

STARTERS

ROASTED TOMATO AND BASIL BISQUE	9.5
HUMMUS warm naan bread, za'atar spice, crudité	14
CRISPY BRUSSEL SPROUTS applewood bacon, lemon aioli, chives, parmigiano reggiano	14.5
SPINACH AND ARTICHOKE DIP served with house made corn chips and heirloom carrots	15
CRISPY FRIED CALAMARI (RI) roasted garlic lemon aioli, tomato sauce	16
CLASSIC SHRIMP COCKTAIL house made remoulade and cocktail sauce	19.5
SMOKED SALMON PLATE hickory smoked salmon, toast, tarragon and chive aioli	22

MEAT & CHEESE

with seasonal accompaniments

each: \$6.5 | selection of 3: \$17 | selection of 5 \$28

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

PICANTE SALUMI: Levoni, Italy
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	14
CLASSIC WEDGE SALAD smoked bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing	14
GREEK SALAD chopped romaine, artichokes, tomatoes, red onions, pepperoncini, feta, cucumbers, olives, oregano vinaigrette	14.5
TUSCAN KALE SALAD cranberries, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	15
PEAR SALAD arugula, frisée, radicchio, danish blue cheese, shaved pears, candied pecans, spiced pear vinaigrette	15.5
STONEFRUIT BURRATA PANZANELLA seasonal stone fruit, heirloom tomatoes, arugula, burrata, crispy torn bread croutons, olive oil, 25 year aged balsamic, hot honey	16.5
ASIAN CRUNCH SALAD purple & savoy cabbage, snow peas, red peppers, carrots, scallions, crispy wontons, cilantro, cucumbers, sesame seeds, sesame ginger dressing, togarashi	16.5
ADD ONS grilled chicken breast 7.5 shrimp 9.5 *grilled salmon 12.5 *NY strip 12.5 *seared ahi tuna 17	

HANDMADE PASTA & ENTREES

all pasta dishes can be prepared with gluten free penne pasta	
FUSILLI A LA VODKA pancetta, vodka cream sauce, parmigiano	19.5
GNOCCHI AL FORNO free range chicken, spinach, fontina, vodka cream sauce	19.5
FRESH HOUSEMADE RIGATONI veal and braised beef bolognese, tiny mushrooms, carrots, parmigiano	20.5
CHICKEN PAILLARD arugula, carrot, tomato, onion, asparagus, marble potatoes, lemon vinaigrette	20.5
*GRILLED SALMON sustainably farmed, english pea risotto, haricot verts, baby heirloom tomatoes	29
MARKET FISH simply prepared with seasonal sides	MP

SANDWICHES & HEARTH PIZZA

sandwiches come with chef's daily salad unless otherwise noted

*8OZ. GRILLED HAMBURGER bakery bun, lettuce, tomato, red onion, pickle, french fries burger toppings: cheese 2.5, bacon 3, caramelized onion 2.5	19.5
CHICKEN CAPRESE PANINO fresh mozzarella, prosciutto, baby arugula, tomato, red onion, pickle, aioli, basil, aged balsamic on focaccia	18.5
CRISPY CHICKEN SANDWICH bakery bun, pickles, lettuce, three mustard honey	18.5
COCONUT TEMPURA MAHI MAHI SANDWICH bakery bun, key lime tartar sauce, lettuce, tomato, red onion, french fries grilled available upon request	19.5
*CELLAR BURGER bakery bun, applewood smoked bacon, brie, fried egg, lettuce, tomato, red onion, pickle, parmesan fries	21
CRAB CAKE SANDWICH bakery bun, french mustard-tarragon aioli, lettuce, tomato	21.5
LOBSTER ROLL new england style, split top bun, mayo, celery, red onion, truffle fries	31
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	17
CAPRI PIZZA mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agrodolce	19
SIDES A LA CARTE	
FRIES	7
HARICOT VERTS	7
GRILLED ASPARAGUS	7.5
TRUFFLE & PARM FRIES	9.5

