



LA FOCACCIA

STARTERS

RAW BAR

- OYSTERS - ½ DOZEN12
- JUMBO SHRIMP COCKTAIL - 3 pieces9
- LUMP CRABMEAT 10

FRITTI

- FRIED CALAMARI roasted tomato aioli9
- FRIED ZUCCHINI.....8
- FRIED BABY ARTICHOKEs with lemon9
- FRIED OYSTERS with marinara9

ANTIPASTI

- PAPPA AL POMODORO SOUP 7
- CAESAR SALAD 8
- MIXED FOCACCIA GREENS 8
- BEET SALAD 9
baby arugula, chopped walnuts,
goat cheese, citrus vinaigrette
- TUNA TARTARE 10
avocado
- BUFFALO MOZZARELLA..... 9
roasted peppers, tomato, fresh basil
- STEAMED MUSSELS 9
fennel, tarragon, crostini

PANINIS

- GRILLED CHICKEN12
roasted peppers, fontina, pesto, focaccia
- SAUSAGE12
bell peppers, toasted walnuts, raisins, ciabatta

PASTAS

- CAPELLINI.....14
spicy shrimp, sun dried tomato,
gaeta olives, lemon zest
- HOUSEMADE PAPPARDELLE14
wild mushrooms, spinach,
parmigiano cream sauce
- LINGUINE.....14
white clam sauce
- HOUSEMADE GNOCCHI14
tomato, fresh ricotta
- PENNE 14
chicken, pignoli nuts, pesto sauce
- ORECCHIETTE 14
sausage, broccoli rabe
- HOUSEMADE FETTUCCHINI 14
bolognese
- RIGATONI..... 14
kalamata olives, capers, pignoli nuts, roasted
plum tomato sauce, ricotta salata shavings

MARE E MONTI

- WARM PECAN CRUSTED GOAT CHEESE 14
arugula, sun dried tomato, toasted pecans,
julienne apples
- SEARED SALMON 16
asparagus, rosemary, mustard
- SEARED TUNA 16
julienne vegetables, soy, balsamic
- GRILLED SHRIMP SALAD.....16
baby greens, asparagus, avocado, apples
- CHICKEN CAESAR 15
- CHICKEN ARUGULA 15
parmesan crusted chicken breast,
baby arugula, parmesan shavings,
lemon vinaigrette
- SAUTÉED CHICKEN BREAST 15
tre funghi, sun dried tomatoes, marsala wine
- GRILLED QUAIL.....16
over mushroom risotto
- CALF'S LIVER 16
caramelized onions, balsamic reduction
- VEAL MILANESE 18
arugula, plum tomato, red onion,
diced mozzarella
- BRAISED BEEF SHORT RIBS 18
natural jus
- GRILLED SKIRT STEAK.....20
sautéed spinach, roasted potato