

Fall Menu

Starters

MAPLE SRIRACHA CHICKEN WINGS
Peppadews and scallions \$16

LOCAL OYSTERS ON THE HALF SHELL*
6 local oysters, served with a grilled peach mignonette, cocktail sauce and fresh lemons \$21

POINT JUDITH CALAMARI
Roasted red peppers, artichokes, capers, white balsamic & basil aioli \$17

PORTUGUESE CLAMS
Chorizo, marinated tomatoes, baby spinach, white beans, white wine herb broth \$18

TEMPURA CAULIFLOWER BITES
Sweet Thai chili sauce, cashews, radishes, cilantro \$17

SPINACH & ARTICHOKE DIP
Grilled flatbread and pita chips \$16

Grilled Neapolitan Pizza

*Handmade, Using Only the Finest "OO" Caputo Flour & Farm Fresh Ingredients *Gluten Free Crusts Available**

CLASSIC MARGHERITA
Pomodoro, fresh mozzarella, basil, parmesan, olive oil \$24

FEDERAL HILL
Pomodoro, mozzarella, pepperoni, basil \$25

SICILIAN
Sweet Italian sausage, caramelized onion, herb ricotta, Pomodoro, mozzarella \$26

FIG & PROSCUITTO
fresh figs, dry figs, crispy prosciutto, red onion, mozzarella, and baby arugula, balsamic glaze \$28

FUNGHI
Wild mushroom medley, mozzarella, herb ricotta, baby arugula, truffle oil \$27



Please inform your server of any food allergies that may require special attention.
*This item may be served undercooked. Consuming raw, cooked-to-order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Soup

TOMATO BISQUE
Basil oil \$8

FRENCH ONION
Paprika crouton, gruyere cheese \$10

Salad

GARDEN SALAD
Mixed greens, Belgium endive, tomato, red onion, cucumber, radish, balsamic vinaigrette \$16

BALSAMIC PORTABELLA
Mix greens, grilled portabella, roasted red peppers, radish, avocado, goat cheese, balsamic vinaigrette \$18

KALE & ROMAINE CAESAR
Garlic herb croutons, parmesan, creamy Caesar dressing \$16
add anchovies \$2

AUTUMN WELLNESS SALAD
Baby spinach, kale, wild rice, winter squash, beets, red onion, pepitas, dried cranberries, apple cider vinaigrette \$20

Salad Additions

Grilled Chicken Breast \$12 | Salmon \$18 |
Grilled Shrimp \$16 | Seared Scallops \$19

Main dishes

FAROE ISLAND SALMON*
Roasted autumn vegetable medley, crispy Brussel sprouts, whole grain mustard cream \$38

CHICKEN STATLER
French onion mashed potatoes, green beans, rosemary gravy \$34

SPAGHETTI & CLAMS
Local littlenecks, fresh spaghetti, baby clams, toasted garlic, chili flake, white wine, parsley \$36
Your choice red or white

SEARED SEA SCALLOPS*
Sweet potato + pancetta hash, caper raisin emulsion \$42

TAGLIATELLE BOLOGNESE
Made with veal, pork, beef, pancetta, and a touch of cream. Topped with parmesan

N.Y. STRIP STEAK*
Yukon gold mashed, green beans, whisky peppercorn sauce \$45

COD BIANCO
Fingerling potatoes, marinated tomatoes, baby spinach, champagne buerre blanc \$34

WINTER SQUASH RISOTTO
Roasted squash, butternut puree, sage, parmesan \$28