



LUNCH

SALADS/SOUP 10.

Market Greens

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

Caesar

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

Tomato & Feta

*juicy tomato, sliced red onion,
crumbled feta cheese, aged balsamic*

Burrata

*soft cheese, roasted baby beets, orange
segments, orange reduction, basil oil*

Chilled Corn Soup

corn, cherry tomatoes, basil & paprika oil

APPETIZERS 12.

Traditional Bruschetta

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

Salmon Tartar

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

Warm Asparagus

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

Grilled Octopus

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



PASTA

Spaghetti al Pomodoro 16.

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

Ricotta Ravioli 15.

*w/swiss chard, cherry tomatoes, butter,
lemon*

Wild Mushroom Pappardelle 16.

mixed wild mushrooms, garlic, black truffle oil

(Vegan) Risotto Primavera 15.

*arborio rice, grape tomatoes,
asparagus, spring peas*

Seafood Gnocchi 20.

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

ENTREES

Scottish Salmon 22.

*w/zucchini noodles,
capers, white port*

Atlantic Cod 19.

*pan seared over corn &
grape tomato fricassee*

Organic Roasted Chicken 21.

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

Long Island Duck Breast 28.

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

Grilled Skirt Steak 32.

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

SIDES 8.

Sautéed Spinach, Garlic and Oil

Sautéed Broccoli Rabe

Mashed Potatoes

Soft Polenta and Mushrooms

Executive Chef
Jose Alvarez