



*Monday, August 3, 2026*

**:: STARTERS ::**

**TUNA CRUDO**

*cucumber melon, marcona almond, thai chili ponzu 22*

**NEW ENGLAND CLAM CHOWDER 16**

**CLAMS CASINO**

*bacon, bell pepper, buttered bread crumbs 23*

**CHILLED SEAFOOD SALAD**

*shrimp, scallops, calamari, celery, bell pepper, red wine vinaigrette 23*

**HEIRLOOM TOMATO "B.L.T."**

*crispy bacon, baby frisee, local basil, sweet onion aioli 16*

**WOOD FIRED FOCACCIA**

*sea salt butter, eggplant caponata 15*  
*add 18 month prosciutto 6*

**:: ENTREES ::**

**BLACKENED BLUEFIN TUNA STEAK**

*black rice, green tomato salsa, calabrian chili aioli 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*

**BERKSHIRE PORK CHOP CAPRESE**

*local heirloom tomatoes, fresh mozzarella, basil, aged balsamic 44*





## COCKTAIL

### HOLY SHRUB!

*barbados rum, fresh lime juice, strawberry shrub 15*

## :: WINE SPECIAL ::

### 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 tuscany, italy 95pts*

*34gls/51qt*

