



DINNER

All entrées include House Salad

Starters

Fried Calamari

Zesty remoulade, fresh lemon...9

Tuna Tartar

Avocado, fried wonton, cucumber, sour cream, citrus ponzu...12

Aged Provolone

Skillet-roasted, garlic, Greek oregano, red wine vinegar, country bread...11

Fonduta

Baby shrimp, Fontina cheese, tomato, capers, olives, flatbread...10

Medjool Dates

Prosciutto, Manchego cheese, smoky bacon, garlic aioli...9

Signature Safety Harbor Crab Cakes

Lump crabmeat, zesty remoulade sauce, nappa cabbage slaw...12

Mediterranean

Roasted garlic hummus, tzatziki, dolmades, house marinated olives, feta cheese, spanakopita, roasted peppers, pita...11

Spanakopita

Baby mixed greens, tzatziki sauce...9

Flatbreads

Tuscan Farmhouse

Italian sausage, mozzarella, grape tomato, Parmesan cheese, fresh basil and plum tomato sauce...10

BBQ Chicken

Grilled chicken, smoked BBQ sauce, mozzarella, red onions...9

Chicken Caesar

Mozzarella, grilled chicken, plum tomato sauce, Caesar salad...10

Charcuterie and Cheese Board

House-marinated olives, sweet and sour fig jam, candied nuts

Create Your Own Board

3 for ...16 5 for...28

Chorizo

Pork sausage, seasoned with paprika and garlic

Prosciutto

Dry cured spiced Italian ham

Soppressata

Italian robust cured sausage with sweet fennel and paprika

Bresaola

Italian eye round salami, cured and dried

Burrata

Fresh Italian cheese, from mozzarella and cream

Mahon

Soft to hard Spanish white cheese, from cow's milk

Manchego

Spanish sheep's milk cheese with a sweet, lingering taste

Humboldt Fog

Goat's milk cheese, creamy, light, mildly acidic with stronger flavor nearer the rind

Soups and Salads

Soup of the Day	cup...4	bowl...5
Lobster Bisque	cup...4	bowl...6

Caesar

Olive oil brioche crouton, tomatoes, shaved Parmesan...8
with anchovy fillets...9

Burrata Caprese

Vine ripe tomato, shaved red onion, olives, baby greens, EVOO, balsamic drizzle...10

Chop Chop Wedge

Soppressata, blue cheese, red onion, hard cooked egg, provolone, grape tomato, smoked bacon, baby iceberg lettuce, sweet Italian vinaigrette...9

Pastas

Butternut Squash Tortelli

Brown butter, leeks, sage, roasted corn, Parmesan cheese...14

Shrimp Carbonara

Jumbo shrimp, smoked bacon lardon, spring peas, spaghetti...15

Mushroom Pappardelle

Shitake, oyster and Crimini mushrooms, peas, piquillo peppers, Parmesan cream, truffle essence...15

Bucatini Pescatore

Clams, mussels, shrimp, scallops, calamari, spicy San Marzano tomato sauce...21

Pastitsio

Seasoned ground beef, pasta, creamy bechamel...12

Entrées

Sea Scallops

Truffled risotto, Sicilian spinach, sweet corn emulsion sauce...25

Wild Salmon (8 oz.)

Toasted Israeli couscous, buttered asparagus, lemon butter...21

Shrimp Risotto

Jumbo shrimp, shaved lemon, spring peas, Parmesan...18

Free Range Chicken (8 oz.)

Country potato cake, garlic green beans, natural chicken jus...18

Grilled Duroc Pork Chop

Spring blend rice, grilled asparagus, wild mushroom demi...22

Grouper

Roasted garlic Yukon Gold mashed potato, garlic spinach, tomato jus...26

Beef Tenderloin

Parmesan horseradish crust, herb roasted fingerling potatoes, roasted bacon Brussels sprouts, barolo demi glace...29

Price does not include tax and gratuity. 18% service charge will be added to all parties of six or more.

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.

We will provide for special dietary needs upon request. Not all ingredients are listed; inquire if you have food allergies.