



Lunch ~ Dinner ~ Catering ~ Private Parties ~ Business Meetings

Dinner

Cheese & Charcuterie

Parmigiano Reggiano ~ Sicily, cow's milk	\$4	Noord Hollander ~ Netherlands, cow's milk	\$5
Pimento cheese ~ In house	\$3	Molinari Finocchiona ~ San Francisco	\$4
Belle Ecorce Chevre ~ Louisiana, goat's milk	\$4	Fratelli Beretta Prosciutto di Parma ~ Italy	\$5
Rogue River Smokey Blue ~ Oregon, cow's milk	\$5	Tasso Ham ~ In house	\$4

Appetizers

Grilled diver scallops with sriracha aioli, calamari & wakami salad	\$14
Parmesan truffle chicken wings	\$10
Fried green tomatoes with shrimp remoulade	\$14
Crab cakes with chipotle remoulade & parsley salad	\$13
Sesame tempura shrimp with rosemary~garlic sweet & sour sauce, basil oil	\$14
Grilled flatbread with smoked salmon, dill & caper cream, red onion and fresh herbs	\$12
Beef tenderloin carpaccio with white truffle oil, lemon, parmigiana reggiano and herbs	\$10
Thai fried calamari with sweet chili sauce	\$13

Soups

Roasted tomato soup with mozzarella spiedini	Cup \$5	Bowl \$8
Soup of the day		

Salads

Traditional caesar salad with garlic croutons and parmigiana reggiano	\$7				
Beefsteak tomato & mozzarella caprese salad with balsamic, basil olive oil, red onion & micro greens	\$8				
Bella wedge with deviled egg & bacon, green goddess or blue cheese dressing	\$7				
Field greens with goat cheese, spiced pecans, table grapes & walnut vinaigrette	\$7				
Spinach salad with apple cider vinaigrette, blue cheese, bacon & red onion	\$7				
Add grilled chicken	\$5	Add grilled beef tenderloin	\$8	Add grilled shrimp	\$9

Entrees

Grilled 7oz filet mignon with white truffle béarnaise, garlic mashed potatoes & shaved asparagus	\$29
Chili rubbed 12oz new york strip steak with blue cheese butter, parmesan truffle fries & haricots vert	\$28
Shichimi togarashi crusted halibut with blood orange sauce, crabmeat rice pilaf & baby vegetables	\$29
Grilled gulf shrimp over curried rice with smoked habanero cream & garlic spinach	\$28
Veal scaloppini over crabmeat risotto with fresh lemon, parmigiana reggiano and grilled broccolini	\$29
Herb crusted trout with sweet chili coulis, wasabi mashed potatoes & shaved asparagus	\$26
Roasted chicken breast with lemon-herb browned butter, jambalaya risotto cakes & grilled romaine	\$23
Homemade fettuccini with shrimp & homemade tasso in a crabmeat alfredo sauce	\$23
Add sautéed crabmeat or 3 grilled shrimp to any entree	\$9

Sides

Parmesan truffle fries	\$5	Fried green tomatoes	\$5	Shaved asparagus	\$4
Grilled romaine or broccolini	\$4	Garlic spinach	\$4	Sautéed haricots vert	\$4
Jambalaya risotto cakes	\$6	Curry rice	\$5	Wasabi or garlic potatoes	\$5