

## Dinner Menu

### Soup, Salads, & Small Bites

Creamy Clam Chowder, Yukon Potatoes, Applewood Smoked Bacon, Crispy Parsley  
Farmer's Market Vegetable Salad, Organic Greens, Yogurt-Herb Vinaigrette, Olives, Feta, Pine Nuts  
Roasted Baby Beet Salad, Burrata Cheese, Wild Arugula, Old Balsamic  
Caesar Salad, Humboldt Fog Cheese, Garlic Croutons, White Anchovies, Parmesan Reggiano  
*Add Grilled Chicken*

Truffled Potato Chips, Maytag Blue Cheese Sauce, Chives  
Crispy Fried Monterey Bay Calamari, Capers, Meyer Lemon, Gremolata Aioli  
Slow Cooked Baby Back Ribs, Maple Barbeque Glaze, Shishito Peppers  
Buttermilk Marinated Organic Chicken Wings, Honey-Dijon Mustard Aioli  
Spicy Tuna Tartar, Avocado, Pickled Ginger, Sweet Soy, Sesame-Wonton Crisps  
Shaved Italian Meats 'Antipasto' – Prosciutto, Salumi, Sopressata, Artisan Cheese *for the table*

### Pizza

Margherita – San Marzano Tomato Sauce, Basil, Mozzarella di Bufala  
Grilled Vegetables, Zucchini, Red Onion, Squash, Olives  
Wild & Domestic Mushrooms, Caramelized Garlic, Thyme, Parmigiano Reggiano  
Roasted Garlic Chicken, Basil Pesto, Goat Cheese, Basil, Red Onions, Leeks  
Prosciutto di Parma, Basil Pesto, Oven Roasted Tomatoes, Olives, Goat Cheese  
Sweet Fennel Sausage, Roasted Peppers, Red Onions, Wild Oregano  
Spicy Sopressata, & Salami Toscana, Pepperoni, Red Onions, Green Chilies  
La Quercia Guanciale, Goat Cheese, Garlic, Tomatoes, Roasted Peppers

### Pastas & Main Courses

Four Cheese Ravioli, Heirloom Tomato Sauce, Basil  
Fettuccini, Wild & Domestic Mushrooms, Parmigiano Reggiano  
Lasagna, Beef Bolognese, Spinach Pasta, Ricotta  
"Spaghetti & Meatballs", Spicy Tomatoes, Garlic, Pecorino Romano  
Fresh Ricotta Gnocchi, Sweet Italian Sausage Bolognese, Parsley  
Linguini with Manila Clams, Crisp Pancetta, Garlic, Chili, Wild Oregano

Grilled Bratwurst, Smoked Potato Puree, Sweet & Sour Cabbage, Bavarian Mustard  
Almond Crusted Salmon, Horseradish Potato Puree, Port-Red Wine Sauce  
Mussels & Fries – Spanish Chorizo, Smoked Paprika Bearnaise, Pan Con Tomate  
Pan Seared Swordfish, Garlic Spinach, Manila Clams, Potato Puree, Spanish Chorizo  
Free Range Chicken Parmesan, Garlic Bread, Arugula, Cherry Tomatoes  
Oven Roasted Free Range Chicken, Brussels Sprouts, Confit Bacon, Yukon Gold Potato Puree  
Mesquite Grilled Prime Sirloin Burger, Vermont Cheddar, Garlic Aioli, Red Onion Marmalade, Fries  
Free Range Organic Turkey Burger, Vermont Cheddar, Garlic Aioli, Red Onion Marmalade, Fries  
Pancetta Wrapped Meatloaf, Potato Puree, Crispy Fried Onions, Port Wine Sauce  
Prime Flat Iron Steak, Crispy French Fries, Green Peppercorn Sauce

### Sides

French Fries, Smoked Paprika Bearnaise	Vegetables From the Farmers Market
Sweet Potato Fries, Sea Salt	Baked Three Cheese Mac & Cheese

Chef John Lechleidner