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A P P E T I Z E R S

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CLAM CHOWDER

made with fresh sea clams and garnished with smoked bacon and chives 9

LOBSTER BISQUE

pastry crisp, crème fraiche and chive oil drizzle 9

OLIVES, ALMONDS and CHEESE

marinated mixed, Marcona and Bijou (jewel) aged goat's cheese from Vermont with fig jam crostini 15

SEA SCALLOPS CASINO

wood smoked bacon, bell pepper, green onion, garlic, romano and panko 14

PAN FRIED HALLOUMI

Greek "squeaky" cheese. lemon olive oil and cucumber mint salad 9

STEAMED MUSSELS

with leeks, roasted fennel, shallots and white wine 13

PIZZETTA MARGHERITA

grilled thin crust with fresh tomatoes, mozzarella and basil 9

HOT GORGONZOLA DIP with PANCETTA and SHRIMP

served with herbed crostini 12

IMPORTED ITALIAN SPECK

baby arugala, pickled onions, medjool dates, aged balsamic and shaved pecorino 14

GRILLED THAI CHILI GLAZED SHRIMP

with braised peppers over creamy polenta 13

JONAH CRAB CAKES

fennel, orange and red onion salad - whole grain mustard aioli 15

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S A L A D S

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HOUSE mixed organic greens, radicchio, cucumbers, vine ripened grape tomatoes and red onions tossed with maple mustard balsamic vinaigrette 11

WARM GOAT CHEESE on BABY SPINACH with grilled sweet onions, toasted hazelnuts and raspberry lime vinaigrette 13

FARM HOUSE GREEK (without greens) cucumbers, bell peppers, heirloom tomatoes, red onions, olives, capers, fresh oregano and a really nice Feta. Red wine vinaigrette 12

TRADITIONAL CAESAR romaine lettuce with white anchovy and torn ciabatta croutons 10

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S I M P L E P A S T A S A N D S I D E D I S H E S

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MARINARA, ALFREDO or TOMATO BASIL CREAM SAUCE

with Linguini, Penne, Angel Hair, Pappardelle or Gluten Free Pasta 21

Sautéed Broccolini with Olive Oil and Garlic 6

Chive Mashed Potatoes 7

Tonight's Vegetable 6

House made Turkey Meatballs 8

Creamy Polenta with Pecorino Romano 7