



Dinner Menu

Soups & Salads~

Zuppa del Giorno \$3/\$6

Asiago Crisp Salad- Field Greens, Cucumber Spaghetti, Balsamic Vinaigrette \$6

Baked Goat Cheese- Roasted Grapes, Candied Ginger Pecans, White Balsamic Vinaigrette \$9

Winter Salad- Roasted Squash, Farm Egg, Caper, and Mozzarella \$8*

Moroccan Spiced Tuna- Rare Seared, Herb Pesto, Vanilla Roasted Almonds, Lemon Vinaigrette \$13*

Entrées~

Crab Cake- Pecan Remoulade, Tomato, Leek, Lemon Pepper Fettuccini \$19*

Seafood Paella- Shrimp, Clams, Mussels, Linguica, Turmeric Risotto \$17*

Penne alla Diavola- Rock Barn Hot Italian Sausage, Pomodoro Sauce, Penne, Mozzarella \$16

Pesce del Giorno- Fresh Catch with Seasonal Accompaniments- Market Price*

Petit Tender- Espresso Crust, Whipped Asiago Potato, Romesco, Broccolini \$17*

Seared Tuna- Spicy Green Lentils, Sauteed Brusselsprouts and Olives \$18*

Mona Lisa Pasta Ravioli- Local Vegetarian Stuffed Pasta with Romesco Cream Sauce \$15

Contorni~ \$2

Aglia Bread

Pita Wedges

Crostini

Baguette

Broccolini

Beverages

Pellegrino 750 ml \$5

Pellegrino 250 ml, Aranciata, Limonata, IBC Root Beer \$3

Unsweetened Tea, Lemonade, Arnold Palmer \$2

Coke, Diet Coke \$1.5



Tapas Menu

This section has plates of smaller portions. Be creative...order a few to share with friends, order one as appetizer or put them together to enjoy a full meal

Giardino

Goodwin Creek Farm Baguette- Pesto & Olive Oil \$3

Bruschetta Trio- Olive Tapenade, Tomato Bruschetta, Eggplant and Red Pepper Caponata \$5

Papas Bravas- Spicy Roast Fingerling Potatoes, Black Truffle Aioli \$6

Citrus Marinated Olives- Mixed Olives, Citrus Zest, Asiago, Crostini \$6

Toasted Almond Hummus- Chickpea, Tahini, Grilled Pita \$6

Artichoke Gratin- Artichoke Hearts, Fontina, Garlic, Local Crostini \$7

Cheese Plate- Selection of Artisan Cheeses, Roasted Red Grapes, Crostini \$10

Piadina- Crisp Flatbread, Hummus, Roasted Squash, Balsamic Reduction \$7

Roasted Squash Risotto- Acorn Squash, Gingered Pecans, House Made Mozzarella \$8

Mare

Mussels Toscano- White Bean, Red Pepper Flake, Tomato Garlic Broth \$7*

Pancetta Mussels- Crisp Pancetta, Crumbled Gorgonzola, Aglio Bread \$8*

Risotto di Mare- Shrimp, Linguica, Risotto, Balsamic Reduction \$9*

Tuna Napoli- Tuna Tartare, Tomato, Olive, Goat Cheese \$11*

Shrimp Diavolo- Spicy Tomato Sauce, Creamy Polenta, Mozzarella \$9*

Terra

Linguica- Portuguese Sausage, Chickpeas, Roasted Red Pepper \$8*

Spanish Meatballs- Crushed Red Pepper, Manzanilla Olives, Tomato \$9*

House Made Potato Gnocchi- Crisp Pancetta, AM Fog Oyster Mushrooms, Gorgonzola \$8

Hop Braised Ribs- 12 Hour Braised Ribs, Balsamic BBQ Sauce \$11*

Slider Trio- Choice of 3 \$10

Domenico Slider - Gorgonzola Stuffed, Balsamic Glazed Onions

Chef Slider- Artichoke Gratin, Pepper Bacon

Napoli Slider- Pancetta, Roasted Red Pepper, Mozzarella, Pesto

18% Gratuity will be added to parties of 6 or more

Please let your server know if you have allergies or dietary restrictions, we will try to accommodate.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness.*