



early winter

small plates

bacon wrapped dates goat cheese/ white balsamic syrup	GF	11
burrata "tuscan" tomato broth/ chive oil /crostini/ basil	V	15
meatballs house ground beef+veal / tomato / toasted fresh mozzarella	GF	13
crispy shrimp sriracha / lemon garlic aioli / cilantro		17
octopus "under the broiler" / pickled peppers / sunflower hummus / arugula	GF	13
tuna tower yellowfin / sesame / avocado / habanero aioli / chives / wonton chips		MKT
brussels bacon-cocoa..now famous	GF	15
dumplings spicy pork / sweet hoisin		11
SPICY cauliflower hot love/ shaved celery/ wasabi-gorgonzola whipped cream	v/GF	14

salad

beet carpaccio goat cheese / lemon / baby greens / toasted pumpkin seeds	v/GF	13
original caesar romaine / arugula / parmesan wafer / our authentic dressing		13
winter little leaf greens / rainbow carrots / gorgonzola / honey pink vinaigrette	v/GF	15

fresh pasta

pappardelle BIANCO spicy sausage / tomato cream / hot oil / torn basil		28
gnocchi little potato pillows / tomato / butter/ parmesan	v	27
shrimp fettuccine "cacio e pepe" romano/peppercorn	v	29

entrees

osso bucco chefs preparation of mirepoix braised meat "on the bone"		MKT
salt+pepper tuna wasabi arancini / asian "giardiniera" / lemon-sake-soy		36
lamb chops blue cheese scalloped potato / bordelaise / watercress+mint salad	GF	38
steakhouse chefs cut + preparation		MKT
haddock lemon pinot-grigio poached/ focaccia crumbs / whipped potato / arugula		31
chicken milanese young greens / lemon / burrata / balsamic glaze		32
dayboat chef's rendition of a local fish		MKT
eggplant thin sheets layered with pomodoro + pecorino béchamel	v	29
duck garlic rice noodles / winter veg / green onion / spicy hoisin	GF	31

sweets

toffee-banana challah bread pudding+vanilla gelato	v	12
vanilla creme brûlée	v/GF	9
RICARDO'S cheesecake	v	9
chocolate souffle	v/GF	14

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