

## Starters

<b>Chef's Soup</b> created daily	7.00
<b>Ahi Tuna Tartare</b> ginger aioli and sweet soy sauce	13.00
<b>Crispy Vagabondo Calamari</b> lemon, basil and marinara	10.00
<b>Seared Sea Scallops</b> fresh fennel salad & lemon tarragon vinaigrette	
<b>Lump Crab Cake</b> mango, red zinfandel	13.00
<b>Parmesan Risotto</b> charred corn & shrimp smoked tomato broth	12.00
<b>Portabello Frites</b> balsamic blue cheese aioli	11.00
<b>Almond Fried Brie</b> baby arugula, cranberry walnut compote, champagne vinaigrette	11.00
<b>Steamed Mussels</b> in a lemon saffron broth	11.00
<b>Cheese Plate</b>	9.00

## Entrees

<b>Togarashi Tuna</b> egg noodle cake, edamame, yuzu ponzu	28.00
<b>Filet Mignon</b> cabernet sauce, truffle whipped potatoes, haricots verts, braised shallots	29.00
<b>Grilled Hanger Steak</b> parmesan tomato polenta, shiitake jus	25.00
<b>Lasagna Bolognese</b> rich beef ragout, layered with fresh ricotta & pasta sheets	17.00
<b>Grilled Salmon</b> cucumber gazpacho, side of summer vegetable scatata	23.00
<b>Pan Seared Grouper</b> spinach, shallot-balsamic confit, smokey blue cheese sauce, peperonata	27.00
<b>Pan Seared Sea Bass</b> "peas & carrots" pickled shallots	29.00
<b>Forest Mushroom Stuffed Chicken Breast</b> bourbon & sage veloute', basmati pilaf	25.00
<b>Harris Ranch Pork Chops</b> chipotle raspberry sauce, riz rouge & pan toasted corn	26.00
<b>Pan Seared Scallops</b> wild mushrooms & asparagus salad, smoked tomato & leek sauce	26.00
<b>Chicken</b> picatta, parmesan or marsala	18.00
<b>Veal</b> picatta, parmesan or marsala	24.00

## Salads

<b>Caesar</b> creamy parmesan vinaigrette, parmesan & croutons	6.50
<b>Grilled Pear Salad</b> gorgonzola, spiced pecans & raspberry vinaigrette	8.50
<b>House Salad</b> greens, grape tomato, carrots, aged balsamic, freshly grated parmesan	7.00
<b>Mozzarella Caprese</b> house made mozzarella, tomatoes & basil	9.50
<b>add prosciutto</b>	11.50
<b>Summer Vegetable Scatata</b> cous cous pearls, romesco & aged balsamic	6.00

## Create Your Own Pasta 12.00

### Pasta

Fettuccini, Tortellini, Angel Hair, Penne or Linguine  
Whole wheat spaghetti

### Sauces

Marinara, Rosato, Alfredo, Roasted Tomato, Bolognese or Garlic & Oil

### Additions

Shrimp, Chicken, Clams, Mussels, Meatballs, Calamari or Primavera 5.00  
Scallops 3.00 each, Fresh Catch 10.00

## Wood Fired Pizza

<b>The Greek</b> feta, spinach, tomatoes, mozzarella & olives	14.50
<b>Prosciutto</b> mozzarella, fontina, caramelized onions & roma tomatoes	15.00
<b>Scampi</b> shrimp, pesto, sweet onions, tomatoes & spinach	15.00
<b>Traditional</b> choice of: pepperoni, sausage, mushrooms, onions, olives or tomatoes	14.50
<b>(White) Four Cheese</b> mozzarella, fontina, parmesan, ricotta cheese	14.00

## Pizza of the Week

20% Gratuity will be added to parties of 8 or more  
\$5 Plate charge for split entrees

Open 5 p.m. – Monday through Saturday  
Free Valet Parking Friday and Saturday