

MENU

Salads

Kale Caesar 19

Parm Crouton, Guanciale, Anchovy, Caesar Dressing, Parmigiano

Spinach Harvest 18

Crisp Spinach, Fuji Apple, Spiced Candied Pecan, Dried Cranberry, Pickled Shallot, Apple Cider Vinaigrette

Arugula & Beet 18

Roasted Golden Beets, Arugula, Goat Cheese, Pistachio,

Power Bowl 22

Quinoa, Avocado, Golden Beets, Spinach, Arugula, Eggplant, Citrus Herb Dressing

In a Bun

Italian Beef 17

12 Hour Braised Chuck, Giardiniera, Beef Jus, In House Bun

Grilled Chicken Melt 18

Grilled Chicken Breast, Arugula, Provolone, Dijon

Fried Eggplant 17

Fried Eggplant, Fior Di Latte, Pomodoro, Balsamic Glaze, Basil

Bites

Bread bowl w/ Trapanese \$6

Bread bowl w/ Truffle butter \$7

Marinated Olives \$5

Meatballs w/ Crostini \$9

Jumbo Arancino \$7.50

Grilled Artichokes \$12

Shareable

Burrata 21

Caramelized Squash, Pomegranate, Hot Honey Butter, Roasted Hazelnut, Focaccia

Calamari Fritti 23

Italian Seasoning, Pepperoncino, Roasted Garlic, Parsley

Sausage & House Fries 21

In-House Sausage, Rosemary Potato

Charcuterie 14 PP

Selection of Meats and Cheeses, Pickled Vegetables, Fruit Preserve, Seasoned Olives, In House Bread

Cauliflower Bites 21

Fried Cauliflower Florets, Truffle Oil, Grana Padano, Parsley, Roasted Garlic Aioli

Sake Clams 22

BC Manila Clams, Ginger, Scallion, Chillies, Sake, Yuzu

Artichoke & Asiago Dip 17

Roasted Artichoke, Aged Asiago, Crostini, Herbs

Coconut Shrimp 17

Fried Tiger Shrimp, Toasted Coconut, Creamy Coconut Curry

Pasta

Linguine Vongole 24

BC Manila Clams, White Wine, Garlic, Calabrian Chilies, Lemon Zest

Spaghetti Pomodoro 19

San Marzano, Garlic, Basil Oil

Tagliatelle Truffle Cream 24

Cremini Mushroom, Truffle Porcini Cream, Garlic, Tartufi, Guanciale

Rigatoni Alla Norcina 24

In House Sausage, Sweet Peas, Leek Cream, Garlic, Panna Grattato

Gnocchi Bolognese 24

Potato Gnocchi, Veal, Pomodoro, Parm Tuile

Vegan Pumpkin Risotto *gf/df* 23

Roasted Pumpkin, Nutritional Yeast, Arborio Rice, Hazelnut Gremolata, Crispy Carrot

Add Chicken/Shrimp 8

Gluten Free Pasta 3

Kids Menu

Fries & Mozzarella Sticks 17

Chicken Fingers & Fries 18

Rigatoni Pomodoro 18

Rigatoni Alfredo 18

Mains

Ribeye 60

10oz Ribeye, Rosemary Potatoes, Grilled Artichokes, Compound Butter

Orata 45

Whole Grilled Orata, Veloute, Leek, Lemon, Herbs, Breadcrumb

Haddock & Chips 26

Beer Battered Haddock, Fries, Sun Dried Tomato & Horseradish Tartar Sauce

Novu Burger 24

Brioche Bun, Fresh Ground Beef, Pickled Shallot, Arugula, Novu Sauce, American Cheddar, Garlic Pickles

Blackened Salmon 25

Blackened Atlantic Salmon, Sicilian Caponata, Crostini

Boneless Short Rib 39

Red Wine Jus, Potato & Celeriac Puree, Creamed Spinach

Pan Seared Chicken 23

Skin on Chicken Breast, Gorgonzola, Leek, Granny Smith, Candied Walnut

Dessert

Tiramisu 15

Chocolate Cake 15

Weekly Cheesecake 16

Feature Dessert