

Fresh Salads

Classic Caesar

Fresh Romaine, tossed with handmade croutons and a lemony garlic dressing

Roasted Beet Salad

Trio of mixed roasted Beets, fresh Grapefruit and Goat Cheese tossed with Arugula, Frisee, Butter Lettuce and Blood Orange Vinaigrette.

Arugula Salad

Locally grown and tossed with shaved Parmesan, fresh Lemon, cracked Sea Salt and Pepper.

Green Beans with Sun-dried Tomatoes and Walnuts

Chilled tossed with fresh Lemon, Olive Oil, Salt, Pepper and Imported Gorgonzola

Insalata di Strada (Italian Street Salad)

A fresh mix of Radicchio, Arugula, Romaine, Endive and Fennel tossed with fresh Herbs and Italian Dressing.

Mixed Field Greens

Locally grown tossed with cracked Sea Salt, Pepper Balsamic Vinaigrette

Appetizers (Passed or Family Style)

Fire-Kissed Asparagus Bundles

Wrapped in Prosciutto finished with Lemon and Olive Oil.

Wood Fired Pan-Fried Ravioli

Your choice of:

Three Cheese, tossed with Fresh Basil Pesto

Butternut Squash, tossed with Sage and Brown Butter

Scallop and Bacon Skewers

Fresh Sea Scallops wrapped with thick Smoked Bacon infused with Chipotle Oil and finished with a Balsamic Glaze.

Chicken and Sage Skewers

Chicken tenderloins wrapped with Prosciutto and fresh Sage topped with a Roasted Red Pepper Aioli.

Fire-Kissed Focaccia Bread

Rosemary Focaccia topped with Bleu Cheese, fresh Rosemary and finished with Honey.

Crab Stuffed Endive

Fresh Lump Crab, Red Bell Pepper, Black Beans, Mango, Red Onion, Cilantro and Jalapeño tossed with fresh Citrus, Olive Oil, Sea Salt and cracked Black Pepper.

Asian Ravioli

Hand made Pork filled with fresh Cilantro and Ginger. Lightly fried with Sesame Oil. Topped with a Ginger glaze sauce.

Antipasti

An array of fresh roasted vegetables, Artisan Cheeses and a selection of fine cured Italian meats and select ripe olives finished off with the finest quality Olive oils and grilled bread.

Wood Fired Pizzas (considered appetizers)

The Roma: Caramelized Vidalia Onion, Fresh Figs, Prosciutto, and Gorgonzola cheese topped with fresh Greens and Balsamic.

Classic Margherita: Fresh Tomato, Basil and Mozzarella.

Pepperoni: Classic, Fiery and spicy.

Hawaiian: A fusion of salty Ham and sweet Pineapple, Hearty Marinara and fresh Mozzarella!

Porky's: Thick cut smoked Bacon, hearty Marinara and Mozzarella finished with infused Chipotle Oil.

Meats and Poultry

(Fire Roasted or Grilled)

Tuscan Style Steak:

Flank steak Marinated with Olive Oil, Lemon and Sea Salt.

Whole Tenderloin (Filet):

Rubbed with Sea Salt, Cracked Black Pepper and fresh herbs served with a Horseradish sauce.

Free-Range Boneless Breast of Chicken:

Grilled and marinated with Olive Oil, Lemon, Sea Salt, Garlic and Sage.

Fire Roasted Free- Range Whole Chicken:

Butterflied and split seasoned with cracked Sea Salt, Pepper, fresh herbs, lemon and Tuscan Herb Oil.

Pork Roast:

Whole boneless rubbed with Italian herbs, Sea Salt, Cracked Pepper served with a light herbed gravy.

Fresh Local Fish & Seafood

(by Season, sauces can be substituted)

Fire Roasted Halibut

with Lemon and Fresh Herbs.

Fire Roasted Cod

with a Lemon Caper Butter.

Fire Roasted Salmon

with a fresh grated Ginger and Asian Glaze.

Sides

Roasted Potatoes:

Finished with Salt, Pepper and Herbs.

Fire Roasted Vegetables:

An array of locally grown vegetables, roasted with Tuscan Olive Oil.

Sautéed Green Beans:

Fresh with Garlic, Lemon, crispy Pancetta and Olive Oil.

Sautéed Broccolini:

With fresh Grape Tomatoes, Garlic, Sea Salt, Cracked Pepper, Lemon and extra virgin Olive Oil

Israeli Cous Cous:

Tossed with fresh Herbs, Tomato, Feta Cheese, Lemon, Sea Salt, Cracked Pepper and Olive Oil.