



our fourteenth winter

first

truffle honey arancini	crispy rice balls + romano		12
meatballs	house ground beef + tomato + fresh mozzarella	gf	14
crispy shrimp	sriracha + lemon garlic aioli + cilantro		17
octopus	“under the broiler”+ our pickled sweet peppers + our hummus + arugula	gf	14
tuna tower	yellowfin + sesame + avocado + habanero aioli + chives + wonton chips		21
brussels	bacon+cocoa+white balsamic	gf	15
dumplings	hand made + spicy pork + sweet hoisin		12
cauliflower	hot love hot sauce + shaved celery + wasabi-gorgonzola whipped cream	gf	16
candy stripe beet carpaccio	goat cheese +lemon +little greens+pepitas/sunflower	gf	15
authentic caesar	romaine + arugula + parmesan wafer + our dressing		14

pasta and rice

pappardelle	BIANCO spicy sausage + tomato cream + hot oil+torn basil		29
mushroom truffle gnocchi	seasonal mushrooms+truffle butter+parmesan		28
classic gnocchi	tomato-romano-parmesan-basil		26
scampi risotto	ten shrimp+asparagus+mushrooms+lemon+romano	gf	36
super veggie noodles	garlic rice noodles+lots of veggies+green onion +spicy hoisin	gf	27

big plates

osso bucco	chef's cut and preparation		MKT
lamb chops	rosemary roasted potato +cabernet-fig reduction + asparagus	gf	42
crispy duck breast	garlic rice noodles+lots of veggies+spiced hoisin+green onion	gf	36
STEAKHOUSE	chefs preparation		MKT
haddock	pan seared + focaccia crumbs + whipped russets + arugula +lemon pan jus		37
everything bagel tuna	RARE + arancini +tuscan kale + sake-lemon-soy	gf	38
DAYBOAT	chef's rendition of a local fish		MKT
chicken milanese	local greens + arugula + burrata + lemon-balsamic glaze		33
eggplant	thin sheets layered with pomodoro + pecorino béchamel		32

last

chocolate souffle	gelato + salted caramel	gf	14
bread pudding	chef's whim		13
vanilla creme brûlée		gf	12
ricardo's cheesecake	changes frequently		14

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

CHEF+OWNER GREGG BRACKMAN

SOUS CHEF RICARDO SILVA