



*Monday, October 12, 2026*

**:: SMALL PLATES ::**

**CLAMS CASINO**

*bacon, bell pepper, buttered bread crumbs 23*

**CHILLED SEAFOOD SALAD**

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

**LOCAL PEACH CAPRESE**

*prosciutto, fresh mozzarella, basil, pickled onion, aged balsamic 18*

**WOOD ROASTED ACORN SQUASH**

*stracciatella, hazelnuts, black mint, chili honey 16*

**AUTUMN PANZANELLA SALAD**

*rosemary croutons, delicata squash, green apple, cranberry, gorgonzola, maple vinaigrette 17*

**BLISTERED SHISHITO PEPPERS**

*lemon, e.v.o.o., sea salt, toasted sesame seeds 16*

**:: LARGE PLATES ::**

**FAROE ISLAND SALMON**

*autumn lentils, nduja, marinated celery, calabrian chili butter 43*

**SEAFOOD BUCATINI**

*lobster, baby shrimp, calamari, clams, spicy tomato fennel broth 48*

**PUMPKIN & MASCARPONE RAVIOLI**

*brown butter, sage, candied walnuts, reggiano 34*

**LAMB RAGOUT**

*rigatoni, tomato, red wine, rosemary, parmesan 39*

**BIANCO PIZZA**

*roasted garlic, tomato, onion, fontina 25*





**:: 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*

**SAN GIORGIO UGOLFORTE BRUNELLO**

*2021 tuscan, italy  
30gls/45qt*

