



spring

first

dumplings spicy pork / sweet hoisin		8
bacon-cocoa brussels	gf	12
meatballs beef+veal / tomato / toasted fresh mozzarella	gf	11
crispy shrimp sriracha / lemon garlic aioli / cilantro		16
octopus "under the broiler" / pickled peppers / our hummus / arugula	gf	12
tuna tower yellowfin/ sesame / avocado/ hot love / chives /wonton chips		17
cauliflower hot love/ shaved celery/ wasabi-gorgonzola whipped cream	v/gf	13
burrata slightly melted / basil / crostini / tomato broth	v	10

salad

beet carpaccio warm candy stripe / lemon-greek olive oil / goat cheese / baby greens	v/gf	11
caesar romaine hearts / baby arugula / parmesan wafer / our authentic dressing	v	10
chopped all of our vegetables/ rose vinegar/ extra virgin oil/ basil / toasted garlic	v/gf	13

fresh pasta

pappardelle spicy sausage / tomato cream / hot oil / torn basil		26
signature gnocchi little potato pillows / tomato / butter/ parmesan	v	25
shrimp cacio e pepe fettuccine / black pepper / romano		28

MAIN

TUNA sesame seared rare /wasabi risotto cake / wok greens / sake-ponzu		34
lamb chops blue cheese scalloped potato / bordelaise	gf	32
PRIME new york sirloin roasted yukon / asparagus/ veal demi	gf	45
haddock focaccia crumbs/ toasted garlic mashed potato / arugula / lemon pan jus		27
chicken milanese young greens / lemon / burrata / tomato/ balsamic glaze		29
dayboat chef's rendition of a local fish		MP
eggplant LEGENDARY tomato / pecorino béchamel	v	28
veal chop shitake marsala / spinach / old school mashed	gf	MP
duck crispy skin / spring onion rice noodles / hearty hoisin greens	gf	28

last

chocolate souffle	v	9
creme brûlée	v/gf	8
affogato (vanilla gelato and espresso)	v/gf	8
ricardo's legendary cheesecake	v	8

PLEASE INFORM US OF ANY FOOD ALLERGY. THERE ARE NO NUTS OR NUT OILS OF ANY KIND USED IN ANY OF OUR COOKING.

menu and hours subject to change **V: vegetarian** **GF: gluten free**