



our fourteenth spring

small plates

shrimp grand marnier tender shrimp+prosciutto di parma	GF	18
burrata"bruschetta" tomato+kalamata+garlic+basil+italian toast	V	15
meatballs house ground+tomato+fresh mozzarella	GF	13
octopus "under the broiler"+pickled peppers+sunflower hummus+arugula	GF	17
tuna tower yellowfin+sesame+avocado+habanero aioli+chives+wonton chips		MKT
brussels bacon+shallot+cocoa+madeira	GF	15
crispy shrimp sriracha+lemon garlic aioli+cilantro		16
dumplings spicy pork+sweet hoisin		11
SPICY cauliflower hot love+shaved celery+wasabi-gorgonzola whipped cream	V+GF	15

salad

beet carpaccio goat cheese + lemon + baby greens + toasted pumpkin seeds	v+GF	13
original caesar romaine + arugula + parmesan wafer + our authentic dressing		14
"house" mild crisp greens + rainbow root veg + gorgonzola + honey vinaigrette	V+GF	12

fresh pasta

pappardelle BIANCO spicy sausage + tomato cream + hot oil + torn basil		28
gnocchi shitake mushrooms + english peas + truffle + parmesan	V	27
shrimp fettuccine hand cut pasta + tomato pomodoro + spinach + toasted garlic		32

entrees

tuna bowl "black+blue"+crispy noodles+vidalia+shitake+bok choy+sweet ginger soy	GF	36
lamb chops blue cheese scalloped potato+bordelaise+arugula+mint salad	GF	39
steakhouse chefs cut + preparation		MKT
haddock lemon pinot-grigio poached+focaccia crumbs+whipped potato+arugula		34
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	31
duck lots of vegetable+garlic noodles+green onion+spicy hoisin	GF	33

sweets

mixed berry+white chocolate bread pudding+vanilla gelato	V	14
vanilla creme brûlée	V+GF	10
RICARDO'S cheesecake	V	11
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