

## GREENS

<b>Arugula</b> (GF)	13
tomato, shaved parmesan, olive oil, aged balsamic	
<b>Caesar</b>	9 sm   13 lg
croutons, parmesan	
<b>Endive</b> (GF)	19
pear, gorgonzola, candied walnuts, champagne vinaigrette	
<b>Mushroom &amp; Frisee</b> (GF)	22
goat cheese, pancetta, six minute egg, candied garlic vinaigrette	
<b>Cobb Salad</b> (GF)	26
chicken, bacon, blue cheese, corn, gem tomato, avocado, six minute egg, butter lettuce, green goddess	

### Salad Additions 8 each

Chicken Breast	Sautéed Prawns	Arctic Char
Flat Iron Steak	Smoked Salmon	Prosciutto

## Noodles

<b>Ox Tail Ragu</b>	29
orecchiette, pickled mustard seeds, pecorino, kale (GF available)	
<b>Frutti Di Mare</b>	29
daily seafood, squid ink spaghetti, confit tomatoes, lobster bisque butter sauce (GF available)	
<b>Spaghetti alle Vongole</b>	28
clams, white wine, garlic, butter, herb bread crumbs (GF available)	
<b>Cheese Sacchetti</b>	25
pine nuts, butter sauce, aged balsamic, parmesan	

Modification requests are done upon approval of the Chef

18% Gratuity will be added for groups of 8 or larger