

MOZZA

TABLESIDE HOUSE-MADE MOZZARELLA PLATTERS

Warm Mozzarella served with Basil Pesto, Roasted Tomatoes and Focaccia Crostinis 13

Warm Mozzarella served with Cantaloupe, Large Strawberries, Organic Grapes, and Grilled Pineapple 14

Warm Mozzarella served with Sliced Prosciutto and Balsamic Glazed Figs 14

WARM MOZZARELLA SAMPLER FOR SHARING 27

A little taste of all of our offerings on one plate, served with Sliced Prosciutto, Balsamic Glazed Figs, Basil Pesto, Roasted Tomatoes, Sliced Cantaloupe, Large Strawberries, Organic Grapes, and Grilled Pineapple

APPEZIZERS

CHARCUTERIE PLATTER 14

Chef's choice of Local Organic Cheeses, Cured Meats and Specialty Olives

CRISPY BRUSSELS SPROUTS 10

In a Toasted Cumin Tempura with Roasted Garlic Aioli and Sweet Pepper Relish

BEEF CARPACCIO ** 14

Filet Mignon served with Truffle Oil, Fried Capers, Shaved Parmesan, and Organic Arugula with Lemonette

CALAMARI 13

Lemon-Marinated Squid sautéed with Artichoke Hearts, Capers and Roasted Tomatoes in a Garlic Butter and White Wine Sauce

TUNA TARTARE ** 14

Avocado, Mango, Chili Oil, and Flour Tortilla Crisps

POLENTA FRIES TWO WAYS 9

Duo of Black Sea Salt and Rosemary Seasoned Polenta Strips with Artichoke Aioli and Warm Marinara

MUSSELS AND FOCACCIA BAKE 15

Steamed Prince Edward Island Black Mussels, crushed Red Pepper, Pancetta, Garlic, White Wine and Fresh Lemon Juice, topped with a Focaccia Crouton

TRIO OF DIPS 11

House-Made Roasted Garlic Hummus, Olive Tapenade, Artichoke Aioli, Toasted Pita Bread and Focaccia Crostini

SALADS

FENNEL, BLOOD ORANGE, RED GRAPEFRUIT, POMEGRANATE SALAD 9

Citrus-marinated Fennel, Blood Oranges, Ruby Red Grapefruit, Pomegranate Seeds, Pecorino Cheese Crackers, Organic Crisp Frisee Lettuce in a Pomegranate Dressing and Drizzled with Almond Oil

TANZY SALAD 11

Organic Romaine and Mesclun, Red Onion, Roasted Red Pepper, Nicoise Olives, Asparagus, Grape Tomato, Eggs, and Roasted Fingerling Potatoes with Red Wine Vinaigrette

ROASTED BEET, PISTACHIO, AND FRISEE SALAD 8

Locally Grown Yellow and Red Beets, Toasted Pistachio, Organic Crisp Frisee, with Goat Cheese Crouton and a Walnut Vinaigrette

HEIRLOOM TOMATO WITH FETA AND GOLDEN BALSAMIC DRESSING 9

Organic Heirloom Tomatoes, Crumbled Feta Cheese, Golden Balsamic Dressing

** All steaks, meats and fish are and can be cooked to order

Where possible, we use locally grown produce, hormone-free and organically raised meats and poultry, and seafood flown in fresh from the ocean. Consuming raw or undercooked meats, poultry or seafood may increase your chance of food borne illnesses, especially if you have certain medical conditions. Please alert your server of any allergies or concerns before ordering.

