

STARTERS

ONION & MUSHROOM SOUP pinot grigio, parmigiano reggiano, croutons	10
VEAL MEATBALLS roasted in marinara, whipped ricotta, basil, grilled baguette	13.5
HUMMUS warm pita, za'atar spice, crudité	13.5
BRUSSEL SPROUTS applewood bacon, garlic aioli, chives, parmigiano reggiano	14
SPINACH AND ARTICHOKE DIP served with homemade corn chips and heirloom carrots	14.5
CRISPY FRIED CALAMARI (RI) roasted garlic lemon aioli, san marzano tomato sauce	15.5
GRILLED SPANISH OCTOPUS marble potato, heirloom tomato, arugula, calabrian chili, caper, 25 yr. aged balsamic	17
CRAB CAKE blue crab, mustard aioli, salsa verde	19.5
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
LOBSTERCARGOT herbed garlic butter, baked in hearth oven, crostini	24.5

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	
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'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
TUSCAN KALE SALAD cranberries, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	14
QUINOA SALAD mixed berries, goat cheese, slivered toasted almonds, lemon vinaigrette	14.5
PEAR SALAD arugula, frisée, radicchio, danish blue cheese, shaved pears, candied pecans, spiced pear vinaigrette	15
HERBED BURRATA CAPRESE heirloom tomato, foccacia, balsamic glaze, evoo	16
ADD ONS grilled chicken breast 6.5 shrimp 9.5 faroe island *salmon 10.5 *NY Strip 9.5	

HANDMADE PASTAS

all pasta dishes can be prepared with gluten free penne pasta	
FUSILLI A LA VODKA pancetta, vodka cream sauce, parmigiano reggiano	25
GNOCCHI AL FORNO free range chicken, spinach, fontina, vodka cream sauce	27
STROZZAPRETTI parmesan cream, house made sausage, sauteed broccoli rabe	27.5
RIGATONI BOLOGNESE veal and braised beef, tiny mushrooms, carrots, parmesan	28
ANGEL HAIR WITH SHRIMP baby kale, grated parmigiano reggiano, crushed red pepper, meyer lemon, garlic	28.5
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 mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agro dolce	18

HEARTH BAKED PIZZAS

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 mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agro dolce	18

CHOPS & SEAFOOD

*8oz. GRILLED HAMBURGER bakery roll, lettuce, tomato, red onion, fries, dill pickle burger toppings: cheese 2.5, bacon 3, caramelized onion 2.5	18.5
CHICKEN SCHNITZEL roasted marble potatoes, asparagus, lemon thyme jus	29
BOURBON STREET SKIRT STEAK skirt steak, tasso ham rice, roasted cipolini onions, smoked pepper aioli	33
BRAISED LAMB SHANK potato purée, fried parsnips, natural rosemary sauce	33
*GRILLED FAROE ISLAND SALMON english pea risotto, haricots verts, charred tomatoes	32.5
*SEARED YELLOWFIN TUNA sesame crusted on japanese sushi rice salad, cucumber, rainbow carrot, miso ponzu	34.5
*16oz. NIMAN RANCH PORK CHOP mushroom risotto, haricots verts, rosemary whiskey butter	37
ALMOND CRUSTED BRONZINO potato purée, haricot verts, shallots, capers, white wine	37.5
BLUE CRAB CRUSTED SEA BASS roasted marble potatoes, asparagus, beurre blanc	39.5
*GRILLED 8oz. FILET MIGNON potato purée, asparagus, red wine demi-glace	47.5
*16oz. DRY AGED RIBEYE pommes anna, haricots verts, rosemary whiskey butter	48.5

SIDES A LA CARTE

FRIES	6
HARICOT VERTS	6
GRILLED ASPARAGUS	7
POTATO PUREE	7
ROASTED MARBLE POTATOES	7
TRUFFLE & PARM FRIES	8.5
ORGANIC MUSHROOM RISOTTO	11

WINES BY THE GLASS

WHITES	CELLAR RESERVE	REDS
PINOT GRIGIO, Ruffino, Lumina, Italy	ROMBAUER, Chardonnay, Carneros, California '20	CHIANTI, Ruffino, Tuscany, Italy
BORDEAUX, French Blue, Sauvignon Blanc, France	SUPER TUSCAN, Le Macchiole, Bolgheri, Italy '19	CHIANTI, Nipozzano, Tuscany, Italy
50% PINOT GRIGIO 50% SAUVIGNON BLANC, "Due Uve" Veneto III, Italy	BRUNELLO DI MONTALCINO, Col D'Orcia, DOCG, Italy '17	SUPER TUSCAN, Il Bruciato, Guada Al Tasso, Bolgheri
PINOT GRIGIO, Kettmeir, Trentino, Italy	CABERNET SAUVIGNON, Frank Family Vineyards, Napa Valley, '18	65% Cabernet Sauvignon, 20% Merlot, 15% Syrah
PINOT GRIGIO, Santa Margherita, Alto Adige, Italy	GEVREY-CHAMBERTIN, Frederic Esmonin, Burgundy, France '20	TEMPRANILLO, Crianza, Bodegas Ostatus, 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, Paraduxx by Duckhorn, Napa Valley
		54% Cabernet Sauvignon, 19% Merlot, 16% Zinfandel, 11% Petit Verdot