

Salads



Rucola Salad

Appetizers*



Antipasti Misti

Pasta*



Spaghetti with sardines

7

Pizza



Pizza Large



Pizza Grande

5

Le Insalate



Arugula

8

Pasta dishes



Tagliatelle Bolognese

6

Antipasti



Zuppa di Giorno

Salad



Fried Calamari Salad



Salad

9

Seafood



Seafood

Menus



Menu

SIDES



Roasted Garlic Mashed Potato



Roasted Brussels

Drinks



Cider

Insalate



Arugula Salad

9



Beet and Burrata Salad

Beers



Draught

Entrees



Pork Saltimbocca



Grilled NY Strip

Signature



Tuscan Tea

Plates



Field Greens Salad

Shareables



spanish octopus

Vino Bianco



Rose, Minuty, Cotes de Provence

Gin Cocktails



Lavender Gimlet

HH Cocktails



Blood Orange Martini

Other Varietals



Zinfandel, The Prisoner

Antipasto Station



Grilled Seasonal Vegetables

Six Pack Beers



Craft

Uncategorized



Sautéed Greens Aglio e Olio



Rum Slinger



Bouvardier



Mussels di Giorno



White Sangria/Red Sangria



Prosecco, Nino Franco rustico, Veneto NV



Blanc de Noir, Gruet NV



Pinot Grigio, Venica & Jesera



Falanghina, Terredora Dipaolo



Chardonnay, Clos Du Val



Riesling, Dr. Konstantin Frank



Pinot Noir, Frederick Magnien Bourogne, A Morey-Saint-Denis



Chianti Classico, Nozzole, Toscano



Cotes du Rhone, E. Guigal, Rhone



Malbec/Bonarda Blend, Tikal "Patriota", Mendoza



Montepulciano, Avignonesi, Toscano



Cabernet Sauvignon, Conn Creek, Napa



Zinfandel, Opolo "Mountain Zin", Paso Robles



Nero D'Avola, Cantine Colosi, Sicily



Linguine with Chicken Sausage



Pappardelle with Seared Diver Scallops



Pan Seared Golden Tilefish*



Peaches and Cream*



Cast Iron Seared Duck Breast*



Kale "Caesar" Sald



Fried Soft Shell Crab with Summer Slaw



Pan Roasted Copper River Salmon*



Pan Seared American Red Snapper in Bourride*



Orange Glazed Pork Belly



Confit Fried Chicken



Roasted Oysters Rockefeller*



Chablis, Albert Bichot