



Antipasti/Starter

MUSHROOMS BEIGNET

CAPS FILLED WITH GARLIC BUTTER, DIPPED IN A BEIGNET BATTER, BAKED AND TOPPED WITH HOLLANDAISE SAUCE **10**

SEA SCALLOPS BENEDICT

PANCETTA WRAPPED SCALLOPS, TABASCO-HOLLANDAISE, CRISPY POLENTA **16**

RUSTIC BEEF AND VEAL MEATBALLS

SAN MARZANO SAUCE, PESTO, PARMIGIANO REGGIANO **11**

PRINCE EDWARD ISLAND MUSSELS

WHITE WINE, GARLIC, SMOKED PANCETTA, CARAMELIZED LEEKS, SCALLIONS, CROSTINI **13**

CALAMARI ALLA CASA

FLASH-FRIED AND TOSSED WITH GARLIC, BASIL, PLUM TOMATOES, CHERRY PEPPERS, PARMIGIANO, BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL **11**

CAULIFLOWER CROQUETTES

HOUSE BACON CARBONARA, ASPARAGUS, FETA CHEESE **10**

Ensalada/Salad

LOCAL GARDEN GREENS

CUCUMBER, SHAVED RED ONION, TOMATO, RED WINE VINAIGRETTE **7**

BIBB LETTUCE

APPLEWOOD SMOKED BACON, BLUE CHEESE DRESSING, LOCAL TOMATOES AND SHAVED RED ONION **9**

ROASTED ACORN SQUASH

ARUGULA-QUINOA SALAD, PINE NUTS, LOCAL APPLES, GOAT CHEESE, MAPLE VINAIGRETTE **10**

GRILLED SALMON NICOISE

MARIO'S POTATO SALAD, BABY SPINACH, TOMATOES, HARD BOILED EGG, CHAMPAGNE VINAIGRETTE **16**

ADD: CHICKEN 7

ADD: GRILLED SALMON 9

**PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES.*

CONSUMING RAW OR UNDERCOOKED FOOD CAN CAUSE FOODBORNE ILLNESS



Secondi/Pasta

LASAGNA BOLOGNESE

HOUSEMADE PASTA SHEETS LAYERED WITH RICOTTA
AND A HEARTY BEEF AND VEAL RAGU **25**

CAVATELLI WITH HOUSEMADE FENNEL SAUSAGE

OVEN ROASTED TOMATOES & WINTER VEGETABLES,
PARMIGIANA REGGIANO **25**

HANDMADE MEATBALLS WITH RIGATONI

CRUSHED SAN MARZANO TOMATO SAUCE, MAPLEBROOK
RICOTTA, PARMIGIANO REGGIANO **24**

Entrees

EGGPLANT PARMIGIANA

LAYERED PARMIGIANO REGGIANO, PROVOLONE &
POMODORO ON A BED OF ANGEL HAIR WITH
OLIVE OIL AND GARLIC **23**

PAN SEARED DUCK BREAST AND LEG CONFIT

CHIVE MASHED, DRIED CHERRIES & PORT WINE REDUCTION,
GRILLED ASPARAGUS **28**

VEAL OSCAR

BREADED CUTLET OF VEAL, SAUTÉED, BAKED WITH LOBSTER
NEWBURG, ASPARAGUS & HOLLANDAISE **28**

Entrees (CON'T)

VEAL PARMIGIANA

BREADED CUTLET OF VEAL, SAUTEED AND BAKED WITH
POMODORO SAUCE AND A MEDLEY OF CHEESES **26**

GRILLED FAROE ISLAND SALMON

MAPLE AND MUSTARD GLAZE, RICE PILAF, WINTER
VEGETABLES, DILL, FRESH HORSERADISH **29**

PAN SEARED FREE RANGE CHICKEN

CHIVE MASHED, GRILLED ASPARAGUS, GLAZED BABY
CARROTS, POULTRY JUS **25**

PAN SEARED SEA SCALLOPS

ROASTED CAULIFLOWER. TOMATO, & PANCETTA
RISOTTO, CHIVE BEURRE BLANC **30**

RED WINE BRAISED SHORT RIBS

ROASTED WINTER VEGETABLES, CHIVE MASHED,
RED WINE JUS **28**

TOURNEDOS OF BEEF

CENTER CUT FILET SAUTÉED, CROWNED WITH MUSH-
ROOMS & SAUCES OF BORDELAISE & HOLLANDAISE **35**

SHRIMP & GRITS

CHORIZO SAUSAGE, TASSO GRAVY, FETA CHEESE,
SUNNY EGG **31**