



Friday, July 24, 2026

:: STARTERS ::

SPICY BLUEFIN TUNA CRUDO
green tomato salsa, calabrian chili aioli 22

CLAMS CASINO
bacon, bell pepper, buttered bread crumbs 23

CHILLED SEAFOOD SALAD
shrimp, scallops, calamari, celery, bell pepper, red wine vinaigrette 21

BRAISED CHICKEN QUESADILLA
chipotle lime crema, tomatillo salsa 17

SQUASH BLOSSOMS
ricotta mint stuffing, basil, pomodoro 23

WOOD FIRED FOCACCIA
sea salt butter, eggplant caponata 15
add 18 month prosciutto 6

:: ENTREES ::

SEARED BLUEFIN TUNA STEAK
udon noodles, white beech mushrooms, sesame ginger broth 45

CAVATELLI
house made chicken sausage, rapini, hot cherry peppers, torn mozzarella, tomato-vodka cream 38

GIOVANNI PIZZA
roasted garlic, fontina, soppressata, rapini, chili honey 25

PAT LAFRIEDA PRIME FLAT IRON STEAK
charred corn & shishito pepper salsa, red chimichurri 49





:: WINE ::

RIESLING

*Boundary Breaks Vineyard
Finger Lakes, NY
12gls/18qt*

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT

*2021 napa valley, california 97pts
30gls/45qt*

FLOWERS PINOT NOIR

*2022 sonoma coast, california 93pts
29gls/43.5qt*

ORIN SWIFT 8 YEARS IN THE DESERT

*2022 napa valley, california 92pts
22gls/33qt*

ORIN SWIFT PALERMO CABERNET

*2022 napa valley, california
40gls/60qt*

ALTESINO BRUNELLO

*2020 tuscan, italy 95pts
34gls/51qt*

