



Aperitivo

FRIED ARTICHOKE HEARTS 13

*Breaded and fried artichoke hearts
served with house-made marinara and
basil pesto*

*TOGARASHI SHRIMP 16

*Large grilled shrimp, mango chutney,
roasted red pepper chili sauce*

BURRATA 13

*Spring mix, toasted pistachio, toasted
bread, balsamic drizzle*

CHARCUTERIE 17

*Chef's selection of 2 local cheeses & 2 cured
meats, pickled mustard seeds, candied
walnuts, house-made jam, spiced mustard,
pickled vegetables, crostini*

ZUPPA DEL GIORNO 9

Chef's inspiration

*GRILLED LAMB LOLLIPOPS 16

*2 marinated lamb chops, smoked
tomato jam, 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, red onion, smoked bacon, heirloom tomato, blue cheese
crumbles, balsamic reduction and buttermilk ranch dressing*

*SPINACH SALAD 14

*Red onion, candied walnuts, strawberries, goat cheese crumbles, red
wine vinaigrette*

Sul Pane *- on bread -*

MEDITERRANEAN FLATBREAD 13

*Chopped artichoke hearts, sun-dried tomatoes,
feta, olive spread, side Caesar salad*

SMOKED SALMON FLATBREAD 14

Pickled red onions, capers, lemon dill crème, side Caesar salad

Sopra la Pasta

- over pasta -

RIGATONI BOLOGNESE 24

House-made bolognese, spinach, roasted tomatoes, ricotta stuffed rigatoni

CHICKEN FLORENTINE 24

*Grilled chicken, spinach, parmesan, sweet cream sauce,
choice of penne or pappardelle pasta*

GRILLED VEGETABLE RAVIOLI 22

*Grilled tomatoes, fire roasted peppers, mushrooms, asparagus, basil
pesto*

TUSCAN CRAB & SHRIMP 26

*Sauteed shrimp, crab, smoked bacon, spinach, garlic, lemon butter,
choice of penne or pappardelle pasta*

Portata Principale

- main course -

*PAN SEARED SCALLOPS 34

Creamy lemon risotto with chopped asparagus, blistered heirloom tomatoes

EGGPLANT PARMESAN 22

*Freshly breaded eggplant, fresh mozzarella, house-made marinara & basil
Served over gigante bean ragout with tomatoes*

*SESAME CRUSTED TUNA 28

*seared Yellowfin tuna, roasted red pepper chili sauce,
Napa cabbage Asian slaw, haicot verts*

*FILET AU POIVRE 42

*Black pepper crusted 6 oz tenderloin, creamy brandy shallot sauce,
mashed potatoes, haricot verts*

*GRILLED FLANK STEAK 32

8 oz. marinated flank steak, chimichurri, roasted potatoes, asparagus

*GRILLED PESTO SALMON 30

Atlantic salmon, green lentil ragout, garlic mushrooms

*BLACKENED SWORDFISH 34

Creamy coconut risotto, mango chutney, haricot verts

*GRILLED LAMB CHOP 36

*4 marinated lamb lollipops, mashed potatoes, stewed tomatoes, wild mushrooms,
natural au jus, balsamic reduction*

Dolce

- dessert -

STRAWBERRY SHORTCAKE 10

Shortbread biscuit, strawberry mousse, vanilla whipped cream, mint scented strawberries

LEMON POPPYSEED CURD 10

Savory shortbread biscuit, lemon-scented blueberries, vanilla whipped cream

*AFFOGATO 8.5

Vanilla ice cream, chocolate shavings, finished with espresso

CANNOLI TRIFLE 10

Cannoli shell crumble, cannoli filling, chocolate chips