

## soup & salads

- soup du jour 7.  
classic white salad 11.  
frisée, fennel, parmesan, & white anchovies  
organic mixed greens 8.  
with herbal vinaigrette  
chopped salad 10.  
with potato, beets, radishes, gorgonzola

## shared items

- cured meat plate 12.  
with marinated olives & cheese  
antipasti platter 12.  
with roasted garlic and assorted vegetables  
rabbit & pistachio terrine 10.  
petite salad & traditional accompaniments  
\* aria oysters 2. ea.  
served raw on the half shell  
steamed manila clams 12.  
with tomato broth & spanish chorizo

## entrées

- house lasagne 16.  
with italian sausage  
\* fish of the day mp.  
pork tenderloin 18.  
with quinoa salad, feta, & salsa verde  
\* natural ribeye steak 25.  
with morel mushrooms & grilled asparagus  
pan roasted chicken 18.  
wrapped in prosciutto with green beans  
curried vegetarian dahl 17.  
with spring peas, spinach, & pappadam

## sides

- smashed potato cake 3.  
side of green beans 4.  
kids noodles 8.

18% gratuity is added to all guest checks for parties of six or more. Sorry, we do not separate checks. Thanks for dining with us.

\* (Consuming raw or undercooked meats may increase your risk of foodborne illness.)