FRESH FISH & SEAFOOD

- CEDAR PLANK KING SALMON ** 26**
Pacific Wild Caught King Salmon roasted on Cedar Plank with Red Pepper Lima Bean Israeli Couscous and Cucumber Fennel Salad
- SEAFOOD CIOPPINO 36**
Mahi Mahi, King Salmon, Black Mussels, Tiger Shrimp, Scallops, Roasted Poblano Peppers, San Marzano Tomatoes on Arborio Rice
- PICCATA-STYLE MONKFISH 28**
Simply Seared Atlantic Monkfish, Capers, Fresh Lemon Juice, White Wine, and Artichoke Hearts
- GRILLED TUNA AND WHITE BEAN RAGOUT WITH YELLOW TOMATO SALAD ** 29**
Grilled Pacific Yellowfin Ahi Tuna, White Beans, Pancetta and Roasted Yellow Tomato Salad
- CRAB-STUFFED JUMBO SHRIMP 31**
Lump Crab Meat, Jumbo Prawns, Dill Beurre Blanc, Artichoke Hearts, and Red Pepper Medley
- SUMMER HALIBUT 30**
Pan-Seared Wild Alaskan Halibut and Summer Squash with Buttered Lobster and Lemon Chive Beurre Blanc
- SCALLOPS WITH WILD MUSHROOMS 29**
Jumbo Scallops, Parsnip Puree and Sautéed Wild Mushrooms with Truffle and Chili Oil
- BRONZE-GRILLED PINEAPPLE SWORDFISH 28**
Grilled Swordfish glazed in a Pineapple Reduction and warm Fingerling Potatoes

STEAKS

- We serve the finest corn-fed, 21-Day Aged, Hand Selected Steaks
- BRAISED BEEF SHORT RIB 29**
Four-hour Braised Short Rib, Black Mission Fig-Balsamic Glaze, Garlic Spinach, Goat Cheese Gnocchi with Sage Brown Butter
- 12 OZ NY STRIP LOIN ** 32**
Grilled USDA NY Strip, Parmesan-Crusted Zucchini and Yellow Squash, finished with a Spicy Tomato Gremolata
- 10 OZ CENTER CUT FILET OF BEEF** 35**
Broiled Filet, Roasted Fingerling Potatoes with Kalamata Olive Butter, Grilled Asparagus, and Garlic-Rosemary Demi-Glace
- LAMB PORTERHOUSE ** 37**
12 oz Saddle-Cut Lamb Chop, Pan-roasted Brussels Sprouts, Crispy Pancetta, Caramelized Red Onions, Lemon Oregano Butter and Micro Greens

PASTAS

- TAGLIATELLE BOLOGNESE 19**
Fresh Egg Pasta, Roasted Ground Veal, Beef, Pork, and Fresh Herbs topped with whipped Ricotta
- LINGUINE AND MUSSELS 23**
Prince Edward Island Black Mussels, Toasted Garlic, Pancetta, and Red Onions in White Wine Sauce with a touch of Smoked Chili Flakes
- SHRIMP PUTTANESCA 24**
Linguine with Sweet Tiger Shrimp, Anchovies, Kalamata Olives, Roasted Tomatoes, Capers, Fresh Basil, in a light San Marzano Tomato Sauce
- RISOTTO 19**
Arborio Rice, Sweet Corn, Roasted Red Pepper, Grilled Asparagus, and Parmesan Reggiano
- MEDITERRANEAN CHICKEN 21**
Rigatoni Pasta, All Natural Grilled Chicken, Asparagus, Artichoke Hearts, Oven Roasted Tomatoes, Fresh Oregano, and Sautéed Spinach in a Butter Sauce with Crumbled Feta Cheese and Toasted Pine Nuts

CHEF'S SUGGESTIONS

- APRICOT-GLAZED 12 OZ PORK CHOP WITH TRI-COLOURED PEPPERS ** 33**
Bone-in Pork Chop, Cipollini Onions, Red, Green and Yellow Bell Peppers, Toasted Almonds nestled over a bed of Haricot Vert and Fingerling Potatoes
- MUSCOVY DUCK BREAST AND CANDIED FIG ** 30**
Pan-Seared Muscovy Duck Breast, Sliced Cantaloupe, Candied Braised Figs, Organic Mache Greens with Pomegranate Reduction
- OVEN-ROASTED FREE-RANGE HALF CHICKEN 21**
Four-Hour Brined Half Chicken with Roasted Fingerling Potatoes, Garlic Broccolini and Natural Jus

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