



THE PANTRY

Field Greens shallot, red radish, frisee, sherry shallot vinaigrette	8
Heirloom Beet Salad chevre, candied walnuts, arugula	9
Caesar Salad white anchovies, pecorino, crispy bread	8
Roasted Butternut Squash Soup pink lady apple, bacon, scallion	6
Wilted Spinach Salad apple, fennel, polenta crouton, bacon vinaigrette	9
Add Chicken 4 or Salmon 7 to any salad	
Add a side of soup to any salad	4

BRUSCHETTA FOUR WAYS

2 for 6

Mozz & Tomato / Caramelized Onion & Grilled Chicken / Chevre & Peperonata / Tuna Conserva

PIZZA & FLATBREAD

Salsiccia house made sausage, roasted peppers, caramelized onion, fontina	10 16
Margherita tomato, fresh mozzarella, basil	9 15
Grilled Chicken spicy peanut sauce, jalapeno slaw	10 16
Featured Pizza or Flatbread of the week	10 16

HEARTH
OVEN

TO SHARE

Prince Edward Island Mussels white wine, garlic, shallot, summer herbs, country bread	12
Garlic Truffle Frites Parmigiano Reggiano, sauce trio	6
House Made Sausage black rice, cremini mushroom, pickled fennel, olive oil	12
Frito Misto calamari, rock shrimp, lemon, onion, tomato agro dolce	12
Montasio Frico Yukon gold potato, ricotta, greens	6
Beef Carpaccio* marinated mozzarella, arugula, red onion, olive oil	12
Fontina Fonduta spinach, crostini	8

Chicken Panini roasted red pepper, tomato, bacon, aioli
 Italian Beef slow cooked roast beef in natural jus, spicy giardiniera
 Smoked Ricotta Ravioli San Marzano tomatoes, basil, extra virgin olive oil
 Potato Gnocchi brown butter brodo, baby spinach, peas, Parmigiano Reggiano
 Chicken Caesar Salad white anchovies, pecorino, crispy bread
 Margherita Pizza tomato, fresh mozzarella, basil
 Grilled Chicken Pizza spicy peanut sauce, jalapeno slaw
 Half Italian Beef or Half Chicken Panini with a cup of soup or choice of side salad

DAILY LUNCH
SPECIAL
8.50

Monday - Saturday
 11:30 am - 2:30 pm
 Includes your choice of an
 entrées & beverages: Iced Tea,
 Soda or Coffee.

SANDWICHES

Trezo Burger cheese, bacon, crispy onion, Dijon, aioli	10
Openface Tuna Conserva Sandwich tarragon aioli, red grapes, cucumber	11
The Vino La Quercia prosciutto, capicola, olive, tomato, provolone	11
All whole sandwiches come with fries or select a 1/2 sandwich with pasta salad, mixed greens, cup of soup or Caesar for same price	

Trofie La Quercia prosciutto, lump crab, garlic cream, herb crumb	13
Wild Caught Coho Salmon Rancho Gordo beans, bacon, escarole, sweet onion	16
Steak Frites grilled hangar steak, salsa verde, truffled frites	16
Crispy Amish Hen Picatta swiss chard, fried polenta, lemon, caper berries	12

PASTA &
MAINS

DESSERTS 4

Pumpkin Bread Pudding butterscotch sauce, vanilla gelato	Fried Sweet Dough chocolate sauce, butterscotch sauce	Chocolate Sponge Cake Layered with Semifreddo honey tuile, whipped cream	Spiced Apple Cobbler whipped cream, walnuts	Trio of Paciugo Gelato seasonal flavors, biscotti
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*EATING IS AN ADVENTURE...That said, we are required to inform you that items are cooked to order (duh) and consuming undercooked or raw meats and seafood may increase your risk of food borne illness.

We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your server know.