



SALADS

Market Greens 10.

*w/fine herbs & red wine-
Dijon vinaigrette*

Caesar 12.

*romaine lettuce, homemade Caesar dressing,
parmesan, garlic croutons*

Artichoke & Arugula 16.

*shaved baby artichokes, baby arugula,
parmesan, lemon & olive oil*

Caprese 15.

*sliced buffalo mozzarella, fresh tomato,
basil, aged balsamic*

Beet Salad 14.

*roasted beets, cashel blue cheese, pistachios,
baby greens, sherry vinaigrette*

APPETIZERS

Traditional Bruschetta 12.

*fresh diced tomato, basil,
extra virgin olive oil, aged balsamic*

Salmon Tartar 17.

*fresh salmon, avocado, cucumber,
pickled fennel, ginger aioli*

Grilled Asparagus 15.

*asparagus spears, wild mushrooms,
creme fraiche, black truffle butter*

Grilled Octopus 16.

*tender octopus, eggplant puree,
baby arugula, smoked paprika & basil oil*

Chilled Corn Soup 10.

corn, cherry tomatoes, basil & paprika oil

PASTA

Spaghetti al Pomodoro 18.

*organic NJ tomatoes,
shaved parmesan, fresh basil
(add buffalo mozzarella 6)*

Black Linguine 24.

*squid ink pasta, gulf shrimp, calabrian chiles,
cherry tomatoes, chorizo oil*

Tagliolini 26.

*rock crab, spring peas, grape tomatoes,
toasted breadcrumbs*

Ricotta Ravioli 19.

w/swiss chard, cherry tomatoes, butter, lemon

Veal Pappardelle 26.

*veal ragu, porcini mushrooms,
diced mirepoix, parmesan*

Seafood Gnocchi 25.

*w/gulf shrimp, calamari,
manila clams, garlic and oil*

Wild Mushroom Risotto 22.

*mixed wild mushrooms, spring peas,
mascarpone, black truffle oil*

ENTREES

Atlantic Cod 26.

*pan seared over corn &
grape tomato fricassee*

Scottish Salmon 27.

*w/zucchini noodles,
capers, white port*

Organic Roasted Chicken 25.

*w/cipollini onions, creamy polenta,
English peas, madeira reduction*

Long Island Duck Breast 34.

*w/parsnip purée, tokyo turnips,
brandied cherry jus*

Berkshire Porkchop 36.

*French cut pork chop, smoked bacon, white bean &
escarole ragout, sweet & sour sage jus*

Grilled Skirt Steak 38

*w/heirloom carrots, mashed potatoes,
green peppercorn jus*

SIDES 9.

Sautéed Spinach, garlic and oil
Sautéed Broccoli Rabe
Mashed Potatoes
Soft Polenta and Mushrooms