

# DINNER MENU

## — SOUP —

### FRESH MADE SOUP

11 Bowl 7 Tapa Size

## — SALAD —

### PANZANELLA SALAD 16

Cubed Seasoned Dried Bread, Halved Cherry Tomatoes, Cucumbers, Red Onion, Garlic, Basil, Red Wine Vinaigrette Featuring Italian Herb EVOO.

### MEDITERRANEAN SALAD 16

Crisp Romaine, Cucumbers, Kalamata Olives, Red Onion, Cherry Tomatoes, Sweet Peppers, Feta Cheese, Our Greek EVOO Dressing.

### SUMMER SALAD 18

Spinach, Thin Red Onion, Strawberries, Pineapple, Blueberries, Candied Nuts, Spiced Pumpkin Seeds, Lemon Juice. Featuring Shallot EVOO and White Balsamic.

## — TAPAS —

### CURRIED PICKLED HERRING WITH FRENCH BREAD 11

Wine Marinated Herring with White Onions Tossed in a Creamy Curry Aioli. Featuring Lemon EVOO.

### CREAMED SPINACH STUFFED PORTABELLA MUSHROOM 11

Baked with Parmesan. Finished Featuring Cask 18 Balsamic and Italian Herb EVOO.

### CHILLED JUMBO SHRIMP WITH MANGO SALSA AND SANTA FE AIOLI 16

Featuring Mango Balsamic and Persian Lime EVOO.

### INDIAN PAKORA 11

A Delicately Fried Indian Inspired Vegetable Fritter, Served with a Cilantro Sauce. Featuring Curry EVOO.

### GAMBAS AL AJILLO 16

Spanish Sauté Garlic Shrimp Tossed with Parsley and Paprika in a Port Jus. Featuring Garlic EVOO and Lemon White Balsamic.

### OYSTERS ON THE SHELL

Featuring White Balsamic and Shallot EVOO Mignonette

1 Oyster 5 or

3 Oysters 12

### OYSTER ROCKEFELLER

Baked on the Shell with a Rich Buttery Vermouth and Parsley Crumble. Featuring Coratina EVOO and Lemon White Balsamic.

1 Oyster 5 or

3 Oysters 12

### GREEK LAMB POPS 21

Grilled French Boned Lamb Rack (2 pc) Marinated in Our Greek EVOO Sauce, Served with Lemon and Herb Roasted Fingerling Potatoes and Tzatziki.

### PATATAS BRAVAS 8

Crispy Fried Fingerling Potatoes Served with Our Garlic Sauce. Featuring Honey Garlic Balsamic and Italian Herb EVOO.

## — SHARE PLATES —

### GARLIC FINGERS WITH SWEET GARLIC SAUCE 15

Our House Made Pizza Dough Cut into Bite Size Pieces, with Mozzarella and Bacon. Featuring Garlic EVOO, and Smoked Balsamic, Served with Our Sweet Garlic Sauce.

### CRAB AND SPINACH STUFFED CREMINI MUSHROOMS 12

Mixed with Honey Garlic Balsamic, Cream Cheese and Baked with Parmesan.

### OLIV PLATE 15

A Variety of Marinated Olives with Lemon and Roasted Garlic, Feta Cheese Cubed and Drizzled with Greek Spice Infused EVOO, Paprika Roasted Almonds.

### MUSSELS PROVENCAL 21

Cherry Tomatoes, Onions, Sweet Peppers, Garlic, and Mussels are Steamed with White Wine and Butter EVOO. Served with Grilled Garlic Bread.

### CHARCUTERIE 34

A Variety of Cured and Smoked Meats, Chicken Liver Pate, Cheeses, Olives, Nuts, Fruit Chutney, Dijon, Crostini and Chef's Choice of Our Balsamic Vinegar and EVOO.

### ANTIPASTI 48

A Larger Version of the Charcuterie with the Addition of Pickled Spicy Peppers, Grilled Artichoke, Picked Onions, Smoked Salmon, Cream Cheese with Chives and Our House Made Jerky.

## — ENTREES —

### ARTISAN PIZZAS

10" 6-SLICE PIZZA 21

Ask Your Server for Today's Selection.

### PORTABELLA MUSHROOM STIR FRY 24

Portabella Mushrooms, Broccoli, Red Pepper, Baby Bok Choy, in Our Garlic Ginger Sesame Sauce. Served on Basmati Rice. Featuring Sesame Ginger Balsamic and Garlic EVOO.

### TRUFFLE ROASTED CHICKEN AND WILD MUSHROOM GNOCCHI 31

Sautéed Mushrooms and Onions, Chicken and Gnocchi in a Creamy Truffle Sauce.

### LOBSTER FETTUCCINE WITH GRILLED ASPARAGUS 31

Butter EVOO Poached Atlantic Lobster, Sautéed with Grilled Asparagus Pieces in a White Wine Cream Sauce and Tossed with our Fresh House Made Fettuccine

### PISTACHIO AND HONEY BUTTER SEARED SALMON 31

Atlantic Salmon, Crushed Pistachios, Honey Butter, Pickled Red Onions. Featuring White Balsamic and Lemon EVOO. Served with Rice and Seasonal Vegetables.

### LEMON PARMESAN CHICKEN SUPREME 32

Roasted Chicken Supreme, Lemon Parmesan Cream Sauce, Spinach, Butter EVOO Infused Basmati Rice

### FRENCH BONED BEEF SHORT RIBS 36

2 Slow Roasted Short Ribs in Mirepoix, Red Wine and Beef Stock, served with Chef's Choice of Seasonal Vegetables, Lemon and Herb Roasted Fingerling Potato Wedges, and in House Made Beef Demi Gravy. Featuring Cask 18 and Italian Herb EVOO.

