



Starters / Small plates / Sharables

French Onion Soup Gratinée' *baguette crouton & imported Gruyere* \$11

Margarite Pizza *plum tomato sauce, fresh mozzarella, evo oil, basil* \$16

Farmhouse Pizza *roasted pear, brie cream, Fontina, fig jam, arugula salad,
balsamic glaze* \$24 *add prosciutto* \$6

Calamari *with sliced cherry & banana peppers, lite semolina dusting & crispy fried,
marinara & salsa Verde* \$16

Burrata *mozzarella, heirloom tomato & red onion carpaccio, evo oil, balsamic glaze,
crostini* \$15

P.E.I. Mussels *steamed with garlic, butter, shallots, white wine, fresh tomato &
parsley, baguette crostini* \$17

Baked "Stuffed" Clams *savory chopped clam & herbed breadcrumbs, baked with
garlic, lemon, butter & white wine* \$16

Roasted Brussel Sprouts *apples, candied pecans, local maple glaze* \$12

Frites *fresh fries, truffle essence, roasted garlic aioli, Parmesan* \$12

Salads

Caesar *traditional style dressing, shaved Parmesan, focaccia croutons* \$14

Misto *baby field greens, heirloom grape tomatoes, English cucumber, red onion, white balsamic dressing* \$12

Wedge *crisp iceberg, beefsteak tomato, sliced red onion, choice of 1000 island, creamy blue cheese or Italian vinaigrette* \$12

Frisee *crisp curly endive, dried cranberries, apples, crumbled goat cheese, candied walnuts, sherry vinaigrette* \$15

Added to any Salad

Grilled Chicken \$8 *Grilled Shrimp* \$12 *Smoked Bacon Lardons* \$5

Pasta

Penne Vodka *tomato cream sauce, fresh basil, pecorino* \$23

Rigatoni *eggplant, tomato basil sauce, burrata mozzarella* \$22

Vongole' *linguine aglia e olio, whole & chopped white clam sauce* \$28

Capellini *angel hair pasta, tender shrimp, lite tomato, fresh basil* \$25

Orecchiette *crumbled sweet Italian sausage, broccoli rabe, garlic, evo oil, crushed red pepper, parmesan* \$23

Pappardelle *northern style Bolognese meat sauce, finished with cream parmesan cheese* \$24

From the Grill

Henry's Burger *butter toasted brioche roll, lettuce, tomato, onion, pickle, house cut fresh fries \$18 add cheese \$2 add bacon \$2*

Prime N.Y. Steak Frites *14 oz grilled, herb butter, pan jus, house fries \$48*

Grilled Lamb Chops *three double cut rack chops, tarragon aioli, roasted potatoes, vegetable du jour \$44*

Farro Island Salmon *lemon dill butter, jasmine rice, vegetable du jour \$36*

Chilean Sea Bass *miso soy glaze, jasmine rice, vegetable du jour \$42*

House Favorites

Chicken Caprese *Italian style breaded cutlet, arugula, heirloom tomato & fresh mozzarella salad, evo oil, balsamic glaze \$29*

Zuppa di Pesce *lobster tail, shrimp, calamari, clams & mussels marinara, served over linguine, spicy on request \$42*

Eggplant Parmigiana *baked with ricotta, mozzarella & marinara sauce, orecchiette pesto side \$24*

Rainbow Trout *sauteed with lemon, capers & brown butter, jasmine rice, vegetable du jour \$32*

Crabmeat Stuffed Shrimp *garlic, lemon, sherry wine, butter, Jasmine rice, vegetable du jour \$36*

Vegetarian Timbale Grill *grilled polenta, eggplant, zucchini, Portobello mushroom, roast peppers, goat cheese gratin, romesco & balsamic \$24*

