

STARTERS

ROASTED TOMATO AND BASIL BISQUE	9
CRISPY BRUSSEL SPROUTS applewood bacon, lemon aioli, chives, parmigiano reggiano	13.5
HUMMUS warm naan bread, za'atar spice, crudité	13.5
CRISPY FRIED CALAMARI (RI) roasted garlic lemon aioli, tomato sauce	14.5
SPINACH AND ARTICHOKE DIP served with homemade corn chips and heirloom carrots	14.5
HERBED BURRATA CAPRESE heirloom tomato, focaccia, balsamic glaze, evoo	15.5
CLASSIC SHRIMP COCKTAIL house made remoulade and cocktail sauce	19.5
SMOKED FISH DIP in house smoked mahi-mahi fish dip served with crostini and pickled peppers	19.5

MEAT & CHEESE

with seasonal accompaniments

each: \$5.5 | selection of 3: \$15.5 | selection of 5 \$24.5

BEEEMSTER 26 MONTH AGED GOUDA: Hard Cow, Holland

LA TUR: Soft Triple Cream, Piedmont Italy

CAMBOZOLA: Soft Cow, Germany

MANCHEGO: 6 Month Aged Sheep Milk, Spain

SINFUL BRIE: Cows Milk, France

'NDUJA: Soft Spicy Salumi, Tempesta, Chicago

PROSCIUTTO DI PARMA: 18 Month, Italy

WAGYU BEEF SALAMI: Tempesta, Chicago

FINOCHIETTA: Fennel Salumi, Tempesta, Chicago

JAMON SERRANO: Red Label Redondo, Spain

SALADS

CAESAR SALAD hearts of romaine, croutons, parmigiano reggiano	13
CLASSIC WEDGE SALAD smoked bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing	13.5
GREEK SALAD chopped romaine, artichokes, tomatoes, red onions, pepperoncini, feta, cucumbers, olives, oregano vinaigrette	14
TUSCAN KALE SALAD cranberries, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	14
PEAR SALAD arugula, frisée, radicchio, danish blue cheese, shaved pears, candied pecans, spiced pear vinaigrette	15
QUINOA SALAD mixed berries, goat cheese, slivered toasted almonds, lemon vinaigrette	15
ADD ONS grilled chicken breast 6.5 shrimp 9.5 faroe island *salmon 10.5 *NY Strip 9.5	

HANDMADE PASTA & ENTREES

all pasta dishes can be prepared with gluten free penne pasta

FUSILLI A LA VODKA pancetta, vodka cream sauce, parmigiano	18.5
FREE RANGE CHICKEN BREAST & GNOCCHI housemade ricotta gnocchi, spinach, vodka cream sauce, fontina cheese	18.5
FRESH HOUSEMADE RIGATONI veal and braised beef bolognese, tiny mushrooms, carrots, parmigiano	19.5
CHICKEN PAILLARD arugula, carrot, tomato, onion, asparagus, marble potatoes, lemon vinaigrette	19.5
STROZZAPRETTI parmesean cream sauce with house made sausage, sauteed broccoli rabe	20.5
*GRILLED FAROE ISLAND SALMON english pea risotto, haricots verts, baby heirloom tomatoes	24
MARKET FISH simply prepared with seasonal sides	MP

SANDWICHES & HEARTH PIZZA

sandwiches come with chef's daily salad unless otherwise noted

ROASTED VEGETABLE SANDWICH mozzarella, summer squash, eggplant, zucchini, red pepper, basil on focaccia	14.5
*8OZ. GRILLED HAMBURGER bakery bun, lettuce, tomato, red onion, french fries burger toppings: cheese 2.5, bacon 3, caramelized onion 2.5	16.5
MUFFALETTA hot capicola, mozzarella, tapenade, banana peppers, arugula on focaccia	16.5
CHICKEN CAPRESE PANINO fresh mozzarella, prosciutto, baby arugula, tomato, aioli, basil, aged balsamic on focaccia	17.5
CRISPY CHICKEN SANDWICH bakery bun, pickles, lettuce, three mustard honey	18
COCONUT TEMPURA MAHI MAHI SANDWICH bakery bun, key lime tartar sauce, lettuce, tomato, french fries grilled available upon request	18.5
*CELLAR BURGER bakery bun, applewood smoked bacon, brie, fried egg, parmesan fries	18.5
CRAB CAKE SANDWICH bakery bun, french mustard-tarragon aioli, lettuce, tomato	19
CELLAR PIZZA san marzano sauce, mozzarella additional toppings: banana peppers 4, onions 4, peperonata 4, bacon 4.5, sausage 4.5, arugula 5, pepperoni 5, meatball 6, prosciutto di parma 6.5	15.5
CAPRI PIZZA mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agrodolce	18
SIDES A LA CARTE	
FRIES	6
HARICOT VERTS	7
GRILLED ASPARAGUS	7
TRUFFLE & PARM FRIES	8.5

