



## starters

calamari fritti  
with lemon aioli 9 / 13

crispy ahi tuna spring roll  
somen noodles, avocado, soy and wasabi 8

parmesan crusted shrimp  
with lemon aioli and cocktail sauce 9 / 13

ahi tuna crisps  
with avocado, sesame and sweet soy 10

## salad

caesar  
with parmigiano reggiano and grilled croutons 8 / 11

lo carb chopped  
romaine, pepperoni, smoked mozzarella, wild acres farm  
smoked turkey, egg, crispy molinari pancetta,  
avocado and tomato with red wine vinaigrette 10 / 14

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

ciao baby V gf  
organic greens, pine nuts and local goat cheese  
with balsamic vinaigrette 8 / 11

asian sesame salad  
romaine, napa cabbage, wasabi peas, orange, crispy  
somen noodles and sesame vinaigrette 8 / 11  
add kalbi marinated chicken 4

tomato basil / soups of the day 5 / 7

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### add to any salad

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grilled chicken breast 4  
filet mignon 8

parmesan crusted shrimp 6  
seared ahi tuna 8.5

calamari fritti 6  
grilled tiger shrimp 7.5

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## 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 21

**scottish salmon**  
spicy thai bbq sauce, sesame spinach, peanuts, carrots  
and citrus 20

**walleye milanese**  
mashed potatoes and marinated tomatoes 18  
*\*when available*

**pesto crusted sea bass**  
white and wasabi mashed potatoes, crispy fried  
onions and thai chili beurre blanc 23

**scottish salmon salad**  
organic greens and balsamic vinaigrette 19

**walleye sandwich**  
lemon aioli, butter lettuce and tomato on a  
griddled housemade roll 14

## pasta

**braised lamb linguine**  
shepherd song farm lamb, port zinfandel wine sauce and  
parmigiano reggiano 14 / 19

**linguini di' mare**  
tiger shrimp, mussels, scallops, fresh fish and saffron  
tomato broth 14 / 19

**tortiglioni rossa**  
molinari sicilian sausage, sweet peas, roasted peppers  
and romana rossa sauce 10 / 15

**fettuccine with chicken**  
spinach, toasted almonds, parmigiano reggiano and  
white wine cream sauce 9 / 14

**spaghetti with meatballs**  
braised sausage and veal meatballs with  
tomato sauce 9 / 14

**gnocchi bolognese**  
housemade ricotta gnocchi, slow cooked meat sauce  
and parmigiano reggiano 10 / 15

**sweet english pea risotto** gf  
goat cheese, prosciutto di parma and roasted pepper  
coulis 9 / 14

**pablo's housemade ravioli** v  
ricotta, parmigiano reggiano, tomato and  
fresh herbs 9 / 14

## sandwich

**cheeseburger**  
smoked mozzarella, gruyere or local cheddar,  
lettuce and tomato 12

**filet mignon**  
roasted onion and horseradish aioli on griddled  
ciabatta 18

**bacio burger**  
caramelized onion, provolone cheese, tomato, pickles  
and "special sauce" 12

**ahi tuna burger**  
avocado and wasabi aioli 16

**grilled turkey burger**  
wild acres farm turkey, basil aioli, butter lettuce  
and tomato 12

**grilled chicken sandwich**  
local bacon "jam", mayonnaise, provolone cheese,  
organic greens and tomato on a griddled  
housemade roll 12

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add a cup of soup to any sandwich 4

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



learn where our  
lamb comes from