



## 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*

#### Marinated Sardines

*Green olive salsa verde, grilled bread, radish salad, chili oil 16*

#### Diver Scallops (gf)

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

#### Eggplant Rollatini

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

#### Halibut (gf)

*Pan seared, tomato basil minestrone sauce with cannellini beans 38*

#### Wester Ross Scottish Salmon (gf)

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

#### Chicken Parmigiana

*Spaghetti alla chitarra 34*

#### Sausage & Broccolini Pasta

*Aglia olio, orecchiette 26*

#### Top Sirloin Steak "London Broil" (gf)

*Chimichurri, Yukon Gold Potatoes broccolini 36*

#### Cioppino

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

#### Lemon Parmesan Crumb Crusted Cod

*Baked, saffron parmesan risotto, vegetables 32*

#### Veal Katarina

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



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