**SALADS**
nia — mixed greens, goat cheese, dates, avocado, piquillo peppers, spiced almonds, champagne vinaigrette, pita | 12
greek — mixed greens, roasted peppers, feta, tomatoes, cucumbers, vinaigrette, pita | 10
arugula — roasted beets, blue cheese, walnuts, sherry dijon dressing | 12
escarole — apple, manchego, hazelnuts | 10
burrata — tomato, basil, aged balsamic, crostini | 14

**MEATS & CHEESE**

*FROM THE LAND*
chicken brochette — tomato hazelnut romesco, cumin aioli sauce | 12
pork tenderloin — wine, garlic, oregano, hand-cut feta fries | 18
lamb & feta meatballs — mozzarella, pomodoro | 13
beef tenderloin brochette — horseradish cream, peperonata | 18
lamb loin chops — fingerling potatoes, demi-glace | 18
grilled strip steak — basil-pine nut pesto, pomme frites | 22

calamari — grilled or crisp | 14
jumbo garlic shrimp — lemon caper butter sauce | 14
citrus ceviche — scallops, shrimp, mahi, caviar, tortilla chips | 15
cured salmon — egg, red onion, caper berries, crostini | 16
crab cakes — jumbo lump crab, saffron aioli, fuji apple | 18
diver scallops — white bean puree, sundried tomato pesto | 15
grilled baby octopus — baby potatoes, arugula, balsamic glaze | 18
grilled salmon — braised escarole, beurre blanc sauce | 22

citrus zest, herbs | 6
chickpea puree — horseradish cream, garlic confit, red pepper, pita | 10
orzo — shrimp, avocado, tomato, cucumber, onion, feta, olives | 12
roasted beets — marinated in garlic and olive oil vinaigrette | 8
caponata — eggplant, capers, cherry, onion, peppers, crostini | 7
bruschetta — garlic toast, tomatoes, basil, fresh mozzarella | 12

**STARTERS**

marinated kalamata olives
citrus zest, herbs | 6
chickpea puree — horseradish cream, garlic confit, red pepper, pita | 10
orzo — shrimp, avocado, tomato, cucumber, onion, feta, olives | 12
roasted beets — marinated in garlic and olive oil vinaigrette | 8
caponata — eggplant, capers, cherry, onion, peppers, crostini | 7
bruschetta — garlic toast, tomatoes, basil, fresh mozzarella | 12

**DESSERTS**

espresso tiramisu 8
kahlua, mascarpone, lady fingers
classic bread pudding 10
vanilla gelato gelato, caramel
sauteed banana 10
vanilla gelato caramel, pecans
chocolate mousse & creme brulee 8
house made vanilla gelato 8
affogato— vanilla bean gelato, submerged in hot espresso 8

**EVERYTHING ELSE**
baked goat cheese — tomato-basil sauce | 12
bacon dates — red pepper butter sauce | 10
saganaki cheese — brandy flambé kefalogramviera cheese | 10
creamy polenta — pecorino, pomodoro sauce | 12
crisp croquettes — potato, kefalogramviera, tomato-basil sauce | 10
gnocchi — sage brown butter, hazelnuts | 12
wild mushroom risotto — oyster, shiitake, crimini | 12

Please inform your server of any food allergies, all ingredients may not be listed