



## DINNER APPETIZERS

### CHARRED OCTOPUS

garbanzo bean succotash, smoky tuna tonnato aioli, caper, evoo, charred lemon 21

### LIFEGUARD CALAMARI

rhode island squid, dredged and fried, sweet peppers, marinara, calabrian chili pepper aioli 15

### LAMB MEATBALLS

lamb cumino, minted three pea puree, red onion agro dolce, toasted pistachio, tzatziki sauce 17

### SUMMER SQUASH BLOSSOMS

tarragon goat cheese, crispy prosecco batter, black truffle bits, pesto, calabrian chili aioli 15

### NOVENTA MILE MEATBALLS

ninety mile sourced beef, veal and pork meatballs, tomato sauce, grana padano, arugula 15

### CRISPY LOBSTER TAIL

summer squash baba ganoush, shaved asparagus, grana padano citronette, spicy honey evoo 28

### VENISON CARPACCIO

juniper crusted American deer crudo, truffle salt, tonnato sauce, grilled focaccia pinza 19

### ARTICHOKE CAPRESE

diced artichoke, tomato, fresh mozzarella, roasted red pepper, basil, olive, evoo, balsamic 14

### OYSTERS ROCKEFELLER

baked chesapeake bay oysters, with spinach, bacon, parmesan, sambuca cream, charred lemon 18

### STUFFED SHRIMP GONDOLA

jumbo shrimp baked with jumbo lump crab, cherry tomato, paprika scampi, charred focaccia 23

### PROSCIUTTO E MELON

18 month prosciutto, canteloupe, burrata cheese, watercress, balsamic, evoo, basil chiffonade 15

## SOUP

### CREAM OF CRAB SOUP

fresh jumbo lump crab, caramelized onion, sherry cream reduction, chesapeake spice 15

### PASTA FAGIOLE SOUP

guanciale smoked pork jowel, ham hock, summer vegetables, cannellini bean, tomato broth 10

### SOUP OF THE DAY

thoughtfully created and enjoyed daily

## SALAD

Chicken 11 Shrimp 13 King Salmon 19 Rockfish 25 Lobster Tail 28

Scallops 15 Filet Mignon 28 Venison Steak 23 \*share plates provided upon request

### GRILLED CAESAR SALAD

grilled artisan bullet romaine, reggiano cheese, grated parmesan, garlic ciabatta crouton, tomato onion bruschetta, creamy anchovy dressing 13 \*classic romaine caesar available

### ASPARAGI BURRATA SALAD

shaved asparagus, warm burrata cheese, fresh watercress, shaved reggiano, 18 month prosciutto di parma, toasted walnut, ciabatta crumb, balsamic di modena, dijon citronette 15

### SUMMER ZUCCA SALAD

grilled and marinated summer squash, baby arugula, toasted pine nut, roasted red pepper, summer squash eggplant baba ghanoush, feta cheese, lemon caper vinaigrette 14

### CASA SALAD

spring mix lettuce, toasted walnut, tomato onion bruschetta, mixed olive, cucumber, crumbled gorgonzola cheese, creamy balsamic vinaigrette 13

### VILLAGE PANZANELLA SALAD

ripe tomato, cucumber, red onion, crisp bell peppers, mixed Greek olives, crumbled sheeps milk feta cheese, red wine evoo oregano vinaigrette, ciabatta crouton 15

## RISOTTO

made with Non-GMO arborio and carnaroli rice  
risotto is naturally gluten free

### AI FUNGHI

cremini, button and oyster mushrooms, garlic parmesan, baby arugula, shaved reggiano cheese, white truffle oil 22 Seared Beef Tips 8

### STUFFED PEPPERS

ground lamb cumino and tomato risotto, stuffed seasonal chiles, shiitake mushroom, summer squash baba ghanoush, pine nut, pancetta lardon 28

### GRANCHIO SASSO

jumbo lump crab, rock shrimp, charred corn, fennel, lemon tarragon risotto, grilled asparagus tips, calabrian chili aioli 29

### SCALLOP TRUCA

seared scallop, scallop pieces, arugula, tomato, 18-month aged prosciutto pieces, basil evoo, garlic ciabatta crumb, snapped pea tendrils 29

## PASTA

Only Fresh and Housemade Pastas made with Non-GMO semolina  
gluten free pasta available upon request

### LOBSTER TAGLIATELLE

charred lobster tail, fresh achiote tagliatelle pasta, cherry tomato, mixed peppers and chiles, parmesan cream, with burrata cheese, black truffle bits 44

### BLUE CRAB CACIO E PEPE

fresh jumbo lump crab, cracked peppercorn, garlic butter, pecorino romano, fontina, grana padano cheeses, artichoke, basil, fresh tubular bucatini pasta 31

