

house crafted refreshments

Limonata

fresh squeezed grapefruit, limonata san pellegrino, lemon zest

6

Aranciata

muddled orange, cherry, aranciata san pellegrino, orange zest

6

Raspberry Tea

black tea, raspberry, lemon zest

6

house made sangria

Classic Red Sangria

gran gala triple orange liqueur, blackberry brandy, monastrell, seasonal fruit

7 glass | 16 carafe

Grilled White Sangria

triple sec, chardonnay, lemongrass essence, grilled peach, orange, lemon

7 glass | 16 carafe

white wines by the glass

Beringer, **White Zinfandel**, California 8

Joel Gott, **Sauvignon Blanc**, California 10

S.A.Prüm Blue Slate, **Riesling**, Mosel Saar Ruwer, Germany 12

Trinity Oaks, **Pinot Grigio**, California 9

Trinity Oaks, **Chardonnay**, California 9

Kendall-Jackson Vintner's Reserve, **Chardonnay**, California 12

red wines by the glass

Trinity Oaks, **Pinot Noir**, California 9

Trinity Oaks, **Merlot**, California 9

Napa Cellars **Merlot**, California 13

Doña Paula **Malbec**, Argentina 11

Louis Martini **Cabernet Sauvignon**, California 11

Joel Gott **Zinfandel**, California 12

Blass by Wolf Blass, **Shiraz**, Australia 10

* a premium wine list available upon request



small and shared plates

Fried Calamari

rings and tentacles, hot peppers, romesco sauce

7 small | 13 large

Yia Yia's Meatballs

beef, pork & veal, house-made marinara, parmesan cheese

7 small | 13 large

Crab Cakes

chipotle aioli

7 small | 13 large

Zaalouk **V/VEG/GF**

eggplant dip, tomatoes, garlic, olive oil and spices, grilled pita

7 small | 13 large

Mediterranean Chicken Wings **GF**

rosemary and aged balsamic glazed

7 small | 13 large

soups and salads

* add grilled chicken, salmon, shrimp or scallops to any salad \$8

Onion Gratinée

caramelized onion, rustic bread, provolone, gruyère, sherry

7

Butternut Squash Soup **V/VEG/GF**

earthy and sweet with a hint of apple and spice

6

Artisan Chopped Salad **V**

romaine hearts, red onion, bell pepper, olives, cucumber, feta, oregano vinaigrette

Bistro 6 | Entree 10

Apple Pecan Salad **V**

young greens, cucumber, blue cheese, pecans, apples, white balsamic vinaigrette

Bistro 6 | Entree 10

Caesar **V**

romaine, shaved parmesan, anchovy, focaccia croutons

Bistro 6 | Entree 10

GF = Gluten Free | VEG = Vegan | V = Vegetarian

handheld sandwiches

*your choice of house cut fries, parmesan chips or orzo salad

Open Faced Pastrami

swiss cheese, apple butter, ciabatta

14

Grilled Cheese

coppa ham, fontina and fresh mozzarella cheeses, country white bread

14

P.L.T. with A

pancetta bacon, lettuce, seared tomato and avocado, multi-grain bread

14

Seared Salmon

crispy potato, sautéed spinach, sundried tomato aioli, country white bread

14

Classic Burger

choice of cheese

13

Artisan Burger

house spice rubbed, red onion jam, gorgonzola cheese, sesame bun

14

Crispy Eggplant **V**

sautéed broccoli rabe, fresh mozzarella, balsamic aioli, rustic roll

14

Grilled Chicken

smoked mozzarella, tomato, arugula, sesame roll

14

flatbreads

Caprese **V**

fresh mozzarella, heirloom tomatoes, basil

12

Caramelized Onion

pancetta, herbed goat cheese

12

Salsiccia Fresca

hot and sweet Italian sausage, pepperoni, mozzarella

12

Nicoise

Flaked tuna, tomato, kalamata olive, feta cheese

12

entrees

Lobster Ravioli

braised leeks, grain mustard sauce

24

Chicken Pot Pie

hearty meat and vegetable stew, flaky crust

25

Maple Glazed Salmon **GF**

brown rice, wilted greens, dark cherry-dijon sauce

26

Roasted and Stuffed Baby Eggplant **V**

parmesan style, capellini

20

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.