

STARTER'S

House Made Soup Of The Day- Cup 7

CHARCUTERIE – Breseola (Beef)- Coppa - Salame Finocchiona- Prosciutto Di Parma- Soprasetta

Served with Homemade Pickles, Mustard Grain & Crostini **3 for 18 – 5 for 28 gf**

Selection of American Farmstead Cheeses-Served with Appropriate Accompaniments **20 gf**

Homemade Duck Spring Rolls- Sweet-Chili Sauce **15**

Heirloom Tomato-Fresh Buratta Cheese, Fresh Basil, Toasted Bread, Balsamic Reduction & Basil Oil **18 gf-v**

Crab Cakes- Mango- Avocado Salsa, Lemon Aioli & Micro Greens **21**

Spicy Ahi Tuna Poke- Homemade Taro Chips, Avocado, Sesame Seeds, Scallion & Soy-Ginger Sauce **20 gf**

Steak Tartare- Chopped Filet Mignon (Raw), Capers, Red Onion, Dijon, Parsley, White Truffle Oil & Crostini **22 gf**

Red Wine Braised Grilled Octopus- Grilled Lemon, Celery, Red Onion & Oregano-Lemon Vinaigrette **22 gf**

Wood Oven Roasted Prawns- Creamy Garlic Sauce & Crostini **18 gf**

Fried Calamari- Maui Onion Rings, Chili Lime Aioli & Cocktail Sauce **18**

Wild Mushroom Gnocchi – Truffle-Cream Sauce & Saba Glaze **14 / Full 28**

Artichoke Beignets – Served With Green Garlic Aioli **14**

Mediterranean Spiced Beef Meatballs- Fresh Basil, Tomato Concasse, Parmesan Cheese & Marinara Sauce **18**

SALAD'S

Wood Oven Roasted Red and Gold Beets- Organic Mix Green, Goat Cheese & Raspberry Vinaigrette **16 gf-v**

Living Butter Lettuce- Bosc Pear, Gorgonzola Cheese, Golden Raisins & Champagne Vinaigrette **16 gf-v**

Caesar- Petite Romaine Heart, Parmigiano-Reggiano, Croutons & Classic Caesar Dressing **14 gf**

Lobster Salad- Wild Arugula, Cucumber, Avocado, Ruby Grapefruit & Champagne Vinaigrette **26 gf**

WOOD OVEN PIZZA'S

Wild Mushroom- Mozzarella Cheese, Arugula & Drizzle White Truffle Oil **26 gf-v**

Prosciutto Di Parma & Salami Finocchiona - Marinara, Mozzarella Cheese & Fresh Basil Leaves **28 gf**

Roasted Lamb Pizza- Mozzarella Cheese, Tamarind, Pesto Sauce & Cilantro **28 gf**

Smoked Salmon- Thin Slices of Potato, Meyer Lemon Crème Fraiche, Capers & Chives **26 gf**

Gluten Free Pizza Available Add \$3

ENTRÉE'S

Seared Scallops- Sweet Corn, Shaved Asparagus, Saffron Risotto, Cherry Tomato & Drizzle Figs Glaze **42 gf**

Baby Back Ribs- Corn Bread, Apple- Cabbage Slaw & Central Park Bistro B.B.Q. Sauce **32 gf**

Horseradish-Potato Crusted Salmon- Broccolini, Baby Carrots & Chives Crème Fraiche **35 gf**

Grilled Australian Lamb Chops- Potato Cake, Goat Cheese, Cherry Tomato, Arugula & Pomegranate Glaze **48 gf**

Herb Crusted Halibut- Artichoke Hearts, Sautéed Swiss Chard & Tarragon - Buerre Blanc **42 gf**

Grilled Filet Mignon- Sautéed French Beans, Scallop Potato Terrine, Herb Butter & Brandy Sauce **46 gf**

Grilled Skirt Steak- Truffle Mashed Potato, Grilled Asparagus & Red Wine Demi Glaze **44 gf**

Painted Hills Natural Beef Burger- Cheddar Cheese & French Fries **22 Add Mushroom 3- Bacon 3- Avocado 3 gf**

Free Range Half Roasted Chicken-Fingerling Potato, Broccolini, Hen of the Wood Mushrooms & Lemon-Garlic Sauce **30 gf**

Duck Ragout- Shell Pasta, Tomato, Gremolata, Mire-Poix & Veal-Red Wine Sauce **30 gf**

Linguini Pasta- Lobster Tail Meat, Bay Scallops, Green Peas, Zucchini Strings & Lobster Sauce **36 gf**

Spaghetti Meatballs- All Beef Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan **26**

Tagliatelle Pasta-with Braised Short Ribs, Mire-Pox, Smoked Tomato Cream Sauce & Parmesan **32 gf**

Mushroom Risotto- Hen of the Wood Mushrooms, Peas, Leeks, Green Onion & Drizzle Truffle Oil **26 gf-v**

Chef's Choice Of Seasonal Vegetable Plate- **30 gf-v**

gf -Gluten Free Ideas – v- Vegan Items, Please Ask For Vegetarian Menu Options- Bread Served by Request

ON THE SIDE

GREMOLATA FRENCH FRIES 6 - MAUI ONION RINGS 6 - BRUSSELS SPROUTS CHIPS 6 – SAUTÉED FRENCH BEANS 8 – SAUTÉED BROCOLINI 8 - SAUTEED BRUSSELS SPROUTS 8 – BABY CARROTS 8 – GRILLED ASPRAGUS 8

We Support Local Organic Farmers & We Use Peanut Oil for All Fried items-We Serve Only Natural Fed Meats and Free Range Organic Chicken, Please Advise of Food Allergies-Please Inform Us for Any Dietary Restrictions, We Proudly Bake Our Fresh Homemade Bread, %20 Gratuity Apply Party of 6 or more