



Starters

- Baja-style shrimp cocktail with avocado 12.00
- Apple, manchego cheese, chive salad 8.50
- Mixed berry salad, greens, feta, honey vinegar, hazelnut oil 9.50
- Bruschetta, tomatoes, basil, capers and extra-virgin olive oil 9.00
- Grilled lamb spiedini, harissa, yogurt and cilantro 12.00

Pasta

- Fresh basil pasta, shrimp, zucchini and chile flakes 23.00
- Spaghetti, local cherry tomatoes, basil, garlic and Parmesan 18.00
- Tagliatelle with spicy Abruzzese meat sauce 19.00
- Ravioli with braised beef, soffrito and butter 19.50
- Pappardelle, gorgonzola cream, pistachio, sage, garlic 18.00

Entrees

- Wild King salmon, chermoula, roasted vegetables, couscous* 30.00
- Halibut baked with tomatoes, chorizo and potatoes 32.00
- Roasted chicken thighs, fresh thyme, garlic, lemon and hot chilies 19.00
- Berkshire pork rib chop and porcini sauce 27.50
- "Peposo Notturmo" braised beef, garlic, black pepper and soft polenta with Parmesan 25.00
- 12 oz. New York strip steak, fried potatoes, horseradish sauce* 39.00

Desserts

- Peach and blueberry shortcake, pastry cream and almonds 8.50
- Oven poached rhubarb and raspberry crumble 8.00
- Warm Portuguese cinnamon-sugar doughnuts, lemon curd 8.50
- Chocolate cake, whipped coffee mascarpone 8.00
- Pearl Ice Cream 7.50

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.