

# DINNER

## STARTERS

WILD MUSHROOM SOUP white truffle and chives	9
SALMON & AVOCADO TARTARE soy-wasabi citronette, wonton crisps	12
SAUTÉED CALAMARI cherry peppers, cured olives, scampi sauce, biscottato	12
TOASTED RICOTTA GNOCCHI Italian parsley, parmesan, white truffle crème	12
GRILLED OCTOPUS marinated chickpeas, spicy fennel salad	13
GOAT CHEESE FLATBREAD arugula, caramelized onions	11
DI PALO'S HANDMADE BURRATA grilled ciabatta, roasted tomato, black pepper	14

## SALADS

BIBB LETTUCE SALAD fine herbs, red wine-lemon vinaigrette	8
MEDITERRANEAN SALAD feta, olives, cucumber, red onion, tomato, romaine, chickpeas, oregano vinaigrette	11
BABY ARUGULA SALAD blue cheese, apple, pepitas, sun dried cranberries, sherry vinaigrette	10

## LARGE SALADS

ROASTED CHICKEN SALAD endive, baby spinach, sun-dried tomatoes, bacon, blue cheese, pickled shallots	18
STEAK SALAD organic arugula, goat cheese, red onion, tomatoes, shoe string potatoes, balsamic vinaigrette	19
SEARED TUNA SALAD NIÇOISE roasted peppers, capers, olives, hard-cooked eggs, Dijon potatoes	21

### DAILY PLATES

MONDAY	FRIED CHICKEN & A BEER	15
TUESDAY	CRAB CAKES	21
WEDNESDAY	SLOW ROASTED PORK	21
THURSDAY	FISH & CHIPS	19
FRIDAY	WHOLE FISH	MP
SATURDAY	BRAISED SHORT RIBS	25
SUNDAY	FRIES NIGHT	15
	FLAT IRON STEAK	
	SALMON	
	BIG POT OF MUSSELS	

CHEF DE CUISINE JUSTIN FERTITTA



## PASTA

TORTELLONI mushroom bolognese, crispy tarragon, crème fraîche	18
SPAGHETTI slow roasted tomatoes, arugula, hot chilies, basil	17
HOUSE MADE TAGLIATELLE black pasta, sautéed calamari, scallion, crumbled garlic bread	19
ROASTED PUMPKIN RISOTTO crisp sage, grilled bacon, shallots	21

## SEAFOOD

ROASTED SALMON spinach, crispy lentil croquettes, dill hollandaise	23
SEARED AHI TUNA roasted eggplant caponata, slow cooked tomato, toasted pine nuts, grilled crostini	25
BIG POT OF MUSSELS white wine-tomato broth, garden herbs, fries	19
BRANZINO FILET Brussels sprouts, shiitake, bacon, warm Caesar vinaigrette	24

### JANE BURGER

cheddar, double smoked bacon,  
sautéed onion, pickled tomato,  
special sauce, fries

15

## MEAT

ROASTED NATURAL CHICKEN roasted carrots, crisp buttered potatoes, shallot confit, green peppercorn vinaigrette	21
GRILLED PORK CHOP sweet potato, shiitake, sour orange mojo	21
CHICKEN MILANESE baby arugula, roasted red peppers, parmesan, lemon	19
STEAK FRITES flat iron, rosemary fries, béarnaise sauce	23
NEW YORK STRIP STEAK balsamic onion marmalade, shoe strings	27
GRILLED FILET MIGNON crisp potato waffle, roasted wild mushrooms, chimichurri sauce	29

## SIDES

5

BRUSSELS SPROUTS  
ROSEMARY FRIES  
ROASTED BABY CARROTS  
SPICY GARLIC BROCCOLI  
SAUTÉED SPINACH  
CRISP BUTTERED POTATOES

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES.  
PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU