

MOCKTAILS Zero-Proof Indulgence

WATERMELON BREEZE

Watermelon syrup, lemon juice, topped with club soda. 11

HIBISCUS SUNRISE

Hibiscus syrup, ginger, watermelon, and fresh lime Juice. 10

SILVER MAPLE

Pineapple juice, maple syrup, lime juice, ginger beer, and cinnamon. 10

SUNSET IN SORRENTO

Pineapple juice, lime juice, coconut purée, mango syrup, and orange juice. 11

GHIACCIO LIMONE

Ginger syrup, lemon juice, and mint leaves. 10

NOCE DI COCO

Coconut, lime juice, and mint leaves. 11

FRESH BERRIES MOJITO

Fresh blackberries and bluberries, lemon juice, lime juice, simple syrup, mint leaves, and club soda. 11

CRIMSON FRIZZ

Fresh strawberries, basil leaves, lime juice, simple syrup, and pink grapefruit Fevertree. 10















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CHEF'S SPECIALS

ASIAGO GNOCCHI

Potato dumplings stuffed with Asiago cheese, deep fried to a golden brown. Served over a rich four cheese sauce, pesto, and pomodoro sauce. Topped with Parmigiano Reggiano cheese and microgreens. 18.50

LAMB RAVIOLI

Fresh pasta filled with slow cooked lamb in a creamy sage sauce, finished with EVOO and microgreens. 28.50

BONE-IN STRIP STEAK

One pound strip loin grilled to perfection, served with crispy onion and potato shreds, sautéed spinach, and a creamy green pepper sauce. 65

ROASTED RED PEPPER RISOTTO

Velvety red pepper risotto topped with pan-seared scallops and jumbo shrimp, finished with citrus essence and micro herbs. 38.50

CROSTATA DI MELE

Green apple slices caramelized with cinnamon in a crispy puff pastry, served with vanilla ice cream and berries and drizzled with caramel sauce. 13

No substitutions

SPIKED CIDER

Crown whisky and spiced apple cider, elevated with a touch of ginger syrup. A smooth, aromatic, and perfectly balanced taste of the season in every sip. 16

LEMON MERINGUE MARTINI

Absolut Vanilla, Limoncello, coconut cream, and simple syrup brightened by fresh lemon juice.

An elegant martini that captures the essence of a lemon meringue pie. 17