

The menu has been designed with six categories of wine styles & complimentary food selections.



Each lists Chef's recommendations of wine & food pairings that will heighten the quality of taste to the palate & pleasure to the nose.



Dishes can serve as tasters for the table or as main courses. Have fun with it, and above all, eat & drink what you love.

Soups

Seafood & Fish in a creamy Lemon Basil Broth	12
Seasonal Vegetables, Legumes & Potato in a rich Herb Broth	8

Salads

Spinach, Butter Lettuce, seasonal Pear, toasted Almonds & Passion Fruit Dressing	12
Hearts of Romaine & Arugula with Mustard Vinaigrette	10
Vine-ripened Tomato, Cucumber & Avocado over Biscotto Bread with Pomegranate Vinaigrette	10
Golden Beet, Belgian Endive, Micro-Greens & Vin Santo Vinaigrette	10

Vegetables & Legumes

Roasted New Potatoes with Rosemary & Garlic	8
Steamed Asparagus in a Black Truffle Parmigiano Sauce	14
Sauteed String Beans & Fennel with Garlic & oven-roasted Tomatoes	10
Sauteed Rapini with Garlic, Cayenne Chili & EVOO	8
Mixed grill of seasonal Vegetables with Agliata drizzle	12

*Dry & Sparkling
White Wines*

Champagne,
Greco Di Tufo,
Fiano, Grillo,
Marsanne,
Pinot Bianco,
Pinot Grigio,
Prosecco, Sancerre,
Verdicchio,
Vermentino, Viura



*Aromatic & Full
Body White Wines*

Chablis,
Chardonnay, Gavi,
Gewurzstraminer,
Riesling,
Sauvignon Blanc,
Tokay, Traminer,
Ribolla

Poached Octopus with Artichokes, Celery, Fennel, Mint, EVOO &
White Wine Agretto 14

Mussels & Shishito Peppers in a creamy Paprika Sauce 14

Grilled Caledonian Shrimp with Lemon Garlic Sauce 24

Ceviche of Sea Bream & Scallops in a Citrus-Herb Marinade 20

Cheese Platter of herbed Goat & Feta with cured Mediterranean
Olives 12



Garbanzo Flour Crepes with Spinach Ricotta in a Sage Sauce 16

Sea Bream Tempura over Eggplant Fritte with Passion Fruit Tokai
Reduction 22

Caledonian Shrimp, Clams, Calamari, Mussels & Scallops in a Tomato
Stew 25

Wild Salmon, oven-roasted with Fennel in a Pink Peppercorn-
Tarragon Cream Sauce 26

Cheese Platter of Triple Cream & Robiola with a Sour Cherry
Marmalade 12

<p><i>Light Dry Red Wines</i></p> <p><i>Bright acidity, light tannin, dry finish</i></p> <p>Barbera, Chianti, Dolcetto, Lambrusco, Morellino, Pinot Noir, Priorat, Hermitage</p>	<p>Agnolotti Pasta of Goat Cheese & White Truffle Essence in a Parmigiano Reggiano & Mascarpone Sauce 18</p> <p>Pork Medallions with King Oyster Mushrooms in a Tumeric Sauce 18</p> <p>Veal Sausage Cassoulet with White Cabbage & Cannellini Beans 14</p> <p>Tagliatelle Pasta with Pancetta, Maui Onions & Pacchino Tomatoes 14</p> <p>Cheese platter of Manchego & Pecorino Tartufato with toasted Almonds 12</p>
<p>❖ ❖ ❖</p>	
<p><i>Medium Body Red Wines</i></p> <p><i>Soft acidity, light fruit, balanced tannin on the finish</i></p> <p>Aglianica, Crianza, Grenache, Lagrein, Montepulciano, Mourvedre, Rosso Conero, Teraldego, Valpolicella</p>	<p>Cassoulet of Wild Mushrooms, Garlic & Rosemary in a Sherry Finish 16</p> <p>Half Chicken, brick- pressed & seasoned with fresh Lemon, Garlic & Herb-Mustard Sauce 18</p> <p>Potato Gnocchi with Pancetta & Broccolini in a Goat Cheese Finish 20</p> <p>Risotto with Lobster & Veal Sausage in a Saffron Sauce 28</p> <p>Cheese Platter of Pecorino Pepato & Drunken Goat with an Apple Raisin Compote 12</p>

*Elegant Full Body
Red Wines*

*Distinctive Varietal
Aromatics, Great
Balance between Acidity
& Fruit, Rich Texture on
Palate, Smooth Finish*

Aglianico Delle
Vulture, Barbaresco,
Barolo, Bordeaux,
Brunello, Burgundy,
Malbec, Meritage,
Taurasi, Rioja



*Bold Full Body
Red Wines*

*Aromatically
Concentrated, Rich &
Copious on the Palate,
Big Fruit with a
Lingering Finish*

Amarone,
Australian Shiraz,
California Cabernet,
Cannunau, IGT,
Merlot, Nero
D'Avola, Primitivo,
Super Tuscan,
Zinfandel

Penne Pasta with Wild Boar Sausage in a Currant Sauce 20

20 oz. Rib Eye of Beef, oven roasted & topped with fresh Arugula &
Affiorato Olive Oil - *carved table side* 50

Quail, seared, with Elderberry Sauce over Yukon Potato Pie 26

Bigoli Pasta with Smoked Duck & Sweet Peas in a Robiola Cheese
Sauce 20

Cheese platter of Parmigiano Reggiano & La Serena with Dry Figs &
Honey Drizzle 12



8 oz. Filet Mignon, pan seared & served with a Pomegranate-Dry
Cherry & Port Wine Reduction 28

Lamb Chop with Zinfandel-Balsamic Sauce over Parmigiano Risotto 25

Manzo Chop slowly roasted with a Chiodini Mushroom-Lingonberry
Sauce 28

Beef Tri-Tip, slowly braised in a Red Wine Barbecue Sauce over Soft
Polenta 18

Cheese platter of Gorgonzola Dolce Latte & Tomme Fermiere with a
poached Pear Chutney 12