WINES BY THE GLASS

WHITES	CELLAR RESERVE	SPARKLING	REDS
PINOT GRIGIO, Ruffino, Lumina, Italy	ROMBAUER, Chardonnay, Carneros, California '20	COL DE SALICI, Prosecco Superiore, Valdobbiadene, Italy, '21	CHIANTI, Ruffino, Tuscany, Italy
BORDEAUX, French Blue, Sauvignon Blanc, France	SUPER TUSCAN, Le Macchiole, Bolgheri, Italy '19	CHANDON BRUT, California, NV	CHIANTI, Nipozzano, Tuscany, Italy
50% PINOT GRIGIO 50% SAUVIGNON BLANC, "Due Uve" Veneto III, Italy	BRUNELLO DI MONTALCINO, Col D'Orcia, DOCG, Italy '17	CHANDON BRUT ROSÉ, California, NV	SUPER TUSCAN, Il Bruciato, Guada Al Tasso, Bolgheri
PINOT GRIGIO, Kettmeir, Trentino, Italy	CABERNET SAUVIGNON, Frank Family Vineyards, Napa Valley, '18	GELIDA BRUT ROSE CAVA, Spain	65% Cabernet Sauvignon, 20% Merlot, 15% Syrah
PINOT GRIGIO, Santa Margherita, Alto Adige, Italy	GEVREY-CHAMBERTIN, Frederic Esmonin, Burgundy, France '20	MONOPOLE by Heidsieck, Reims, France, NV	TEMPRANILLO, Crianza, Bodegas Ostatu, La Rioja, Spain
SAUVIGNON BLANC, Kim Crawford, Marlborough, NZ	MEURSAULT, Louis Jadot, Beaune, France, '19		PINOT NOIR, Angeline, Sonoma, CA
SAUVIGNON BLANC, Whitehaven, New Zealand	GIOVANNI ROSSO, Barolo, Piedmont, Italy '17		PINOT NOIR, La Crema, Monterey
SAUVIGNON BLANC, Hall, Napa Valley			PINOT NOIR, Willakenzie Estate, Willamette Valley, Oregon
SANCERRE, Château de Sancerre, France			PINOT NOIR, Migration, Russian River Valley
ROSÉ, Château La Gôrdonne, Côtes De Provence			PINOT NOIR, Belle Glos, Clark and Telephone, Santa Maria
ROSÉ, "M" by Château Minuty, Côtes de Provence			MERLOT, Benziger, Sonoma County
ROSÉ, Stoller, Willamette Valley, Oregon			MERLOT, Duckhorn, Napa Valley
ALBARINO, Vionta, Rias Baixas, Spain			MALBEC, Piatelli, Mendoza, Argentina
RIESLING, Kung Fu Girl, Washington State			MALBEC, Maal Biutiful, Mendoza, Argentina
VIOGNIER, Triennes, Provence, France			CABERNET SAUVIGNON, J Lohr, Paso Robles
MOSCATO, Terre d'Oro, Artois Vineyard, CA			CABERNET SAUVIGNON, Broadside, Paso Robles
CHARDONNAY, Hess Select, Monterey			CABERNET SAUVIGNON, Seven Falls, Columbia Valley, Washington
CHARDONNAY, B.R. Cohn, Silver Label, North Coast			CABERNET SAUVIGNON, Oberon by Michael Mondavi, Napa
CHARDONNAY, Martin Ray, Sonoma Coast			CABERNET SAUVIGNON, Round Pond, Kith & Kin, Napa Valley
CHARDONNAY, Sonoma Cutrer, Russian River Valley			CABERNET SAUVIGNON, Pine Ridge, Napa Valley
CHABLIS, Francine and Olivier Savary, Bourgogne, France			RED BLEND, The Pessimist, Paso Robles
			52% Syrah, 26% Zinfandel, 18% Petite Sirah
			RED BLEND, Leviathan, California
			Cabernet Sauvignon, Syrah, Cabernet Franc, Merlot
			RED BLEND, Paradox by Duckhorn, Napa Valley
			54% Cabernet Sauvignon, 19% Merlot, 16% Zinfandel, 11% Petit Verdot

BREADS, SALUMI, PASTRIES, DESSERTS, GELATOS AND FRESH PASTAS ARE ALL MADE IN HOUSE DAILY