

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 + evoo*

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

Green Hill Double Cream, Sweet Grass Dairy, GA (cow)

semi soft + subtle mushroom flavor

La Tur, Italy (goat + sheep + cow)

bloomy rind + rich earthiness + full flavored

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 MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED, THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.