

## **appetizer**

### **gamberetto fritto**

fried shrimp served with side of cocktail sauce  
& chipotle aioli. \$17

## **salad**

### **insalata di rucola e barbabietole**

oven roasted beets, arugula, candied pecans  
& goat cheese tossed in champagne  
vinaigrette. \$13

## **entrée**

### **pasta margherita**

tripolini pasta, chicken, heirloom tomatoes, fresh mozzarella &  
basil tossed in olive oil & garlic.  
\$26

### **capesante**

pan seared blackened scallops topped with mango  
sauce, served with citrus rice, sautéed spinach &  
radicchio. \$35

### **bbq ribs**

served with french fries & sautéed brussel sprouts.  
**full slab \$35      half slab \$27**

## **dessert**

### **pistachio cheesecake**

served with scoop of pistachio gelato \$8