



# DINNER MENU

## SMALL PLATES 12

ARGENTINE SHRIMP - country ham vinaigrette

DUCK MEATBALLS - apricot, sage and red pepper

PORK BELLY - oyster sauce, spicy pickles

BACCALA MANTECATO - whipped cod, celery leaves, toast points

ROASTED FIVE SPICE WINGS - herbed crème fraîche

PORTUGUESE CLAM CAKE - littlenecks, hot pepper sauce

CAPONATA - Eggplant, pignoli, sultanas, ricotta salata

### CHEESE PLATE 18

Selection of three cheeses: cow, goat, sheep - with marcona almonds & Godena Farm Honey

### SHORTRIB BURGER 20

Pat LaFreida, 8oz Angus burger, braised pork belly & fried egg - with spiced fries and cheddar or gorgonzola

## APPETIZERS

### ITALIAN SQUASH SOUP 10

Butternut squash, parmigiano, ricotta, hot pepper, and amaretti cookies.

### ARUGULA SALAD 12

Arugula salad and roasted beets dressed with hazelnuts, Banyuls vinegar and shaved Rembrandt cheese.

### SMOKED RICOTTA GNUDI 14

Housemade ricotta, pumpkin beurre blanc, crispy prosciutto

### EAST BEACH BLONDE OYSTERS 17

Raw R.I. oysters with yuzu granité, osetra caviar, and lemon zest

### SCOTCH SMOKED SALMON 16

Cape gooseberry and brown butter puree, sherry vinaigrette, butternut squash, trout roe

### HAMACHI CRUDO\* 18

Japanese hamachi dressed with mango vinegar - with osetra caviar, pickled peppers and green tomato jam.

### GALILEE CALAMARI 15

Local calamari, stewed with white wine, tomato and espelette pepper - served on crostini

## MAIN COURSES

### SWORDFISH 26

Roasted Cinderella pumpkin, Daniele chorico, roasted shallot, arugula and cream sherry

### SALMON 28

Slow roasted Faroe Island Salmon with fall squash, walnuts, exotic mushrooms, brussels sprouts, and forbidden rice

### HALIBUT 32

East coast Halibut poached in smoked butter - served with lentils, red wine pear chutney, anise hollandaise and trout roe

### BLACK LINGUINE & CLAMS 24

Local littlenecks simply tossed with clam juice, garlic, oil, black pepper & parsley.

### PRAWN RAMEN 28

Argentine prawns, pork belly, pickled cabbage, mushrooms, and bok choy in dashi

### MUSSELS & LINGUINE 24

Black linguine tossed in a spicy mussel sauce made with white wine, tomato and garlic

### LOBSTER RISOTTO 34

Local lobster, Acquerello rice, sage, garlic and lobster-anchovy butter

### VENISON 35

Pan roasted loin of N.Z. Venison with chestnuts, apple, squash and sauce grand veneur

### STEAK & FRITES 28

Grilled, grassfed picanha with our homemade spiced fries

## SIDES 6

BRAISED GREENS ● BLACK RICE ● LENTILS ● MUSHROOMS

We will be happy to prepare a vegan or vegetarian main course upon request.

\*\*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. \*\*\*Please alert us of any allergies. Our menu descriptions do not necessarily mention every ingredient in each dish and we want to protect you from cross contamination.\*\*\*