

LUNCH MENU

APPETIZERS

- CRUDO 27 (gf) *yellow fin tuna, capers, scallions, lemon, oregano, arugula*
- POLPETTINE 22 *beef and pork meatballs, tomato sauce, provolone, parmesan*
- ARANCINI ALLA CARBONARA 22 *macaroni pasta, free range egg, guanciale, pecorino, truffle oil, black pepper*
- PROSCIUTTO 25 *Parma ham, crispy artichokes, parmesan shavings, fried pizza dough*
- BURRATA 25 (v/n) *marinated beefsteak tomatoes, olives, arugula pesto, sourdough croutons*
- VITELLO TONNATO 26 (gf) *oven roasted veal, traditional tuna and anchovies sauce, caperberries*
- GAMBERI ALLA GRIGLIA 27 *grilled tiger shrimps, citrus salmoriglio, toasted breadcrumbs*
- STOCCO 22 (gf/n) *Ligurian style casserole with salted cod, potatoes, olives, tomato pine nuts, basil*
- CHARRED BROCCOLINI 19 (vg/n) *pistachios, sherry vinegar, capers, chili, grilled garlic croutons*
- WINTER BOWL 19 vg/gf/n *organic beets, spinach, green beans, orange segments, almonds, cumin seeds, tahini*

PASTA

- AMATRICIANA 35 *rigatoni, guanciale, onions, chili, tomato, pecorino*
- SPAGO DI MARE 43 *spaghetti, calamari, bay scallops, shrimps, clams, local catch, grape tomatoes, roasted chili*
- RAGU` 35 *fettuccine, traditional Angus beef ragout, parmesan shavings, crispy leeks*
- COZZE E ZUCCHINE 37 *calamarata, wild Maine mussels, organic zucchini, white wine, saffron, garlic, parsley*
- FUSILLI 31 (vg/n) *butternut squash cream, pan roasted mushrooms, zucchini, herbs olive oil, walnuts*
* add parmesan for a vegetarian option

MAIN COURSE

- FRITTO MISTO 39
shrimps, calamari, wild mussels fritters, bay scallops, local catch, artichokes, zucchini
- TONNO 39 (gf/n)
diced yellowfin tuna, raisins, almonds, basil, tomato relish, green beans
- ORGANIC SALMON 37 (gf)
peas, lemon and mint cream, apple and frisee salad
- VONGOLE 43
little neck clams, white wine, chili, crispy zucchini, parsley and garlic crouton
- OCEAN HARVEST 39
fresh local catch, seafood gremolada, marinated onion rings
- TAGLIATA 39 (gf)
10oz grilled and sliced angus beef striploin, arugula, artichokes and parmesan salad
- TENDERLOIN 48 (gf)
8oz grilled angus beef tenderloin, glazed shallots, green peppercorn sauce
- VEAL SCALOPPINE 45
lemon, capers, white wine, parsley, broccolini
- NEW ZEALAND LAMB CHOPS 47 (n)
thyme and lemon breaded, grilled endive, roasted garlic pesto
- TUSCAN CHICKEN FRICASSEE 35 (gf)
free range chicken thighs, lemon, cream, egg, parsley, burnt carrots

SIDES

- MASHED POTATOES 11 (gf)
organic Yukon gold, butter, milk
- AGLIO E OLIO 13 (vg)
spaghetti, garlic, chili, parsley, toasted breadcrumbs
- SPINACH ZIMINO 13 (vg/gf/n)
baby spinach, garlic, lemon, pine nuts
- BROCCOLI RABE 13 (gf)
pecorino cheese, garlic, chili, basil
- TRUFFLE FRIES 11
parmesan, rosemary, truffle oil
- PAN ROASTED MUSHROOMS 13 (vg/gf)
oyster mushrooms, shitake, portabella, leeks, herbs
- POLENTA 9 (gf)
garlic confit, parmesan, thyme
- BRUSSEL SPROUTS 13 (vg/gf/n)
butternut squash, walnuts, tarragon

SALADS

SASHIMI BOWL 30 *

yellowfin tuna, salmon, yellow tail, scallions, nori, red radish, wakame, togarashi egg, sushi rice, sesame seeds, soy sesame dressing

HARVEST BOWL (vg/gf/n) 25

quinoa, broccolini, kale, green beans, cucumber, corn, carrots, avocado, almonds, lemon-tahini dressing

CHICKEN MANGO "1992" (gf) 29

baby spinach, roasted chicken, fresh fruit, avocado, light curry dressing

TUNA NICOISE (gf) 29

seared yellowfin tuna, Boston lettuce, boiled egg, cherry tomatoes, blanched green beans, potatoes, kalamata olives, mustard dressing

CLASSIC CAESAR (v) 21

Romaine leaves, parmesan shavings, garlic croutons, classic Caesar dressing

THE GREEK (v) (gf) 25

lettuce, feta, bell peppers, cucumber, red onion, tomatoes, kalamata olives, oregano, lemon

BURGERS & SANDWICHES

*All served with raisin coleslaw, and your choice of regular fries, sweet potato fries or house salad
- gluten free bread available -*

THE BURGER 8oz 25

Angus beef patty, brioche bun, tomato, cheddar cheese, lettuce, gherkins

FISH SANDWICH 30

grilled local catch, toasted sourdough, tomato, onion, lettuce, tartar sauce

TULUM WRAP 27

Mexican spiced chicken, avocado, smoked chipotle aioli, jalapeno, cilantro, spinach, feta, pickled red onion

GARDEN BURGER (vg) 24

house made plant-based patty, avocado, pickled red onions, tomato, vegan aioli

SUSHI & SASHIMI

HIYASHI WAKAME 14 *seaweed salad and cucumber cup*

CALIFORNIA MAKI 17 *inside out, cucumber, avocado, crabstick, sesame seeds*

PHILLY 19 *cream cheese, avocado, smoked salmon, scallions*

BERMUDA ROLL 21 *chopped spicy tuna, salmon, yellow tail, scallions*

MAINE ROLL 25 *inside out, Maine lobster, avo, cucumber, salmon, yellow tail, torched mayo*

LAS VEGAS ROLL 24 *inside out, salmon, tuna, avo, roasted eel, sesame seeds, scallions, teriyaki, salmon roe*

SASHIMI (4 pcs)

Tuna 15

Salmon 15

yellow tail 16

Shrimp 15

Unagi (roasted eel) 16

NIGIRI (3 pcs)

Tuna 16

Salmon 16

yellow tail 17

Shrimp 16

Unagi (roasted eel) 17

ELBOW ROLL 19 *spicy tuna, tempura crumbs, wasabi mayo, scallions*

BREEZE ROLL 21 *spicy tuna, salmon, yellow tail, tempura fried*

FRENCH KISS 20 *shrimp, avocado, mango, cucumber, crabstick*

CRAZY MANILA 19 *spicy salmon, avocado, torched salmon, mayo*

RAINBOW ROLL 22 *mango, avocado, shrimp, tuna, salmon, yellow tail*

GOLDEN ROLL 24 *inside out, roasted eel, cucumber, seaweed salad, avocado, mayo, salmon roe*

17% service charge will be added to your bill | For parties of 8 or more, an additional 3% will be added

** - raw food item v – vegetarian vg – vegan gf – gluten free n – contains nuts*

Despite the best efforts and care of our kitchen, items on our menus may contain traces of allergens including, but not limited to: nuts, shellfish, soy, eggs, dairy and wheat. Please make your server aware of any intolerances or allergies, or ask for information on the ingredients in our dishes before placing your order.