



## Soup & Salad

### Soup Du Jour... \$7

Ask your server for today's house made selections.

### Caesar Salad... \$9

Romaine lettuce with house made anchovy-romano dressing, parmesan, croutons  
Add Non-GMO Chicken \$6 / Shrimp or Salmon \$8

### Marinated Beet Salad... \$11

Crisp greens, marinated balsamic roasted red beets, goat cheese, walnut, avocado, maple balsamic vinaigrette. GF, V  
Add Non-GMO Chicken \$6 / Shrimp or Salmon \$8

### Arugula Salad... \$10

Crisp salad of peppery baby arugula, red onions, pear, shaved asiago, mushrooms, apple cider vinaigrette. GF, V  
Add Non-GMO Chicken \$6 / Shrimp or Salmon \$8

## Starters & Wood Fired Plates

### Burrata Caprese... \$14

Fior di latte mozzarella, fresh sliced tomato, fig balsamic glaze. GF, V

### Avocado Toast | One slice \$7 - Two slices \$9

Fresh Avocado slices, artisan whole wheat cranberry bread, olive oil, red pepper flakes V/V

### Crispy Calamari \$12.5

Calamari marinated in garlic and mint, lightly breaded with marinara.

### Meatballs \$10.5

Blend of angus beef and imported Italian sausage with marinara sauce

### Carpaccio of Beef \$14

Thin sliced tenderloin, caper, parmesan, lemon aioli

### Ahi Tuna \$14

Raw yellow fin tuna, avocado, crispy wontons marinated in an orange ginger sauce

## Cheeses & Such

### Warm Brie... \$9

Brie cheese, fig jam, mixed nuts  
Served with bread VT

### Cheese Board | Serves Two... \$16 - Serves Four... \$22

Assorted artisan cheeses, aged, soft and hard cheeses  
Served with fruit and bread WT

### Charcuterie Board | Serves Two... \$18 - Serves Four... \$25

Artisan meats and assorted cheese, bread and mixed nuts



## Wood Fire Pizza

### Beurre Blanc... \$14

White sauce, spinach, provolone, buttered mushrooms, caramelized red onions.

### The Piemonte... \$14

White sauce, Prosciutto, 2 farmers eggs, buttered mushrooms, caramelized onions and white truffle oil.

### Bacon Mojito... \$14

White sauce, pork belly bacon, provolone, Georgia peach, rum balsamic glaze, chevre goat cheese and mint

### Double Diablo... \$13

San Marzano tomato sauce, provolone, chorizo cantimpalo, sopressata

### Queen Margherita... \$13

Tomato sauce, fior di latte, basil and extra virgin olive oil

### Italian Sausage... \$13

Tomato sauce, provolone, sausage

## Entrees

### Fiocchi Pasta... \$26

Pasta pockets stuffed with pear and four cheese in a creamy bacon sauce.

### Gnocchi Alla Sorrentina... \$19

House made potato dumplings baked with marinara, cherry tomato, fresh mozzarella, and basil.

### Steak Pommes... \$32

Chimichurri rubbed (8oz) angus flat iron steak served with garlic parmesan, Fingerling potatoes GF

### Chicken Saltimbocca... \$24

Two pan seared chicken breasts wrapped in prosciutto and fresh sage, served on a bed of mushrooms and spinach. GF

### Peace Bowl... \$18

Seasonal vegetables in a rich coconut curry sauce, served with brown rice and quinoa V/V, GF  
Add Non-GMO Chicken \$6 / Shrimp or Salmon \$8

### Stir Fry... \$17

Fresh seasonal vegetables in a ginger molasses sauce, served on brown rice V/V, GF  
Add Non-GMO Chicken \$6 / Shrimp or Salmon \$8

### Seared Salmon (8oz)... \$29

Fresh Salmon served with sauteed spinach and roasted red potatoes. GF