

## Key Beginnings

Dirty Chips  
Garlic Parmesan, Cinnamon Coffee,  
Chipotle Coffee, Plain 7.

Bruschetta Caprese  
Focaccia, Tomato, EVOO, Balsamic  
Reduction, Mozzarella 6.

Pan Fried Mozzarella  
Fresh Herbed Crumbs, Roasted  
Tomato Sauce 8.

Potato and Red Quinoa Tater Tots  
Mashed Potato, Cheddar Cheese, Signature  
Dipping Sauce 9.

Panko Encrusted Risotto  
Super Lump Crab Salad, Tequila  
Jalapeno Aioli 13.

Fried Oysters\*  
Fried Oyster, Half Shell, Sushi Grade Tuna,  
Seaweed Salad, Siracha Aioli 13.

Pastrami Smoked Salmon Sliders  
Pickled Vegetables, Horseradish Cream,  
Bavarian Pretzel Roll 13.

Signature Calamari  
Hot Pepper Rings, Garlic Butter 9.

## Soups

Italian Wedding  
Household Favorite 5.

Soup of the Day  
Chef's Choice 7.

## Urban Salad Bowls

Caprice Wedge (GF)  
Baby Iceberg, Tomato, Mozzarella,  
Basil, EVOO, Balsamic Reduction 8.

Taco Salad  
Black Beans, Crispy Tortilla,  
Avocado, Jalapenos, Tomatoes,  
Red Onions, Iceberg Lettuce,  
Cilantro Jalapeno Dressing 10.

Artisan Romaine Caesar  
(GF – ask your server) Baby Romaine  
Lettuce, Shaved Parmesan, Focaccia  
Croutons, Caesar Dressing 10.

Green Apple & Pecan  
(GF - ask your server) Baby Field Greens,  
Granny Smith Apples, Candied  
Pecans, Dried Cranberries, Red  
Onion, Gorgonzola Cheese,  
Apple Vinaigrette 11.

*Key Additions:*

6 oz. Chicken 4. | 6 oz. Steak 7.  
6 oz. Salmon 6. | 6 oz. Short Rib 6.  
4 oz. Tuna Steak 6. | Shrimp: 3. *each*

## Hand Crafted Pasta

Gnocchi Bolognese  
Baked, Mozzarella 16.

Cavatappi  
Marinara, Ricotta, Meatballs, Basil 17.

*Key Additions:* 6 oz. Chicken 4.  
6 oz. Sausage 4. | Meatballs (2)  
6 oz. Salmom 7. | Shrimp: 3. *each*

## Entrees

Salmon (GF)  
Atlantic Caught, Grilled, Quinoa Stir Fry,  
Sesame Ginger, Scallions 13.

Cajun Swordfish  
Lemon Butter Asparagus Couscous 22.

Fish and Chips  
{Available Wednesday & Friday}  
Cod, French Fries. Coleslaw,  
Tartar Sauce 9.

Chicken Caccitore  
Bone-in Chicken Legs, Mushrooms, Peppers,  
Onions, Red Wine Tomato Sauce 12.

Sorrento  
Ricotta Cheese, Mozzarella, Eggplant,  
Marinara Sauce  
Chicken 12. | Veal 14.

Bourbon Marinated Steak Tips\*  
Jasmine Rice, Asparagus 14.

## Grilled Pizza

BBQ Chicken: BBQ Sauce, Caramelized Onions, Scallions, Mozzarella  
Cheese, Cheddar Cheese 10.

Prosciutto & Arugula: Prosciutto di Parma, Fontina, Arugula,  
Red Onion, Cherry Tomatoes, Goat Cheese, Balsamic Reduction 12.

Fig & Mascarpone: Fig Spread, Pancetta, Mascarpone, Scallions 12.

Pizza of the Day: Chef's Choice

## Modern Sandwiches

*(Choice of Garlic Parmesan Dirty Chips,  
French Fries, Coleslaw)*

Bacon Cheese Burger  
Half Pound USDA Angus Beef, Bacon,  
Cheddar Cheese (Sesame Roll) 10.

Bistro Burger  
Half Pound USDA Angus Beef, Sautéed  
Peppers, Mushrooms, Onion, American  
Cheese (Sesame Roll) 10.

Signature Parmesan  
Mozzarella, Marinara (Torpedo Roll)  
Chicken 9. | Veal 11.

French Dip  
Prime Rib, Sautéed Onion, Swiss  
Cheese, Au Jus (Torpedo Roll) 12.

Veal Pastrami  
Swiss Cheese, Horse Radish Honey  
Mustard Aioli (Torpedo Roll) 13.

Short Rib Grilled Cheese  
Caramelized Onion, Fontina Cheese,  
Horseradish Aioli (Focaccia Bread) 9.

Lobster Grilled Cheese  
Smoked Gouda, Manchego cheese  
(Thick White Bread) 15.

Grilled Veggie Deluxe  
Asparagus, Tomato, Zucchini, Roasted  
Red Peppers, Spinach, EVOO, Provolone  
Cheese (Focaccia Bread) 8.

\*Consuming raw or undercooked meats, seafood, poultry or eggs  
may increase your risk of food borne illness, especially if you have  
certain medical conditions. Before placing your order, please inform  
your server if you or a person in your party has a food allergy.