

# SPRING SEASONAL MENU

Indulge in our Seasonal Menu, a culinary celebration of local flavors and wholesome ingredients. Experience the freshest, seasonal delights in every bite

## SEASONAL COCKTAILS

cocktails available after 4PM and all day Saturday

### MINT BLACK MANHATTAN

*Rittenhouse rye whiskey, mint-infused amaro served chilled straight up. 14*

*classic boldness of rye whiskey, enriched by the refreshing and slightly bitter notes from the punt e mes infused with mint*

### LEMON LAVENDER BREEZE

*lavender & butterfly pea infused vodka, fresh lemon, & craft honey 13*

*strikingly beautiful color-changing drink you won't soon forget*

## APPETIZERS

### MOREL AND SNAP PEA FLATBREAD

*Morel mushrooms, sugar snap peas, mozzarella, black truffle oil, thyme & rosemary on our flatbread. 19*

### SPRING BURRATA

*tricolored-roasted & chilled asparagus, artichoke hearts, fava beans. Served with a fresh mozzarella burrata, red vinegar & extra virgin olive oil over a bed of arugula. 16*

### PROSCIUTTO-WRAPPED ASPARAGUS

*baked assorted white, purple, and green asparagus speared wrapped with prosciutto di Parma, and drizzled with horseradish sauce 16*

## SALADS & SANDWICHES

### LEMON BASIL SHRIMP WRAP

*grilled shrimp tossed in a lemon-basil dressing, spring mix lettuce, and grape tomatoes in a whole wheat wrap 16*

### CRAB CAKE SANDWICH

*served on a brioche bun with homemade tartar sauce, baby arugula, and pickled red onions. 17*

### STRAWBERRY & RHUBARB SALAD

*fresh strawberry and roasted rhubarb with feta cheese, mint, and walnuts over spring mix lettuce. Tossed with our pomegranate vinaigrette 12*

#### Add Protein to Your Salad:

**CHICKEN:** \$5    **SHRIMP:** \$9.50

**8 OZ SALMON:** one size \$13

## ENTREES

All entrees include Italian bread. You can add a cup of soup, a side house salad, or a side caesar salad for \$4 extra. Special soups may incur additional charge.

### GRILLED LAMB CHOPS

*Grilled lamb chops marinated in extra virgin olive, lemon, mint, and rosemary. Served with garlic mashed potatoes and grilled sugar snap peas 32*

### BABY SPINACH RAVIOLI

*Our homemade raviolis stuffed with baby spinach, ricotta, and fresh mozzarella. sauteed with caramelized spring leeks in a "picchi pacchio" sauce. Picchi Pacchio is a traditional tomato-based sauced that originated in Palermo, Sicily. 18*

### SCALLOPS, FAVA & MOREL RISOTTO

*pan-seared scallops complemented with tender fava beans and rare morel mushrooms served in a velvety Carnaroli risotto with white wine & Parmigiano Reggiano cheese 27*

### CAVATELLI IN CRAB SAUCE

*Hand-made cavatelli pasta in a slow-cooked crab sauce made with whole blue crabs (local crabs when available), 28*