

## *Aperitivo*

**PROVENÇAL  
TUNA TARTINE 15**

*Confit tuna, baby arugula, capers,  
tomatoes, lemon-thyme aioli, ciabatta  
toast points*

**\*PAN-SEARED SCALLOPS 18**

*Red pepper chili sauce, basil pesto,  
heirloom tomato relish*

**DUCK RILLETTES 16**

*Chilled duck confit, house pickles,  
crostini*

**BURRATA 13**

*Spring mix, charred asparagus,  
cherry tomatoes, toasted pistachio,  
balsamic drizzle, toasted pita*

**ZUPPA DEL GIORNO 9**

*Chef's inspiration*

**\*GRILLED LAMB  
LOLLIPOPS 16**

*2 marinated lamb chops, grilled  
peach salsa, balsamic reduction*

## *Insalata*

*Add grilled chicken\_5 Add shrimp\_8 Add steak\_16 Add scallops\_13*

**\*CARLEY'S HOUSE SALAD 12**

*Mixed greens, tomatoes, red onion, kalamata olives, feta crumbles,  
red wine vinaigrette*

**WEDGE SALAD 14**

*Iceberg lettuce, crispy shallots, bacon, heirloom tomatoes, blue cheese  
crumbles, balsamic reduction and buttermilk ranch dressing*

**\*BABY ARUGULA SALAD 14**

*Baby arugula, grapefruit supremes, red onion, shaved fennel,  
feta crumbles, grapefruit vinaigrette*

**\*BIBB SALAD 14**

*Bibb lettuce, red onions, candied walnuts, strawberries,  
goat cheese crumbles, red wine vinaigrette*

## *Sul Pane*

*- on bread -*

**VEGETABLE FLATBREAD 13**

*Roasted squash, zucchini, red peppers, cherry tomatoes,  
garlic hummus, side Caesar salad*

**GRILLED PEACH FLATBREAD 14**

*Prosciutto, grilled peaches, goat cheese crema, baby arugula,  
side Caesar salad*

## *Sopra la Pasta*

*- over pasta -*

### LEMON GARLIC CHICKEN 24

*Grilled chicken breast, lemon-garlic sweet cream sauce, broccolini, choice of fusilli or pappardelle pasta*

### GRILLED VEGETABLE PASTA 24

*Portobello mushroom, eggplant, zucchini, squash, fire-roasted red pepper pesto, choice of fusilli or pappardelle pasta*

### ITALIAN SAUSAGE GNOCCHI 26

*Sweet Italian sausage, potato gnocchi, roasted pepper and onion, marinara, shaved parmesan*

### TUSCAN SHRIMP & SCALLOPS 29

*Seared scallops and shrimp, cherry tomatoes, garlic, lemon butter, choice of fusilli or pappardelle pasta*

## *Portata Principale*

*- main course -*

### EGGPLANT PARMESAN 22

*Freshly breaded eggplant, fresh mozzarella, house-made marinara, basil, Summer vegetable ragout*

### \*PAN SEARED SCALLOPS 34

*Crispy pancetta and corn risotto, heirloom tomato relish, basil oil*

### SESAME CRUSTED TUNA 28

*seared yellowfin tuna, ginger-soy glaze, Napa cabbage Asian slaw, asparagus*

### \*PALERMO STYLE NEW YORK STRIP 38

*Caper and garlic crusted strip steak, white wine roasted tomatoes, duck fat new potatoes, broccolini*

### MISO GINGER BLACK COD 34

*Roasted new potatoes, sesame broccolini, ginger-soy glaze*

### \*GRILLED FLANK STEAK 32

*8 oz. marinated flank steak, chimichurri, duck fat roasted new potatoes, broccolini*

### \*SEARED LAMB CHOPS 36

*4 rosemary and garlic marinated lamb lollipops, Summer vegetable ragout*

### \*RAINBOW TROUT 31

*Lemon and herb stuffed, Summer vegetable ragout*

## *Dolce*

*- dessert -*

### KEY LIME SOUFFLÉ 10

*Graham cracker base, key lime custard, brûléed meringue, toasted coconut*

### \*FLOURLESS CHOCOLATE ESPRESSO TORTE 10

*Powdered sugar, espresso whipped cream*

### \*AFFOGATO 9

*Vanilla ice cream, chocolate shavings, fresh brewed espresso*

### LEMON OLIVE OIL CAKE 10

*Powdered sugar, vanilla whipped cream*