



## STARTERS

### MOZZARELLA & TOMATO 11

ripe tomato layered with fresh warm mozzarella, crisp pancetta, basil balsamic reduction

### SHORT RIB SPRING ROLL 11

julienne vegetables, hoisin sauce

### VEAL MEATBALLS 11

house made, plum tomato, basil whipped ricotta

### CRISPY BRUSSEL SPROUTS 9

crumbled gorgonzola, balsamic drizzle

### CLAMS OREGANATA 12

little necks, seasoned bread crumbs, fresh oregano, lemon and chardonnay

### CRISPY CALAMARI 14

spicy marinara

### TEQUILA MUSSELS 13

spicy sausage, shallots, tequila cilantro cream

### TUNA TARTARE 14

avocado, crispy wontons, sesame ginger

### SHRIMP TACOS 13

coconut crusted shrimp, avocado sweet corn salsa, red cabbage slaw, sriracha cream

## SOUP + SALAD

### ONION SOUP 8

topped with seasoned crouton, melted swiss

### MIXED GREEN SALAD 8

cucumber, tomato, shaved carrots, white balsamic, virgin olive oil

### CHOPPED KALE SALAD 13

green apple, prosciutto, manchego cheese, creamy tarragon dressing

### CALAMARI SALAD 18

fried calamari, frisée, sundried tomato, celery, kalamata olive, lemon vinaigrette

### SPINACH SALAD 11

baby spinach, fresh strawberries, gorgonzola cheese, toasted almonds, red onion, white balsamic, extra virgin olive oil

### CAESAR 10

crispy romaine tossed with traditional dressing, seven grain croutons, shaved romano

## ON THE SIDE

### CREAMED SPINACH 7

### GRILLED ASPARAGUS 7

### STEAMED BROCCOLI 6

### STEAK FRIES 6

### ARTICHOKE RISOTTO 8

## BURGERS, FLATBREADS + MAINS

### MILL BURGER\* 16

10oz sirloin, vermont cheddar, seasoned fries, house slaw

### FORK & KNIFE BURGER\* 18

swiss and cheddar cheese, crispy bacon, sautéed onion, fresh tomato, barbecue sauce, served with seasoned fries

### SMASHED MEATBALL FLATBREAD 13

grilled, housemade veal meatballs, fresh mozzarella, plum tomato, basil oil

### ROASTED VEGETABLE FLATBREAD 13

chopped eggplant, zucchini, mushroom, roasted pepper, onion, spinach, basil ricotta, roasted garlic, plum tomato

## PASTA

### RIGATONI ALA VODKA 20

prosciutto, pomodoro cream sauce

### RIGATONI 21

crispy eggplant, white bean, artichoke, black olive, plum tomato, shaved parmesan

### FAT SPAGHETTI 23

house made veal meatballs, san marzano tomato sauce

### PENNE 24

blackened chicken, andouille sausage, bell peppers, fresh corn, chopped tomatoes, cajun cream sauce

### GORGONZOLA FLATBREAD 15

grilled marinated sliced skirt steak, spinach, caramelized onion, melted gorgonzola cheese, balsamic drizzle

### ASIAN SHRIMP SALAD 17

mixed greens, mandarin oranges, almonds, crispy wontons, asian sesame ginger dressing

### PANZANELLA STEAK SALAD 24

grilled marinated sliced skirt steak, market greens, artichoke hearts, kalamata olives, roasted red peppers, fresh mozzarella, tuscan croutons, onion straws, aged balsamic vinaigrette

### LINGUINI 29

jumbo shrimp, scallops, little neck clams, pei mussels, shaved garlic, shallot, white wine sauce, lemon zest, black pepper biscuit

### PENNE 26

sauteed jumbo shrimp, sundried tomato, broccoli florets, capers, shaved garlic, white wine, extra virgin olive oil

## STEAKS + CHOPS

### DOUBLE CUT PORK CHOP 29

grilled, creamy mashed potato, sautéed brussel sprouts, green apple, red onion, pancetta, demi

### FILET MIGNON AU POIVRE\* 37

grilled asparagus, creamy mashed potato, au poivre sauce

### NEW YORK SHELL STEAK\* 37

aged, steak fries

### SKIRT STEAK\* 32

house marinated, grilled, shiitake mushroom asparagus potato hash, crispy onions

### RACK OF LAMB 35

oven roasted, roasted bell pepper, potato, onion, toasted capers, demi

ADD GORGONZOLA CRUST +3

## ENTREES

### PANKO CHICKEN 23

basil, heirloom tomato, asparagus, homemade fresh mozzarella, balsamic drizzle

### ROASTED ORGANIC CHICKEN 25

stuffed, sundried tomato, spinach, mashed sweet potatoes, green beans, demi

### SHORT RIBS 28

slow braised, creamy mashed potatoes, honey glazed carrots, merlot demi

### OSSO BUCCO 29

old world style, braised pork shank, wilted spinach, risotto, tomato brown sauce

### SHRIMP OREGANATA 26

herb breadcrumb, artichoke risotto, lemon white wine

### ATLANTIC SALMON 27

toasted farro risotto, lemon caper red onion caponata

### SWORDFISH 28

blackened, chickpea, tomato, red onion, crispy smashed fingerling potato

### TUNA 29

black pepper crusted, baby bok choy, soba noodles, wasabi soy, served rare

### SCALLOPS 32

pan seared, creamy leek and herb risotto, grilled asparagus purée

\*This menu item can be cooked to order. Consuming raw or uncooked meats and fish may increase your risk of food-borne illnesses, especially if you have certain medical conditions. Please inform your server if someone in your party has a food allergy.