

## PRIMO

### **crispy calamari 13-**

lightly dusted tender calamari, calabria pepper aioli, crispy zucchini and sweet tomato chips, house pomodoro sauce

### **baked artichoke fonduta 11-**

tender baked artichokes with creamy fontina and ricotta cheese, topped with melted tomatoes, fresh herbs and hearth flatbread

### **crab & avocado 16- <sup>GF</sup>**

layered lump crabmeat with avocado mousse, cucumber, red onion, garden peppers and mango vinaigrette

### **bruschetta 10-**

fresh garlic-rubbed brick oven farmers bread, fresh tomato and basil, creamy burrata cheese, balsamic drizzle

### **octopus carpaccio 14- <sup>GF</sup>**

frisee citrus vinaigrette, pickled baby peppers & onions, aleppo chili oil

### **crispy brussels sprouts 10-**

flash-fried, served with shaved parmesan, whole grain mustard and truffle aioli

### **mussels arrabbiata 14- <sup>GF</sup>**

cold water mussels braised with herbs and roasted garlic, spicy tomato broth, toasted ciabatta

### **lobster bisque 9-**

sweet lobster chunks in a rich lobster and sherry cream, oven-baked crostini

### **ribollita toscana 7- <sup>GF</sup>**

picked garden vegetables and cannellini beans simmered in a hearty broth, toasted asiago croutons, freshly grated parmesan

### **antipasto board 19-**

crafted old country charcuterie & artisan cheeses, country olives, truffle mustard, housemade chutneys, jam, sun-dried fruits, country-hearth bread

## HEARTH OVEN PIZZA

### **margherita pizza 14- <sup>GF</sup>**

a classic with oven-roasted tomatoes, fresh mozzarella cheese, housemade pomodoro sauce, torn basil

### **rustica pizza 14- <sup>GF</sup>**

roasted foraged mushrooms, asiago, mozzarella and ricotta cheeses, white truffle essence, topped with balsamic-dressed baby arugula

### **genovese pizza 15- <sup>GF</sup>**

slow-roasted chicken confit, roasted red peppers, spinach, ricotta, creamy basil pesto base

### **tuscan pizza 15- <sup>GF</sup>**

sweet fennel sausage, house sliced meatballs, fontina, mozzarella, spicy tomato sauce, torn basil

## GREENS

### **caesar 9-**

crisp romaine lettuce, parmesan cheese, creamy caper dressing, brick oven asiago croutons  
add grilled chicken 6- add sweet florida shrimp 8-  
add fresh florida grouper 10-

### **steak salad\* 17-**

baby mixed greens, gorgonzola cheese, roasted roma tomatoes, grilled asparagus, olives, balsamic drizzle, crispy onions, white balsamic vinaigrette

### **opal salad 9- <sup>GF</sup>**

tender field greens, oven-roasted tomatoes, sweet walnuts, sliced crisp pear, parmesan cheese, sweet white balsamic vinaigrette  
add grilled chicken 6- add sweet florida shrimp 8-  
add fresh florida grouper 10-

### **roasted beet salad 9- <sup>GF</sup>**

baby beets tossed with citrus vinaigrette, orange segments, baby arugula, pistachio powder, crumbled goat cheese

### **burrata caprese 11-**

sun-ripened heirloom tomatoes, torn sweet basil, creamy burrata cheese, balsamic reduction, cold-pressed olive oil  
add prosciutto 5-

<sup>GF</sup> these items are either gluten-free or can be made gluten-free

*Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.*

*\*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.*

## HANDHELDS

include your choice of seasoned fries or tuscan redskin potato salad

### fish tacos 16-

grilled, blackened or tempura-battered local fish, salsa fresca, crispy slaw, jack cheese, chipotle aioli, warm flour tortilla

### club 14- <sup>GF</sup>

oven-roasted turkey breast, wheatberry bread, provolone, crisp lettuce, sliced garden tomato, ripe avocado, crispy smoked bacon, housemade roasted garlic aioli

### chicken-artichoke melt 14- <sup>GF</sup>

herb-marinated chicken breast, grilled artichokes, bacon, melted fontina cheese, citrus spring mix, toasted ciabatta

### steakburger\* 14- <sup>GF</sup>

grilled butcher block blend, toasted bakery-fresh brioche bun, sliced garden tomato, crispy smoked bacon, pickle barrel sweet onions, housemade balsamic aioli, choice of cheese: provolone, gorgonzola, american, swiss, cheddar

### lobster roll 22- <sup>GF</sup>

handpicked sweet maine lobster, white pepper, fresh lemon aioli, butter-griddled bakery bun

### grouper sandwich 18- <sup>GF</sup>

opal beer-battered grouper, arugula, sliced vine-ripened tomato, lemon caper aioli, brioche bun

## HOUSEMADE PASTA & SPECIALTIES

all our pasta is handcrafted on the premises using the finest ingredients available.

we also offer gluten-free pasta, your server can tell you about today's selection

add grilled chicken 6- add sweet florida shrimp 8-

### linguine vongole 22- <sup>GF</sup>

fresh clams steamed with pinot grigio, toasted garlic, chili flakes, sweet heirloom tomato, fresh herbs, tossed with house crafted linguine

### spaghetti aglio e olio 16- <sup>GF</sup>

toasted garlic chips, extra virgin olive oil, sweet field tomatoes, roasted mushrooms, baby spinach and chili flakes tossed with house-crafted spaghetti, topped with pecorino romano cheese

### chicken piccata 26-

all-natural chicken breast medallions pan-seared in a sauce of pinot grigio, lemon and capers, fresh linguine pasta, flash-fried artichoke

### penne alla vodka 18- <sup>GF</sup>

housemade penne pasta tossed with a rich and creamy tomato sauce, fresh broccolini, sweet fennel sausage, heirloom tomatoes, topped with imported buffalo mozzarella

### rigatoni bolognese 18- <sup>GF</sup>

house recipe butcher's block meat simmered with san marzano tomatoes, basil, fresh heirloom tomatoes, tossed with house-crafted rigatoni and sharp sheep's cheese

### diver scallops 36- <sup>GF</sup>

lemon & herb-toasted fregola, frisee & fennel salad, citrus butter

