



## STARTERS

### **Bruschetta -9**

Fresh Roma Tomato with Herbs, Olive Oil, Garlic, Ciabatta

### **Conch Chowder -12**

Minced Conch Meat, Stewed Tomatoes, Bell Peppers, Potatoes

### **Line-Caught Yellowfin Tuna Tartare- 18**

Watercress, Chives, Lemon Zest, EVOO, Parmigiano- Reggiano Shavings

### **Steamed Mussels- 12**

Garlic-Lemon White Wine Sauce

### **Meatballs and Ricotta- 12**

Two 3.5oz of Ground Beef & Salsiccia House Made Meatballs, Tomato Basil Sauce, Ricotta, Herb Oil

## SALADS

### **House Salad- 9**

Mixed Greens, Shaved Red Onions, Cherry Tomatoes, Radishes, Balsamic Vinaigrette

### **Grilled Vegetable Antipasto- 12**

Assortment of Grilled Marinated Vegetables, Garlic Confit, Mixed Olives

### **Caesar- 11**

Heart of Romaine, Shaved Parmesan, Herb Croutons, Caesar Dressing

### **Fennel- 12**

Baby Arugula, Orange Supremes, Pickled Shallots, Shaved Parmesan, Ann's House Dressing

## Entrée

### **Bucatini Pomodoro- 20**

Pomodoro Sauce, Bucatini, Pecorino, Parsley

\*add meatballs \$8

### **Linguini Frutti di Mare- 34**

Shrimp, Mahi-Mahi, Clams, Mussels, Seafood in Spicy Broth

### **Fettucine Alfredo- 23**

Parmesan Cream Sauce, Cremini Mushroom, English Peas

\*add Chicken \$6 – add Shrimp \$10

### **Blackened Mahi-Mahi Peperonata- 34**

Roasted Peppers, Black Olive Potato Puree, Herb Oil

### **Herb Roasted Chicken- 28**

Celery Root Puree, Wilted Arugula, Wild Mushroom Jus

### **Grilled Beef Tenderloin- 44**

Yukon Gold Mashed Potatoes, Wilted Baby Arugula, Garlic-Tomato Butter, Red Wine Sauce

*\*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.  
Before placing your order, please inform your server if a person in your party has a food allergy.*