

Spring Menu

Appetizers

- Roasted Sweet Corn Soup with Pepper Seared Scallops and Truffled Radish Salad 8.95
- Asparagus, Shaved Fennel and Pecorino Romano with Citrus Vinaigrette 7.95
- Red Oak and Romaine with Marinated White Anchovies and Garlic Croutons 6.95
- Marinated Calamari with Gaeta Olives, Celery Leaves, Tarragon, Frisee and Lemon Zest 7.95
- House Cured Gravlox and Yukon Potato "Sandwich" with Crisp Onion Crackers 9.95
- Mussels with Saffron, Tomato, Baby Leeks and Olive Oil Toasts 6.95
- Salad of Tender Baby Lettuces, Greens and Herbs with Vinaigrette 5.95

Pastas

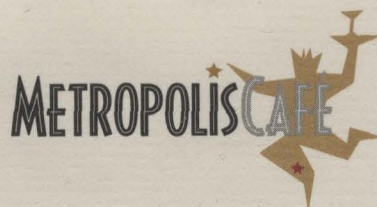
- Tagliatelle with Prosciutto, Wild Mushrooms, Spring Peas and Toasted Sage 13.95
- Arugula Gnocchi with Rabbit Ragout, Fire Roasted Peppers and Parmigiano 14.95
- Linguini Fini with Tender Baby Clams, Slivered Garlic, White Wine and Fruity Olive Oil 15.95
- Penne "All'Amatriciana" with Pancetta, Spicy Tomatoes, Red Wine and Pecorino 12.95
- Orrechiette with Roasted Eggplant, Fresh Tomatoes, Smoked Mozzarella and Oregano 13.95

Entrees

- Trout and Crab Cakes with Baby Lettuces, Citrus Vinaigrette and Spicy Aioli 16.95
- Sage and Lavender Roasted Lamb with Vidalia Onion Ragout and Horseradish Yukons 17.95
- Pan Roasted Natural Chicken with Corn and Pea Shoots, Sweet Garlic and Whipped Potatoes 15.95
- Corrainder Crusted Rare Yellowfin Tuna with Agro Dolce Onions and Radish Sprout Salad 17.95
- Sauteed Veal "New York Strip" with Tomato Sourdough Panzanella 19.95
- Roast Salmon with Horseradish Pommery Crust, Cucumbers, Crème Fraiche, and Roe 16.95

Sides

- Spaghetti Squash with Roasted Tomato, Basil and Toasted Pine Nuts 3.95
- Roasted Wild Mushrooms with Garlic and Lots of Eva's Fresh Herbs 5.95
- Sauteed Greens with Caramelized Garlic, Lemon and Tuscan Olive Oil 4.95



Wine List

White	Grape	Bottle	Glass 6 oz.
95' Regaleali Bianco, Sicily	Grecanico	22.00	5.50
94' Marc Bredif Vouvray, Loire	Chenin Blanc	32.00	8.00
96' Chateau de Sancerre, Loire	Sauvignon Blanc	36.00	9.00
96' Groth, Napa	Sauvignon Blanc	30.00	7.50
96' Lolonis Fume Blanc, Sonoma	Sauvignon Blanc	26.00	6.50
96' Terre de Tufi, Tuscany	Vernaccia	43.00	10.75
96' Livio Felluga "Esperto", Friuli	Pinot Grigio	29.00	7.25
95' Trimbach, Alsace	Pinot Blanc	25.00	6.25
96' Chateau le Devoy Martine, Rhone	Lirac Blanc	20.00	5.00
96' Langhe Giribaldi, Piedmont	Favorita	26.00	6.50
95' Keuntz Bas, Alsace	Riesling	34.00	8.50
96' Thomas Mitchell, Australia	Marsanne	24.00	6.00
96' Talmard Macon, Burgundy	Chardonnay	25.00	6.00
96' Clos du Val Estate, Napa	Chardonnay	35.00	8.75
96' Jermann "Dreams", Friuli	Chardonnay	85.00	NA
Red	Grape	Bottle	Glass 6 oz.
96' Carneros Creek, Napa	Pinot Noir	36.00	9.00
95' Clos du Bois, Sonoma	Merlot	39.00	9.75
94' Ch. Lyonnat, Lussac-Saint Emillion	Merlot	29.00	7.25
96' Lolonis "Orpheus", Sonoma	Petit Syrah	40.00	10.00
96' Allegrini "La Grola", Veneto	Valpolicella	34.00	8.50
93' Montellori Chianti, Tuscany	Sangiovese	28.00	7.00
95' Badia a Coltibuono Chianti Classico	Sangiovese	35.00	8.75
93' Terrebianca Chianti Classic Riserva	Sangiovese	50.00	12.50
92' Muga Riserva, Rioja Spain	Tempranillo	32.00	8.00
95' Len Evans, Australia	Cabernet\Syrah	34.00	8.50
95' Ch. Calissanne, Provence	Cabernet\Syrah	33.00	8.25
96' Poggio alla Badiola, Tuscany	Cabernet\Sangiovese	30.00	7.50
95' Benziger, Sonoma	Cabernet Sauvignon	32.00	8.00
95' Ferrari-Carrano, Sonoma	Zinfandel	39.00	9.75
Champagne	Grape	375 ml	750 ml
NV Perrier Jouet Grand Brut, Epernay	Chard\Pinot	37.00	63.75
90' Dom Perignon, Epernay	Chard\Pinot	NA	149.00
89' Louis Roederer Cristal, Reims	Chard\Pinot	NA	195.00