

## TASTE & SHARE

### WAGYU MEATBALLS | 17

*san marzano tomato basil sauce  
herb ricotta + reggiano + rustic bread*

### LITTLE GEM CAESAR SALAD | 13

*caesar dressing + parmesan cheese + croutons*

### GOAT CHEESE BEIGNET | 14

*goat cheese + honey + cracked pepper*

### FRITTO MISTO | 18

*Point Judith (USA) calamari + shrimp + shishito peppers  
spicy san marzano marinara*

### \* AHI TARTARE | 18

*avocado + cucumber + cilantro  
vine ripened tomato + citrus olive tapenade*

### LOBSTER & SHRIMP POTSTICKERS | 17

*fresno chilies + spicy lemon sauce*

### GRILLED CHEESE & TOMATO SOUP | 15

*taleggio cheese panini + white truffle oil*

## BRUSCHETTA & FLATBREAD

### TOMATO & BUFALA

*MOZZARELA | 14  
garlic confit + torn basil + evo*

### FIG & GORGONZOLA | 14

*mission figs  
balsamic reduction*

### MEDITERRANEAN FLATBREAD | 16

*goat cheese + artichokes + olives  
roasted peppers + tomatoes*

## CHARCUTERIE BOARD | 26

*prosciutto + capicola + soppressata + manchego cheese + laura chenel goat cheese  
roman-style artichokes + gherkins + whole grain mustard*

## BUILD YOUR OWN CHEESE FLIGHT

*rustic bread, fruits, honey comb & fig jam*

### THREE CHEESE OPTION 24

*add prosciutto 6*

### FOUR CHEESE OPTION 28

*add soppressata 5*

#### Manchego, Spain (sheep)

*1 yr aged + zesty exuberance + firm + dry*

#### Pecorino Tartufo, Italy (sheep)

*black truffle + a chorus of butter & salt*

#### Humboldt Fog, Cypress Grove, CA (goat)

*creamy + luscious + center ribbon of ash*

#### Robiola, Piedmont, Italy (cow, sheep)

*soft ripened + buttery + hints of mushroom*

#### Clothbound Cheddar, Jasper Hill, VT (cow)

*robust flavor + sweet & nutty body*

#### La Tur, Italy (goat + sheep + cow)

*bloomy rind + rich earthiness + full flavored*

#### Aged Gouda, Netherlands (cow)

*full bodied + hint of butterscotch*

#### Nancy's Camembert, Old Chatham, NY (sheep + cow)

*creamy + soft ripened + buttery*

## STONE FIRED PIZZA

### MARGHERITA | 18

*san marzano pizza sauce + whole basil + fior di latte  
add wagyu meatballs | 3*

### THE BUTCHER | 20

*fresh mozzarella + prosciutto + capicola  
soppressata + san marzano pizza sauce + oregano  
add wagyu meatballs | 3*

### PEAR & GORGONZOLA | 19

*d'anjou pear + caramelized onion  
basil + honey + parmesan*

## FAVORITES

### \* ALLEN BROTHERS PRIME NY STRIP | 38

*cast iron seared + truffle potato gratin  
asparagus + gorgonzola + fresh thyme butter*

### CAST IRON SEARED JUMBO SCALLOPS | 34

*spinach parmesan risotto +  
heirloom tomato butter sauce*

### HERB ROASTED SALMON | 30

*roasted asparagus + brussels sprouts + lemon butter*

### LOBSTER GRILLED CHEESE | 26

*tarragon buttered lobster tail + buttery robiola  
fontina + truffle parmesan fries*

### CHICKEN ALLA FRANCESE | 24

*spicy garlicky broccolini + lemon herb sauce*

## CHOCOLATE FONDUE FOR TWO

*toasted poundcake + marshmallows + strawberries + bananas brûlée + pineapple | 24*

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.