



starters

calamari fritti

with lemon aioli 9 / 13

beef carpaccio gf

purple watercress, red onion, truffle vinaigrette and reggiano 14

crispy ahi tuna spring roll

somen noodles, avocado, soy and wasabi 8

mussels

with saffron tomato broth 9

steamed edamame V gf

maldon sea salt 7

lemongrass crab cakes

lump crab, vanilla and avocado 14

salad

caesar

with parmigiano reggiano and grilled ciabatta croutons 8 / 11

ciao baby V gf

organic greens, pine nuts and local goat cheese with balsamic vinaigrette 8 / 11

chopped salad

romaine, butter lettuce, pulled chicken, tomato, st. pete's blue cheese, red onion and crispy prosciutto with spicy sweet dressing 9 / 13

ahi tuna crisps

with avocado, sesame and sweet soy 10

caramelized brussel sprouts V gf

ames farm honey and toasted almonds 8

parmesan crusted shrimp

with lemon aioli and cocktail sauce 9 / 13

prosciutto di parma

grilled ciabatta, marinated olives and parmigiano reggiano 9

manilla clams gf

molinari pancetta, white wine and basil 13

heirloom grain salad V

spinach, red pepper, avocado, tomato, provolone and parmigiano reggiano with lemon and extra virgin olive oil 10 / 14

brasiliana V gf

celery, palm hearts, butter lettuce, onion, tomato and avocado with lemon vinaigrette 9 / 13

bacon and blue

romaine, tomato and onion with st. pete's blue cheese dressing 8.5 / 12

add to any salad

grilled chicken breast 4
filet mignon 8

parmesan crusted shrimp 6
seared ahi tuna 8.5

calamari fritti 6
grilled tiger shrimp 7.5

pizza

pepperoni 12

molinari sicilian sausage & pepperoni 12

margherita V

fresh mozzarella and basil 11

salsiccia

molinari sicilian sausage, fresh fennel and onions 12

classic cheese V

mozzarella, tomato and parmigiano reggiano 10

meatball

braised veal and molinari sausage meatballs with roasted bell peppers and pepperoncini 13

flatbread

pollo balsamico

rotisserie chicken, smoked mozzarella, balsamic barbecue sauce, red onion and cilantro 11

tomato and avocado 11 V

wild mushroom V

parmigiano reggiano, brie and truffle oil 12

margherita V

fresh mozzarella, tomato and basil 10

V --vegetarian

gf --available gluten free

fish

seared sea scallops gf
spanish chorizo polenta, roasted red and yellow pepper
puree with scallions and citrus 29

scottish salmon
spicy thai bbq sauce, sesame spinach, peanuts, carrots
and citrus 28

walleye milanese
mashed potatoes and marinated tomatoes 26
**when available*

pesto crusted sea bass
white and wasabi mashed potatoes, crispy fried
onions and thai chili beurre blanc 32

wood grilled ahi tuna
wasabi mashed potatoes and chinese mustard
vinaigrette 28

lobster cioppino
scallops, shrimp, clams, squid, tomato, saffron and grilled
ciabatta 33

pasta

braised lamb linguine
shepherd song farm lamb, port zinfandel wine sauce and
parmigiano reggiano 17 / 22

pablo's housemade ravioli v
ricotta, parmigiano reggiano, tomato and
fresh herbs 12 / 17

linguini di' mare
tiger shrimp, mussels, scallops, fresh fish and saffron
tomato broth 17 / 22

tortiglioni rossa
molinari sicilian sausage, sweet peas, roasted peppers
and romana rossa sauce 13 / 18

fettuccine with chicken
spinach, toasted almonds, parmigiano reggiano and
white wine cream sauce 12 / 17

spaghetti with meatballs
braised sausage and veal meatballs with tomato
sauce 12 / 17

gnocchi bolognese
housemade ricotta gnocchi, slow cooked meat sauce
and parmigiano reggiano 13 / 18

sweet english pea risotto gf
goat cheese, prosciutto di parma and roasted
pepper coulis 12 / 17

large plates

6 ounce filet mignon gf
with brussel sprouts and house-cut fries 27

9 ounce filet mignon gf
with brussel sprouts and house-cut fries 35

herb basted rotisserie amish chicken gf
garlic mashed potatoes and natural jus 17

creekstone farms dry-aged 22oz ribeye
parmesean soft polenta and red wine demi glace 39

filet mignon sandwich
roasted onion and horseradish aioli on griddled
ciabatta with house-cut fries 19

grilled turkey burger
wild acres farm turkey, basil aioli, butter lettuce and
tomato with house-cut fries 13

cheeseburger
smoked mozzarella, gruyere or local cheddar,
lettuce and tomato with house-cut fries 13

chicken parmigiana
with mozzarella and spaghetti marinara 19

**our menu changes with the
seasons featuring local and
sustainable ingredients*



learn where our
lamb comes from