

**spring risotto** sweet peas, squash blossoms, exotic mushrooms, shaved pecorino 25

**spaghetti vongole** house made pasta, manila clams, red chili flake, white wine, fines herbes 25

**lamb pappardelle** house made mint pasta, braised lamb ragù, san marzano tomato, bell pepper, parmesan 28

**grilled whole mediterranean bronzini** chili lime sauce, charred summer squash, black garlic reduction 30

**pan seared atlantic salmon** head-on prawns, sweet roasted corn and lima bean succotash, tarragon butter sauce 34

**grilled australian wagyu** 5oz grilled coulotte steak, parmesan pommes frites, carbonnade flamande sauce 31

**SANDWICHES & BURGERS** *served with house salad · sub salad with hand cut parmesan fries +2*

**local grass-fed beef burger** dry aged beef, bibb lettuce, tomato, onion, pickles, smoked paprika aioli, brioche bun 16

**local grass-fed lamb burger** arugula, tzatziki cucumber relish, red pepper coulis, brioche bun 19

**mushroom 'burger'** vegetarian exotic mushroom patty, basil pesto, grilled onion, arugula, brioche bun 15

*add to any burger · blue · goat · cheddar · fontina · mushrooms · avocado · applewood smoked bacon + 1.5 | sunny side-up farm egg +2.5*

## PIZZAS

**house smoked salmon** atlantic salmon, dill fonduta, spinach, capers, caramelized onions 16

**carne** pepperoni, capicola, sausage, sopressata, house pulled mozzarella 19

**margherita** crushed san marzano tomatoes, house pulled mozzarella, grana padano, basil 15

**build your own** house pulled mozzarella, choose a base: fonduta · tomato · pesto 13

*add arugula · spinach · red onions · mushrooms · olives +1.5*

*add meatballs · sausage · applewood smoked bacon · prosciutto · sopressata · pepperoni · capicola +2.5*

## SIDES

**grilled house made focaccia** e.v.o.o., rosemary 6

**creamy polenta** grana padano 6

**tempura fried artichoke** lemon aioli 8

**parmesan hand cut fries** fresh herbs 8

**fried brussels sprouts** balsamic glaze 9

**succotash** sweet roasted corn, lima bean 8

**roasted cauliflower gratin** montasio, pinenuts, breadcrumbs 10