

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!**

3 course Prix Fix Menu available 19

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 8

baba ghanoush; red pepper hummus; black bean hummus

P.E.I. Mussels 12

chorizo, cannellini beans & tomato-paprika refrito

Shrimp *al Ajillo* 13

garlic, mushrooms & lime

Fried Calamari 12

harissa-pomodoro & lemon aioli

Bibb Lettuces 10

roasted pumpkin, red delicious apple,

Cherry Grove Farm brie, roasted beets & raisin vinaigrette

Romaine a la Caesar 9

olive oil croutons & *Grana*

Avocado & Radicchio Salad 10

spinach, frisee, tomatoes, cracked

wheat, lentils & raisin vinaigrette

Arugula Salad 10

gorgonzola, warm bacon & fig crostini

make any salad a meal with grilled chicken or shrimp 6

Bruschetta 9 each

- butternut squash, arugula & brie
- mushroom, ricotta cheese & tartufo oil
- cauliflower, garbanzo beans & salumi

sandwiches & flatbreads

Fried Local Fluke & Focaccia 14

roasted tomato, red onion, pickles & mixed greens

"Terroir" Burger on Brioche 15

organic, grass-fed beef sirloin, lettuce, tomato, pomme frites & Manchego cheese

Vegetarian Flatbread 13

grilled seasonal vegetables, basil pesto, fresh mozzarella & pomme frites

Raised Right Chicken Burger 14

local mushrooms, apple smoked bacon, truffle aioli & mixed greens

pastas & grill

Torchini & House-Made Italian Sausage 17

winter greens, chestnuts & mushrooms

Linguine 17

yellowfin tuna ragout, nicoise olives, capers & Tuscan kale

Penne al Telefono 16

eggplant, plum tomatoes & fresh mozzarella

Salmon *a la Plancha* 18

celery root, "Catalan style" spinach, tomatoes & pistachios

Grass-fed NY Strip Steak 8 oz. 20

Serrano ham, mushrooms, fingerling potatoes, ceci beans & greens