

STARTERS

ONION & MUSHROOM SOUP pinot grigio, parmigiano reggiano, croutons	10
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 house made corn chips and heirloom carrots	14.5
VEAL MEATBALLS roasted in marinara, whipped ricotta, basil, grilled baguette	15
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	18
BLUE CRAB MAC & CHEESE lump blue crab, creamy bechamel, parmigiano reggiano, lemon breadcrumb	19.5
CLASSIC SHRIMP COCKTAIL house made remoulade and cocktail sauce	19.5
CRAB CAKE blue crab, mustard aioli, salsa verde	21
SMOKED SALMON PLATE hickory smoked salmon, toast, tarragon and chive aioli	21.5
LOBSTERCARGOT herbed garlic butter, baked in hearth oven, crostini	24.5

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
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
LOBSTER BUCATINI maine lobster, english peas, roasted cherry tomatoes, lobster infused cream sauce, fresh basil	36

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, pickle, french fries burger toppings: cheese 2.5, bacon 3, caramelized onion 2.5	18.5
CHICKEN SCHNITZEL housemade roasted onion and bacon spaetzle, asparagus, lemon thyme jus	29
BOURBON STREET SKIRT STEAK skirt steak, tasso ham rice, roasted cippolini onions, smoked pepper aioli, chimichurri	33
*GRILLED SALMON sustainably farmed, english pea risotto, haricot verts, charred tomatoes	32.5
BRAISED LAMB SHANK potato purée, fried parsnips, natural rosemary sauce	34
*SEARED YELLOWFIN TUNA tamarind forbidden rice, asian crunch slaw, wasabi aioli	34.5
*16oz. CENTER CUT PORK CHOP mushroom risotto, haricot verts, rosemary whiskey butter, port wine reduction	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	48.5
*16oz. DRY AGED RIBEYE pommes anna, haricot verts, rosemary whiskey butter, red wine demi-glace	49.5

SIDES A LA CARTE

FRIES	6
HARICOT VERTS	6
GRILLED ASPARAGUS	7
POTATO PUREE	7
ROASTED MARBLE POTATOES	7
TRUFFLE & PARM FRIES	8.5
ROASTED BACON & ONION SPAETZLE	9.5
ORGANIC MUSHROOM RISOTTO	11

WINES BY THE GLASS

WHITES			CELLAR RESERVE		REDS	
PINOT GRIGIO, Ruffino, Lumina, Italy	9		SUPER TUSCAN, Le Macchiole, Bolgheri, Italy	24	CHIANTI, Ruffino, Tuscany, Italy	9
50% PINOT GRIGIO 50% SAUVIGNON BLANC, "Due Uve" Veneto III, Italy	13.5		BRUNELLO DI MONTALCINO, Col D'Orcia, DOCG, Italy	26	CHIANTI, Nipozzano, Tuscany, Italy	14
PINOT GRIGIO, Kettmeir, Trentino, Italy	13.5		CABERNET SAUVIGNON, Frank Family Vineyards, Napa Valley	28	SUPER TUSCAN, Il Bruciato, Guada Al Tasso, Bolgheri	17
PINOT GRIGIO, Santa Margherita, Alto Adige, Italy	15.5		MEURSAULT, Louis Jadot, Beaune, France	34	65% Cabernet Sauvignon, 20% Merlot, 15% Syrah	
SAUVIGNON BLANC, Oyster Bay, New Zealand	11		POUILLY-FUISSÉ, Premier Cru, Jadot, Burgandy	34	TEMPRANILLO, Crianza, Bodegas Ostatu, La Rioja, Spain	12
SAUVIGNON BLANC, Whitehaven, New Zealand	11.5		GIOVANNI ROSSO, Barolo, Piedmont, Italy	31	PINOT NOIR, Angeline, Sonoma, CA	10
SAUVIGNON BLANC, Paul Dolan, Mendocino, CA	13		PINOT NOIR, Flowers, Sonoma, California	37	PINOT NOIR, La Crema, Monterey	13.5
SAUVIGNON BLANC, Honig, Napa Valley	16				PINOT NOIR, Au Bon Climat, Santa Barbara, CA	16
SANCERRE, Jaque Dumont, Loire Valley, France	18				PINOT NOIR, Willakenzie Estate, Willamette Valley, Oregon	16
RIESLING, Dr. L. Kabinett, Mosel, Germany	10				PINOT NOIR, Belle Glos, Clark and Telephone, Santa Maria	18
VIOGNIER, San Simeon, Paso Robles	11				PINOT NOIR, Domaine Esmonin, Les Genévrières, Burgundy	18
ROSÉ, Château La Gôrdonne, Côtes De Provence	12		SPARKLING		MERLOT, Markham, Napa Valley	14
ROSÉ, "M" by Château Minuty, Côtes de Provence	10		COL DE SALICI, Prosecco Superiore, Valdobbiadene, Italy, '21	10	MERLOT, Duckhorn, Napa Valley	16.5
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	18	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	22
					RED BLEND, The Pessimist, Paso Robles	12.5
					RED BLEND, Paraduxx by Duckhorn, Napa Valley	18