WINES BY THE GLASS

WHITES		CELLAR RESERVE		REDS	
PINOT GRIGIO, Ruffino, Lumina, Italy	9	WHITE		CHIANTI, Ruffino, Tuscany, Italy	9
50% PINOT GRIGIO 50% SAUVIGNON BLANC, "Due Uve" Veneto III, Italy	13.5	MEURSAULT, Louis Jadot, Beaune, France	36	CHIANTI, Nipozzano, Tuscany, Italy	14
PINOT GRIGIO, Kettmeir, Trentino, Italy	13.5	POUILLY-FUISSÉ, Premier Cru, Jadot, Burgandy	34	SUPER TUSCAN, Il Bruciato, Guada Al Tasso, Bolgheri	17
PINOT GRIGIO, Santa Margherita, Alto Adige, Italy	15.5	RED		<i>65% Cabernet Sauvignon, 20% Merlot, 15% Syrah</i>	
SAUVIGNON BLANC, Oyster Bay, New Zealand	11	BRUNELLO DI MONTALCINO, Col D'Orcia, DOCG, Italy	27	TEMPRANILLO, Crianza, Bodegas Ostatu, La Rioja, Spain	12
SAUVIGNON BLANC, Whitehaven, New Zealand	11.5	CABERNET SAUVIGNON, Frank Family Vineyards, Napa Valley	28	PINOT NOIR, Angeline, Sonoma, CA	10
SAUVIGNON BLANC, Paul Dolan, Mendocino, CA	13	GIOVANNI ROSSO, Barolo, Piedmont, Italy	31	PINOT NOIR, La Crema, Monterey	13.5
SAUVIGNON BLANC, Honig, Napa Valley	16	PINOT NOIR, Flowers, Sonoma, California	37	PINOT NOIR, Au Bon Climat, Santa Barbara, CA	16
SANCERRE, Jaque Dumont, Loire Valley, France	18			PINOT NOIR, Belle Glos, Clark and Telephone, Santa Maria	18
RIESLING, Dr. L, Kabinett, Mosel, Germany	10			PINOT NOIR, Domaine Esmonin, Les Genévrières, Burgundy	18
VIOGNIER, San Simeon, Paso Robles	11			PINOT NOIR, Willakenzie Estate, Willamette Valley, Oregon	21
ROSÉ, Château La Gôrdonne, Côtes De Provence	13	SPARKLING		MERLOT, Markham, Napa Valley	14
ROSÉ, "M" by Château Minuty, Côtes de Provence	11	COL DE SALICI, Prosecco Superiore, Valdobbiadene, Italy, '21	10	MERLOT, Duckhorn, Napa Valley	17.5
ROSÉ, Stoller, Willamette Valley, Oregon	13.5	CHANDON BRUT, California, NV	11.5	MALBEC, Piatelli, Mendoza, Argentina	11.5
ALBARINO, Vionta, Rias Baixas, Spain	13	CHANDON BRUT ROSÉ, California, NV	12	MALBEC, Catena, Mendoza, Argentina	13
MOSCATO, Terre d'Oro, Artois Vineyard, CA	9.5	GELIDA BRUT ROSE CAVA, Spain	12	CABERNET SAUVIGNON, J Lohr, Paso Robles	10.5
CHARDONNAY, Hess Select, Monterey	9	MONOPOLE by Heidsieck, Reims, France, NV	21	CABERNET SAUVIGNON, Seven Falls, Columbia Valley, Washington	10
CHARDONNAY, Martin Ray, Sonoma Coast	11			CABERNET SAUVIGNON, Franciscan Estate, Napa Valley	13
CHARDONNAY, Morgan, Santa Lucia Highlands	11	SEASONAL SANGRIA		CABERNET SAUVIGNON, Oberon by Michael Mondavi, Napa	15
CHARDONNAY, Sonoma Cutrer, Russian River Valley	13.5	Red, White or Sparkling	14	CABERNET SAUVIGNON, Round Pond, Kith & Kin, Napa Valley	17.5
CHABLIS, Albert Bichot Chablis, Burgandy, France	19			CABERNET SAUVIGNON, Pine Ridge, Napa Valley	24
				RED BLEND, The Pessimist, Paso Robles	12.5
				RED BLEND, Paraduxx by Duckhorn, Napa Valley	18

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