

Dinner Features

Wildling Bastard Oysters 18.

New Jersey Tomato Salad

Porcini Vinaigrette, Ricotta Salata, Basil, Herb Goat Cheese Crostini 12.

Pan Seared Diver Scallops

Sweet Corn Fregula, Scallions, Grana Padana, Baby Arugula 16.

Casarecce

Shrimp, Chanterelle Mushrooms, Prosciutto, Cherry Tomatoes, Light Garlic Cream 12.

Entrées

Pan Seared Alaskan Cod

Shrimp, Jersey Corn, Red Currants, Treviso, Heirloom Tomatoes 36.

Grilled Atlantic Swordfish

Lobster, Sea Beans, Asparagus, Mushrooms, Scallions, Black Garlic Broth 38.

Herb Rubbed Bone-In Filet Mignon

Goat Cheese Potato Croquette, Grilled Asparagus, Sherry Mushroom Demi-Glace 45.

FEATURE WINES

Sparkling

Quartino / Bottle

Botter, Prosecco (Veneto)		10.75 / 35.00
Murgo, Brut Rose, 2013 (Etna, Sicilia)		Glass 14.00 / 55.00
Duc De Romet, Prestige Brut, Champagne		Glass 20.00 / 95.00
	Rosato	
Castell'in Villa, La Gazzara, Rosato, 2016 (Toscana)		11.25 / 36.00
	Bianco	
Villa Dugo, Chardonnay, 2015 (Friuli)		9.00 / 29.00
Stemmato, Pinot Grigio, 2016 (Veneto)		9.50 / 30.00
Piero Mancini, Vermentino di Gallura, 2016 (Sardegna)		11.75 / 38.00
Le Monde, Pinot Bianco, 2015 (Friuli)		13.25 / 42.00
Giovanni Almondo, "Vigna Sparse" Roero Arneis, 2016 (Piemonte)		13.50 / 43.00
Ciro Picariello, Greco di Tufo, 2015 (Campania)		14.50 / 47.00
	Rosso	
Mocali, Cabernet Sauvignon, 2015 (Toscana)		10.25 / 33.00
Moris Farms, Morellino di Scansano, 2014 (Toscana)		10.25 / 33.00
Cantrina, "Zerdi" Bresciano Rosso, 2013 (Lombardia)		13.25 / 42.00
Mollettieri, Irpinia Aglianico, 2007 (Campania)		14.75 / 48.00
Aleramici, Galampio Rosso, 2015 (Toscana)		15.75 / 51.00
Poggio Al Sole, "Seraselva" 2013 (Toscana)		23.00 / 65.00
Aleramici, Brunello di Montalcino, 2011 (Toscana)		24.50 / 69.00

Wines ala Coravin

Liquid Farms, White Hill, Chardonnay, 2014 (Santa Rita Hills, CA)

35.00 / 90.00

Domaine Ott, Chateau de Selle, 2015 (Cotes De Provence)

30.00 / 80.00

Shea Wine Cellars, Shea Vineyard, Pinot Noir, 2013 (Willamette Valley)

28.00 / 75.00

Giacomo Borgogno, Storico, Barolo, 1996 (Piemonte)

45.00 / 120.00

Uccelliera, Brunello di Montalcino, 2005 (Toscana)

50.00 / 140.00