



PRIX-FIXE BRUNCH MENU | \$25*

*[plus tax & gratuity]

CHOOSE UP TO 4 ENTREES:

certified angus beef® cheeseburger

cheddar, lettuce, tomato, onion, pickle

scrambled eggs

3 eggs slowly scrambled

eggs benedict

mortadella, hollandaise

fried farro | shrimp

poached egg, wild mushrooms, carrot, salsa verde

breakfast pizza

spinach, feta, sunny side up egg, peperonata

sausage pizza

crushed tomato, smoked mozzarella & grana

caesar salad | chicken or salmon

romaine heart, crouton, reggiano & caesar dressing



served family-style:

Italian sausage | bacon | potato hash



American coffee, tea, iced tea & soda included.



PRIX-FIXE LUNCH MENU | \$25*

choice of soup or salad:

local greens

carrot, tomato, radish, sunflower seed
baby cucumber, sherry shallot vinaigrette

caesar salad

romaine, reggiano, crouton, caesar dressing

tomato basil soup

crumbled bleu cheese

cauliflower soup

pistachio & basil oil

choose up to 5 entrees:

chicken saltimbocca

pesto, aged provolone, prosciutto, sage

grilled cheese

cheddar, mozzarella, asiago, smoked gouda

grilled veggie panini

mozzarella, seasonal veggies & basil

margherita pizza

crushed tomato, fresh mozzarella & basil

sausage pizza

crushed tomato, smoked mozzarella & grana

pepperoni pizza

crushed tomato, fresh mozzarella & grana

local greens | chicken or salmon

carrot, tomato, radish, sunflower seed
baby cucumber, sherry shallot vinaigrette

caesar salad | chicken or salmon

romaine, reggiano, crouton, caesar dressing

cauliflower salad | chicken or salmon

cucumber, farro, olive, feta, onion & lemon vinaigrette

American coffee, tea, iced tea & soda included.

*[plus tax & gratuity]



PRIX-FIXE DINNER MENU | \$35*

no. 1

local greens

carrot, tomato, radish, sunflower seed
baby cucumber, sherry shallot vinaigrette

caesar salad

romaine, reggiano, crouton, caesar dressing

no. 2

tagliatelle

ragu alla bolognese

lasagna

sausage, bolognese, ricotta, basil

margherita pizza

crushed tomato, fresh mozzarella & basil

sausage pizza

crushed tomato, fresh mozzarella & grana

eggplant milanese

oven-dried tomatoes, arugula, fennel, brûléed lemon

Faroe Island salmon

green lentils, chicken & fennel broth, spring onion soubise,
fennel salad

dessert

chef's selection of confections

*[plus tax & gratuity]



PRIX-FIXE DINNER MENU | \$45*

crispy calamari

arugula, bruleed lemon,
marinara

margherita pizza

crushed tomato, mozzarella, basil

no. 1

local greens

carrot, tomato, radish, sunflower seed
baby cucumber, sherry shallot vinaigrette

caesar salad

romaine, reggiano, crouton, caesar dressing

no. 2

tagliatelle

ragu alla bolognese

lasagna

sausage, bolognese, ricotta, basil

sausage pizza

crushed tomato, mozzarella, grana

chicken parmigiana

provolone, marinara, spaghetti

Faroe Island salmon

green lentils, chicken & fennel broth, spring onion soubise,
fennel salad

dessert

chef's selection of confections

*[plus tax & gratuity]



PRIX-FIXE DINNER MENU | \$60*

crispy calamari

arugula, bruleed lemon, marinara

big a\$\$ meatball

whipped ricotta, reggiano, sage

margherita pizza

crushed tomato, mozzarella, basil

sausage pizza

sausage, smoked mozzarella
crushed tomato

no. 1

local greens

carrot, tomato, radish, sunflower seed
baby cucumber, sherry shallot vinaigrette

caesar salad

romaine, reggiano, crouton, caesar dressing

no. 2

tagliatelle

ragu alla bolognese

lasagna

sausage, bolognese, ricotta, basil

Springer Mountain airline chicken breast

Anson Mills polenta, asparagus

warm pancetta & date vinaigrette

Certified Angus Beef® 6oz. Filet Mignon

smashed fingerligs, confit seasonal mushrooms,

banana peppers, balsamic

Faroe Island salmon

green lentils, chicken & fennel broth, spring onion soubise,
fennel salad

dessert

chef's selection of confections