**EAST COAST OYSTERS** fresh-shucked, champagne mignonette, horseradish, cocktail sauce 18

**SCALLOP CRUDO** passion fruit habanero dressing, prosecco-watermelon sorbetto 17

**TUNA TARTARE** avocado mousse, orange ponzu, puffed black rice, crispy parsnip 16

**CRUDE di PESCE BIANCO** red snapper, grilled pineapple, orange, apple, serrano, lime, cucumber 18

**CITRUS SALMON** house-cured, lemon, crispy capers, crème fraîche, lavaash 14

**OYSTERS & PEARLS** bruléed east coast oysters, black garlic, la tur-fontina sauce, orange pearls 12

**FONTINA FONDUE** seasonal complements 15

**ASPARAGUS & PROSCIUTTO** poached egg, shaved parmesan, vinaigrette 16

**CALAMARI FRITTI** arugula, chickpea, castelvetrano olives, arrabbiata, lemon-garlic aioli 15

**ASPARAGUS** poached egg, shaved parmesan, vinaigrette 16

**CALAMARI FRITTI** arugula, chickpea, castelvetrano olives, arrabbiata, lemon-garlic aioli 15

**ITALIAN WEDDING SOUP** israeli cous cous, chicken polpette, dill, orange dressing 17

**ENGLISH PEA SOUP** tarragon, leek, Granny Smith apple salad, lavash 11

**BURRATA** lemon-pistachio pesto, caponata, cherry tomato, balsamic, grilled country bread 16

**STRAWBERRY GOAT CHEESE** arugula, feta, crispy capers, crème fraîche, lavash 16

**BABY RED CAESAR** wood-grilled chicken, Wildwheat, heirloom tomato, blue cheese, parmesan, herbed croutons 18

**ROASTED BEEF** yellowfin, watermelon, arugula, cucumber, dill, orange dressing 17

**SEARED TUNA SALAD** yellowfin, watermelon, arugula, cucumber, red & white balsamic 23

**HOUSE PIZZA** cherry pomodoro, artichokes, prosciutto, kalamata, smoked mozzarella 14

**PIZZA BIANCA** pancetta affumicato, fontina sauce, stracciatella, onion, truffle oil, honey 15

**LINGUINI ZUCCHINE e GAMBERETTI** woodfired shrimp, cherry tomato, garlic, lemon-pistachio pesto 19

**CACIO e PEPE** fresh linguini, cracked black peppercorns, pecorino romano 18

**LAMB PAPPARDELLE** overnight ragu, caponata, herbed ricotta, toasted pine nuts, fried garlic 24

**RADIATORE BOLOGNESE** fresh whole wheat pasta, veal-pork sugo, walnuts, parmesan 22

**Grilled Cheese** toasted sourdough, white cheddar, taleggio, aged cheddar, smoked mozzarella, tomato-basil soup dip 15

**Chicken Brie Croissant** woodfired chicken breast, double cream brie, lavender honey, Granny Smith apple, arugula, baby spinach, basil, field greens salad 16

**Our Burger** angus beef house blend, lettuce, tomato, aged cheddar, shoestring onions, coffee-bacon jam, poppy seed bun, chef’s fries 17

**The Sammy** lean and thin wood-seared steak, fresh horseradish cream, smoked aged provolone, rosemary focaccia, chef’s fries 18

**Emmaline’s Favorites**

**Seared Fresh Sea Scallops** fennel, citrus, crispy forbidden rice, jamon serrano vinaigrette 32

**Simply Grilled Salmon** warm farro salad, roasted seasonal vegetables, lemon-dill beurre blanc 28

**Poached Chilean Sea Bass** pinot bianco, Italian herbs, littleneck clams, ‘nduja, caper, dijon mustard 40

**Roasted Half Chicken** rosemary-pearlita butter, chicken jus, potato parvi, haricots verts, wild mushrooms 29

**Stuffed Peppers** ancient grains, caponata, smoked yellow tomato sauce, almond garlic cream, toasted pine nuts 24

**Frittata Americana** pancetta, mozzarella, asparagus, pomodoro, mushrooms, chef’s fries 16

**Steak Fritti** charred grass-fed hanger steak, Oregon pesto, chef’s fries 28

---

If you have allergies, please alert us so that we can see to your safety and well-being as not all ingredients are listed.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of 8 or more, a gratuity of 18% may be added for your convenience.