

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

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.