



KITCHEN & WINE BAR

SUMMER CRAFT COCKTAILS

- Sangria del Dia: Chilled Wine, Prosecco, Citrus, Fruit, Spiced Syrup 8
Mojito Fresco: Bacardi Rum, Muddled Mint, Lime, Bitters, Mint Syrup 11
Pomelo: Absolut Ruby Red Vodka, St. Germain, Cointreau, Cranberry, Prosecco, Lime 11
House Made Gin & Citrus Fennel Tonic, Lime Squeeze 10
Orzo Sour: Bulleit Rye, Fresh Citrus, Langlois Cassis 11

STARTERS

- Local Tomato Gazpacho, Pickled Grapes, Spanish Picadillo 9
Frutti di Mare: Shrimp, Calamari, Charred Octopus, Cantaloupe, Nori, Watercress 13
PEI Mussels, Feta, Ouzo, House Made Citrus- Fennel Sausage, Basil, Lemon 13
Seared Greek Halloumi Cheese, Ouzo, Tomatoes, Lemon, Butter, Grilled Baguette 12
18 Month Aged Prosciutto di Parma & Summer Melon, Cracked Pepper, Olive Oil 12
Housed Cured Pork Loin, Grilled Peach Salad, Fresh Ricotta, Chocolate-Cherry Bread 11
Burrata & Crushed Tomato Flatbread, Herbs, Rosemary-Sea Salt Focaccia 11
Summer Melon & Cucumber Salad: Piquillo Pepper, Toasted Pine Nut, Coriander Vinaigrette 10
Peasant Salad: Local Tomato, Squash, Peppers, Preserved Lemon, Feta, Grilled Fennel Vinaigrette 10
Mixed Lettuces, Manchego, Sunflower Seeds, Carrot, Radish, Citrus-Thyme Vinaigrette 9
Caesar Salad, Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano 9

ENTREES

- “Plain & Simple” Linguine Pomodoro: Tomatoes, Garlic, Basil, Olive Oil, Parmigiano 19
Peasant Bolognese: Ground Angus Beef & Duroc Pork, Pomodoro, Italian Rigatoni, Chili Flake, Cream 23
Atlantic Shrimp Scampi: Linguine, Tomatoes, Greens, White Wine, Butter, Garlic, Chili Flakes 23
Italian Mac & Cheese: Rigatoni, Fontina, Bacon, Sharondale Mushrooms, Greens, Herbed Bread Crumbs 23
Grilled Duck Breast, Spanish Chorizo & Summer Corn Fricasee, Dried Fruit Mostarda, Rocket Sprouts 27
Grilled Bistro Steak*, Olive Oil Mashers, Smoked Onion, Wilted Greens, Salsa Verde 28
Porcini Crusted Rack of Lamb*, Grilled Summer Ratatouille, Tzatziki, Lamb Jus 28
Fish of the Night, Summer Bean & Tomato Salad, Grilled Potatoes, Tarragon Vinaigrette 27
Grilled Faroe Island Salmon*, Herbed Orzo, Summer Squash, Tomato-Raisin-Caper Caponata 27
Risotto “d’Estate”: Summer Corn, Smoked Heirloom Cherry Tomatoes, Basil, Parmigiano Reggiano 23

SIDES

- French Fries with Harissa Aioli 6
Sautéed Local Greens, Garlic, Olive Oil 6
Olive Oil Mashed Potatoes 6
Summer Ratatouille 6

Twenty percent gratuity will be added to parties of 5 or more

Private Dining Spaces Available

Orzo Caters!

Sign up for our Newsletter for Special Events and Promotions

*Consuming raw or undercooked foods may increase your chance of acquiring a food borne illness