

Dinner Features

Wildling Bastard Oysters 18.

Gulf Shrimp

Fregula, Cipollini Onions, Asparagus, Prosciutto, Yellow Tomato Coulis 14.

Rotelli

Shrimp, Chorizo, Cauliflower, Zucchini, Brown Butter- White Wine Cream 14.

Entrées

Grilled Atlantic Swordfish

Shrimp, Polenta, Sea Beans, Black Garlic, Roasted Peppers, Mushroom Jus 36.

Pan Roasted Halibut

Lobster, Butternut Squash, Sage, Brussels Sprouts, Balsamic Drizzle 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	
Proprieta Sperino, Rosa del Rosa, 2016 (Piemonte)		12.75 / 40.00
	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
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
G.B. Burlotto, Dolcetto D'Alba (Piemonte)		14.50 / 47.00
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