

by the glass

sparklers

Prosecco	<i>Zardetto, Veneto, NV</i>	10
Cava	<i>Castell Roig, Penedés, NV</i>	10
Champagne	<i>Heidsieck & Co., Brut, NV</i>	14

whites

Chardonnay	<i>Tres Palacios '09, Maipo</i>	8
Pinot Grigio	<i>Zenato '08, Veneto</i>	8
Verdejo	<i>Sol E Cic O '08, Almansa</i>	9
Vermentino	<i>Casamatta '08, Tuscany</i>	9
Moschofilero	<i>Boutari '08, Greece</i>	8
S. Blanc	<i>Crossroads '08, Marlborough</i>	9

reds

Chianti	<i>Cesani '08, Colli Senesi</i>	9
Cabernet	<i>Montes 'Limited' '07, Colchagua</i>	9
Rioja	<i>Sancho Londono "Cortijo" '07</i>	8
Syrah	<i>La Friande '08, Côtes du Rhône</i>	8
Malbec	<i>Kaiken '08, Mendoza</i>	9
Merlot	<i>Tres Palacios '07, Maipo</i>	8
Pinot Noir	<i>Mana NZ '08, Marlborough</i>	10

today's additions

**we create our
menu additions daily!**

Please notify us of any food allergies or aversions....

For your convenience, an 18% gratuity
will be added to parties of 6 or more...

starters

Mezze Sampler 9
baba ghanoush; red pepper hummus; black bean hummus

P.E.I. Mussels 13
chorizo, cannellini beans & tomato-paprika refrito

Shrimp *al Ajillo* 15
garlic, mushrooms & lime

Yellowfin Tuna Ceviche 15
jalapeños, red onions, cilantro & lime

Baby Octopus 14
fingerling potatoes, olives & paprika

Fried Calamari 12
harissa-pomodoro & lemon aioli

Bibb Lettuce 11
butternut squash, red delicious apple,
Cherry Grove Farm brie, roasted beets & raisin vinaigrette

Arugula Salad 10
gorgonzola, warm bacon & fig crostini

Romaine a la Caesar 9
olive oil croutons & *Grana*

- Bruschetta 9 each
- butternut squash, arugula & brie
 - mushroom, ricotta cheese & tartufo oil
 - white bean, cauliflower & salumi

pastas

Torchoni & House-Made Italian Sausage 20
Winter greens, chestnuts & mushrooms

Yellow Fin Tuna Linguine 21
capers, *niçoise* olives, kale, roasted tomato purée

Penne al Telefono 19
eggplant, plum tomatoes & fresh mozzarella

House-Made Pumpkin & Spinach Ravioli 23
prosciutto, shiitake & oyster mushrooms, walnuts & sage

entrees

Piquillo Peppers 19
cauliflower, potatoes, chestnuts & vegetable ragout

Classic Paella for Two 48
calasparra rice, saffron, chorizo,
chicken, clams, mussels, shrimp & calamari

Salt Baked North Atlantic Salmon 27
"Catalan" style spinach, celery root, tomatoes & pistachios

Atlantic Fluke 26
savoy cabbage, potatoes,
buckwheat pasta, fennel & lemon zest

Pan-Seared Sea Scallops 29
turnip cauliflower purée, root vegetables, olive oil

Griggstown Farms Chicken 24
cippolini onions, roasted lemons & papas bravas

Grilled 14 oz. Pork Chop 29
Brussels sprouts, scalloped
potatoes & green peppercorn sauce

Grass-fed 12 oz. NY Strip Steak 30
Serrano ham, mushrooms,
fingerling potatoes, ceci beans & greens