

ANTIPASTI

SALUMI É FORMAGGI 18 (for 2)
Selection of cured meats / cheeses giardiniera

CALAMARI ALLA GRIGLIA 14
Cherry tomatos, capers & olives, with arugula pesto

MOZZARELLA DI BUFALA 18
Buffalo mozzarella, vine- ripened/ tomato & olive oil / sea salt

ARANCINI 10 (2 per order)
Stuffed risotto balls with mozzarella, ground beef & sweet peas topped with parmigano served on marinara sauce

GRILLED ARTICHOKEs 12
Arugula, capers, chilis with lemon honey dressing

SOUP OF THE DAY 9

SALAD

SICILIAN 19
Seared Ahi Tuna, fennel, red onion, celery, frisée, olives, orange segments in a maple mustard vinaigrette

BABY GEM 12
Baby romaine, crisp pancetta, shaved parmigiano, polenta crutons in a honey thyme vinaigrette

KALE 12
Baby kale, shaved brussel sprout served with pecorino cheese, pine nuts, raisins, in a maple mustard vinaigrette

BEETROOT 12
Sliced red beet, goat cheese, baby spinach, candied pecans, in a maple mustard vinaigrette

GARDEN SALAD 12
Romaine, radicchio, green leaf, tomato, cucumber, shaved carrot, in a house vinaigrette

PASTA

GNOCCHI 15

Fresh tomato basil topped with whipped ricotta

SPAGHETTI ALLA NORCIA 18

Sausage, garlic, mushrooms & shaved black truffle

TAGLIATELLE ALL' ARAGOSTA 21

Lobster meat, cherry tomato in a green peppercorn rosé sauce

PACCHERI BOLOGNESE 18

Slow braised veal, beef, and tomato

RAVIOLI 18

Asiago & Spinach with zucchini, cherry tomato, in a pesto cream sauce

RISOTTO OF THE DAY 16



MAINS

CHICKEN SUPREME 18

Pan roasted chicken breast with rosemary & thyme in a creamy demi glaze

VEAL PAILLARD 17

Grain fed veal loin sautéed with white wine, lemon, & capers

HALIBUT 26

Oven baked panko crusted with a lemon beurre blanc

STEAK SANDWICH 19

6oz NY strip loin, caramelized onions, roasted sweet peppers on a ciabatta bun with horseradish mayo

add mozzarella or spicy banana peppers 2

THE VINEYARD BURGER 18

8oz Ground tenderloin & chuck, with tomato, onion, lettuce, truffle aioli, on a brioche bun

Served with fresh french fries, or garden salad

add cheese 2

CATCH OF THE DAY (MKT PRICE)

All mains served with chefs choice of seasonal vegetables

PIZZA 16

BUFALINA

Buffalo mozzarella, San Marzano tomato, fresh basil

FUNGI

Sautéed wild mushrooms, truffle oil, freshly grated parmigiano

DIAVOLA

Spicy sopressata, red pepper, tomato & mozzarella

DESSERT

Freshly piped sicilian cannoli 3

Tiramisu 7

Affogato Di Cafe 5

