



LUNCH MENU

Appetizer

Celery Root Soup *

pickled raisins, fresh parsley

Wedge Salad *

crumbled blue cheese, bacon, cherry tomatoes, blue cheese dressing

Fried Calamari

cherry pepper aioli, lemon wedge

Nonna Meatballs

ricotta cheese, tomato sauce, fresh basil

Entrée

Bucatini Amatriciana

guanciale, pecorino romano cheese, fresh basil

Short Rib Panini

sourdough baguette, smoked mozzarella, caramelized onions

BBQ Pork Ribs

cornbread w/ honey chili butter

Dessert

NY Cheesecake

ginger graham cracker crust, cherry compote, whipped cream

Butterscotch Brownie

vanilla ice cream, caramel sauce

Ice Cream & Sorbet *

Lunch \$29.95 Monday thru Friday
(excluding tax, beverage and gratuity)

(NO SUBSTITUTIONS)

*** Denotes Gluten-Free Dishes ***
Items subject to change



□ □ **NINE MENU**

Appetizer

Celery Root Soup *

pickled raisins, fresh parsley

Mesclun Greens *

tomatoes, shaved parmesan cheese, black truffle vinaigrette

Fried Calamari

cherry pepper aioli, lemon wedge

Nonna Meatballs

ricotta cheese, tomato sauce, fresh basil

Entrée

Pan Seared Atlantic Salmon *

wild rice, roasted asparagus, cherry tomato white wine sauce, fresh basil

Roasted □ Free Bird Chicken *

*roasted fennel puree, shishito peppers, roasted fingerling potatoes,
grilled scallions, natural gravy*

NY Strip □ oin*

haricots verts, mashed potatoes, bordelaise sauce

Spring Torchio

*cherry tomatoes, shaved asparagus, house-made pesto sauce,
mozzarella cheese*

Dessert

NY Cheesecake

ginger graham cracker crust, cherry compote, whipped cream

Butterscotch Brownie

vanilla ice cream, caramel sauce

Ice Cream & Sorbet *

Dinner \$49 Sunday thru Thur
(excluding tax, beverage and gratuity)
(NO SUBSTITUTIONS)

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