

## *Aperitivo*

### CRISPY BRUSSELS SPROUTS 13

*Fried Brussels sprouts, crispy pancetta,  
pickled ginger aioli*

### \*PAN SEARED SCALLOPS 18

*Basil pesto, sweet n sour roasted red pepper  
puree, maple glazed bacon crisp*

### BURRATA 12

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

### CHARCUTERIE 17

*Chef's selection of 2 local cheeses & 2 cured  
meats, pickled mustard seeds, 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*

### \*QUINOA SALAD 14

*Red quinoa and roasted root vegetables, parsley, toasted pumpkin seeds,  
maple syrup, lemon zest*

### \*BEET SALAD 14

*Roasted beets, baby spinach, toasted pistachio, crumbled goat cheese,  
lemon vinaigrette*

## *Sul Pane*

*- on bread -*

### MEDITERRANEAN FLATBREAD 13

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

### MUSHROOM & FIG FLATBREAD 13

*Roasted mushrooms, crispy prosciutto, red onions,  
red wine fig reduction, 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 31

*Wild mushroom risotto, roasted Brussels sprouts, brown butter*

### EGGPLANT PARMESAN 22

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

### \*GRILLED TUNA STEAK 28

*Yellowfin tuna, fire-roasted tomatoes, sweet n sour roasted red pepper  
reduction, broccolini, basil pesto*

### \*PORK OSSO BUCO 28

*Braised pork shank, mashed potatoes, roasted Brussels sprouts,  
natural au jus, horseradish gremolata*

### \*GRILLED FLANK STEAK 32

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

### PESTO-CRUSTED HADDOCK 26

*Root vegetable and potato hash, broccolini, roasted red pepper chili sauce*

### \*ANATRA ARROSTO 34

*Roasted half duck, mushroom risotto, roasted Brussels sprouts,  
cracked pepper and blackberry reduction*

### \*GRILLED LAMB CHOP 34

*4 Lamb lollipops, mashed potatoes, blistered and stewed tomatoes with mushrooms,  
natural au jus, horseradish gremolata*

## *Dolce*

*- dessert -*

### TIRAMISU 8.5

### PEAR & GOAT CHEESE TART 10

*Dolce de leche drizzle*

### WHITE CHOCOLATE & BLACK CHERRY TRIFLE 10

### AFFOGATO 8.5

*Vanilla ice cream, chocolate shavings, finished with espresso*