



To Share

- polenta fries** 8
parmesan cheese, calabrese aioli and chives
- house made focaccia** 6
seasoned ricotta, primolio, olive oil
- charred octopus** 18
black rice, avocado puree, radish and scallions
- salumi & formaggi** 22
italian cured meat, local cheese, house pickled giardinera, honey comb, seasonal marmalade and smoked almonds
- sliders (3)** 14
choice of lamb, salmon or steak
- mussels** 15
heirloom cherry tomato, saffron broth, grilled baguette, fennel, arugula
- meatballs pomodoro** 12
grass fed beef, berkshire pork, pomodoro, parmigiano reggiano, foccacia
- wood oven wings** 12
choice of sweet chili, bourbon barbeque or lemon garlic
- cauliflower tempura** 12
smoked yogurt, french curry, dates, mint
- calamari fritti** 13
smoked jalapeno aioli
- baked mac n cheese** 13
smoked cheddar, coby, monterray jack, cream sauce
add
shrimp or lobster 5
bacon or lamb sausage 3

Soups and Salads

- tomato basil** 8
roasted garden tomato, basil oil, crème fraiche
- tuscan bean & farro** 9
pancetta, tuscan kale
- farmers market salad** 12
sunflower seed granola, dried cranberry, tomato, avocado, goat cheese, radish, crouton, fresh herbs, cucumber, champagne vinaigrette
add
chicken 4 | shrimp or salmon 6
- caesar salad** 13
sweet gem lettuce, breadcrumbs, parmigiano-reggiano
add
chicken 4 | shrimp or salmon 6

Sandwiches

- choice of house made french fries, onion rings or side salad
- ultimate grilled cheese** 16
aged cheddar, swiss and provolone, applewood smoked bacon, avocado, thick cut sourdough
- filini burger** 16
prime beef, american cheese, dill pickle, chipotle sauce, shaved white onion, shaved lettuce, brioche bun
- the big marino** 19
10 oz prime beef, candied thick bacon, aged wisconsin cheddar, sunny side egg, fried onion strings, side of dirty fries, bacon fat brioche
- honey mustard chicken club** 17
chicken breast, bacon, avocado, roasted pepper, red onion, honey mustard, monterey jack, brioche bun

Pizza

- margherita** 16
heirloom tomato, mozzarella di bufala, basil
- wild mushroom** 14
san marzano tomato, pecorino, parsley
- fennel sausage** 14
aged mozzarella, roasted garlic, spicy tomato sauce
- white pizza** 16
truffle cream sauce, egg kale, caramelized onion, speck, kale

Entree

- berkshire pork chop** 36
taleggio white polenta, mushroom pork jus, cauliflower
- prime sirloin** 46
rosemary fingerling potato, turnip, baby carrot, foie gras foam
- plank salmon** 38
heirloom braised beans, swiss chard
- flat iron steak** 38
basil mashed potatoes, broccolini
- mushroom risotto** 26
roasted mushroom, broccolini, parmesan, mascarpone
add
chicken 4 | shrimp 6

Hand Made Pasta

- bucatini carbonara** 26
guanciale, parmigiano reggiano, egg yolk, pecorino, black pepper
- bolognese** 28
pappardelle pasta, meat ragu, parmesan reggiano, parsley
- semolina gnocchi** 26
seasonal vegetables, fine herbs, ricotta salata, butternut squash puree, brown butter
- spaghetti & meatballs** 24
tomato sauce, heirloom grape tomato, sliced garlic, basil

refined chef-crafted dishes artistically presented created with locally sourced ingredients

Desserts

- tall dark delicious** 18
made to share
layers of dark chocolate cake, vanilla velvet cake, hazelnut praline, dark chocolate ganache, raspberry coulis
- tiramisu** 12
frangelico mascarpone mousse, coffee syrup, milk chocolate, dark chocolate glaze, salted chocolate hazelnut
- blu wave** 12
coconut sponge cake, berry jam, vanilla bean chantilly cream, berry meringue
- gelato** single 4 | trio 10