



ANTIPASTI

Marinated Olives 6

Assorted olives/grilled bread

Lobster Bisque 9

Polpette 10

Homemade meatballs/sauce/parmesan/basil

Truffle Fries 8

Parmesan/rosemary/truffle oil

Chesapeake Fries 8

Old Bay/house cheese dip

House Fries 6

lightly salted

INSALATA

Truffle Burrata 18

Arugula/tomato/lemon zest

Brussel & Beet 14

Crispy brussels/pickled golden beets/pecans/cranberry/goat cheese

Italian Chop 14

Romaine/prosciutto/salami/provolone/roasted peppers/ tomato/onion/Italian dressing

Caesar 10

*Romaine/croutons/ parmesan
(add marinated anchovies +3)*

Caprese Stack 13

Heirloom tomato/Mozzarella/Basil/Balsamic Glaze

Add protein to any salad

Grilled Chicken 8

Shrimp 12

Crabcake 16

CHARCUTERIE

Chef's Board 22

*Rotating selection of 3 cheeses/jam/nuts
dried fruits/artisan bread*

Big Board 42

*Rotating selection of 3 cheeses/3 cured meats/jam
honeycomb/nuts/dried fruits/artisan bread*

SANDWICHES

Italian Hoagie 15

*Ham/Prosciutto/capicola/genoa/provolone
lettuce/tomato/onion*

Sweet or Savory Chicken Salad 12

*Sweet- dried cranberries/celery
Savory-dill/celery/onion*

Turkey BLAT 14

Bacon/Lettuce/Avocado/Tomato

Lobster Roll 20

Maine lobster/Celery/Mayonnaise/Fresh Lemon

Roast Beef Au Jus 15

Provolone /horseradish

Chicken Cutlet 13

Provolone/broccoli rabe/roasted peppers

Italian Pork 13

Provolone/broccoli rabe/roasted peppers

Meatball Parm 13

Sauce/provolone/parmesan

Angus Burger 16**

*Cheddar/gruyere/onion & jalapeno straws
garlic aioli/bacon jam*

all sandwiches come with chips

GRILLED CHEESE

French Onion 12

Carmelized onion/gruyere/cheddar

Brie 12

Prosciutto/pear/balsamic glaze

Muffaletta 12

Provolone/capicola/salami/olive tapenade



**These foods may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Menu modifications are limited to accommodate dietary restrictions or allergies only