### PAPPARDELLE MIGNON

seared black angus filet mignon tips, mushroom, roasted red pepper, spinach, gorgonzola, marsala wine demi glace, fresh wide ribbon egg noodle 29

### DUCK CACCIATORE

duck fat braised duck leg, pancetta lardon, fresh casarecce pasta, bell pepper, chiles, braising tomato demi, shiitake mushroom, tarragon goat cheese 28

### FETTUCINE MEDITERRANEO

jumbo gulf shrimp, jumbo lump crab, seared scallop, fresh fettuccine pasta, sauteed in choice of parmesan cream, vodka rose', or marinara sauce 33

## TRADIZIONALE

served with Fresh Homemade spaghetti pasta  
capellini pasta, gluten free pasta available

### CHICKEN BREAST

choice of Parmigiana, Marsala, Picatta, Francese 25

### VEAL SCALLOPINI

choice of Parmigiana, Marsala, Picatta, Francese 28

### LINGUINE VONGOLE

littleneck clams, white wine clam broth, garlic crumb, evoo 23

### EGGPLANT PARMIGIANA

egg wash, pan fried, mozzarella, house tomato sauce 20

### SPAGHETTI POMODORO

homemade spaghetti in chunky tomato sauce, with meatball, meat sauce, Italian sausage, or puttanesca 22

### THREE LAYER LASAGNA

layers of ground beef, fresh egg noodle sheets, ricotta, mozzarella, and tomato sauce, with basil oil 23

## FROM THE LAND

pasture raised sometimes grain finished livestock, never antibiotics or additives

### PORK OSSO BUCO

braised 16 ounce center cut pork shank, creamy non-gmo corn polenta, warm tomato bruschetta in braising jus, mixed pepper, crispy summer squash ribbons 35  
Glass... Tinazzi Valpolicella Ripasso, Veneto Bottle... Domaine Omaine Karydas Xinomavro, Greece

### MONKTON STRIP

16 ounce dry aged new york strip steak, scored trumpet mushroom, black truffle bits in guanciale butter, potato au gratin, red onion agro dolce 42  
Glass... Madallena Cabernet, Paso Robles Bottle... Andrea Formilli Fendi Casafranca Blend, Umbria

### FILET MIGNON

creekstone farm beef tenderloin, roasted baby marble potato, sauteed jumbo asparagus, bone broth demi glace... six ounce 41 ten ounce 56

### SURF AND TURF

with jumbo lump crab stuffed jumbo shrimp 22  
Glass... Argiano Super Tuscan, Tuscany Bottle... Poggio Bonelli Poggiassai Super Tuscan, Tuscany

### GRILLED VENISON

black pepper and thyme rubbed American deer, pancetta lardon and green peas in saffron risotto, shiitake mushroom, toasted juniper berry cream 39  
Glass... Rifugio Primitivo, Puglia Bottle... Campo Al Mare Rosso, Bolgheri

## FROM THE SEA

sustainably wild caught or open ocean farm raised seafood, never antibiotics or additives

### SUMMER SCALLOPS

three pea puree, gold potato gnocchi, charred corn caper brown butter, pancetta, blistered cherry tomato, crispy squash ribbons, black garlic evoo 35  
Glass... Guinco Vermentino, Sardinia Bottle... Cayega Arneis, Roero

### ROCKFISH RIGATO

Pan seared skin-on striped bass fillet, rock shrimp bell pepper and potato garbanzo succotash, charred lemon, sherry crab bisque, red onion agro dolce 39  
Glass... Guinco Vermentino, Sardinia Bottle... Blank Stare Sauvignon Blanc, Russian River Valley

### ORA KING SALMON

grilled king salmon fillet, charred asparagus, parmesan roasted creamer potato, cucumber dill tzatziki, evoo, brined capers 33  
Glass... Dr Konstantin Frank Riesling, Finger Lakes Bottle... Stags' Leap Winery Viognier, Napa Valley

### MSC CERTIFIED CHILEAN SEA BASS

parmesan crusted and broiled fillet, sautéed spinach, pancetta lardon, charred sweet corn in garlic butter risotto, toasted pine nut, grilled lemon 41  
Glass... Bonanno Chardonnay, Careros Bottle... Tenua Del Cabreo La Pietra Chardonnay, Tuscany

menu items that are or can easily be made vegetarian, gluten free options available upon request

we proudly add (and match) 50 cents to every check as a donation to the food project, opt out simply by asking-no explanation required  
consuming raw or undercooked meats increases chance of foodborne illness / 20% gratuity added to parties of seven or more / all prices subject to market changes  
honed hospitality / general manager paul zonn / executive chef kosmas koukoulis / sous chef josue molina and his band of merry muchachos