



Chef Features

Soup of the Day

Pickled Golden Beet & Roasted Carrot Salad (gf)

Arugula, whipped goat cheese, EVOO, honey 12

Grilled Spanish Octopus (gf)

*Potaotes, pickled French beans, arugula,
garlic, parsley, lemon, EVOO 16*

Diver Scallops (gf)

Pan seared, blistered tomato, garlic & basil coulis, citrus 16

Ribeye Steak "Palermo Style"

*Blistered tomatoes, capers, seasoned breadcrumbs
Roasted Yukon Gold potatoes 42*

Eggplant Rollatini

Stuffed with ricotta, tomato basil sauce, spaghetti alla chitarra 28

Whole Branzino (gf)

*Oven roasted, lemon, rosemary, EVOO
Yukon Gold potatoes, vegetables 42*

Wester Ross Scottish Salmon (gf)

*Saffron parmesan risotto, vegetables
red pepper coulis, lemon aioli 38*

Chicken Scarpariello

*Oven roasted, sausage, pickled peppers,
Red wine vinegar, garlic confit, Yukon Gold potatoes 32*

Sausage & Broccoli Pasta

Aglio olio, orecchiette 26

Cioppino

*PEI Mussels, clams, shrimp, scallops, fish
tomato fennel broth with grilled bread 38*

Veal Katarina

*Scallopini with artichokes, mushrooms, olives & sweet peppers
in white wine demiglace with ricotta gnocchetti 36*



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