

salt & vine

LUNCH COCKTAILS

Blueberry Bourbon Smash

bourbon, ginger liqueur, blueberry, basil, lemon, sugar

16

The Bee Keeper

gin, honey, lavender, lemon

13

Rum Punch

white and dark rum, pineapple, orange, lime, simple

15

Salt and Vine Something

Tito's Vodka, fresh squeezed lemon, mint, sugar, cranberry, served up

13

Limoncello Mule

house made limoncello, strawberry, basil, lemon, ginger beer

13

Espresso Martini

house made espresso vodka, Kahlua, fresh brewed espresso, cream

14

ANTIPASTI

WOOD-OVEN ROASTED OYSTERS

garlic butter, bread crumbs, citrus, parsley, shaved parmesan

21

FRIED ARTICHOKES

fried artichoke halves, tarragon reduction aioli, parmesan

17

HOUSE-MADE FOCACCIA

whipped butter, spring onions, lemon, cracked black pepper

5

PIATTO DI BURRATA

spring pea & pine nut relish, preserved strawberries, mint, pea tendrils, warm flatbread

23

ARANCINI

three fried risotto croquettes, smoked mozzarella, spicy tomato sauce

13

PRINCE EDWARD ISLAND MUSSELS

house-made N'Duja, garlic, white wine, cherry tomato, butter, grilled focaccia

21

CAST IRON GARLIC SHRIMP

garlic, shallots, white wine, lemon, butter, fresh herbs, grilled focaccia

21

GRANDMA'S MEATBALLS

pork, veal, and beef blend meatballs, spicy red sauce, herbed ricotta, parmesan, focaccia

19

BEEF CARPACCIO*

truffle aioli, parmesan crisp, pickled red pearl onion, parsley-lemon salad, warm flatbread

23

RICOTTA SCILIANA

wood oven roasted cremini mushrooms, green asparagus, charred cipolini onions, sherry reduction, warm flatbread

20

CHEESE & CHARCUTERIE

served with marinated olives, pickled red onion, Marcona almonds, seasonal jam, flatbread

pick 3 | 24

pick 4 | 27

pick 5 | 30

Formaggio

Point Reyes Bleu Cheese | Robiola | Humboldt-Fog | Clothbound Cheddar

Salumi

Freshly Sliced Prosciutto | Braised Pancetta (served warm) | Calabrese Salami

INSALATE

salad compliments: shrimp +12 | salmon +14 | chicken +10 | *steak +20

Market Salad

Lollo rossa Lettuce, shaved asparagus, heirloom carrots, radishes, focaccia croutons, aged sherry vinaigrette, ricotta salata

14

Brick Oven Beet Salad

baby spinach, strawberries, toasted pistachios, charred goat cheese, citrus vinaigrette

15

*Caesar Salad**

romaine hearts, garlic croutons, blistered cherry tomatoes, white anchovy, egg

15

Baby Gem Salad

warm braised pancetta, Point Reyes Bleu Cheese, pickled red onion, radishes, roasted cherry tomatoes, Italian green goddess dressing

20

Asparagus & Prosciutto Salad

arugula, green asparagus, shaved red onion, soft boiled eggs, crispy prosciutto, garlic-crostini, lemon vinaigrette

19

 - Vegetarian

 - Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Please Note: Parties of six or more are subject to a 20% automatic service charge.

ZUPPE

LOBSTER BISQUE  17
brandy, cream, fresh herbs

CARABACCIA 14
tuscan style onion soup, focaccia croutons, melted fontina cheese



LE PIZZE

add prosciutto- 7 | burrata- 8 | substitute gluten-free crust- 8
your pizza may come separately from other items

MARGHERITA  17
basil, fresh mozzarella, tomato sauce

HOUSE 19
sausage, mozzarella, Calabrian chili, honey, red sauce

PEPPERONI 23
tomato sauce, dry-aged pepperoni, mozzarella, provolone

BIANCA E TARTUFO  21
black truffle mornay sauce, pecorino romano, mozzarella, provolone, arugula, lemon, truffle oil

add 5 gram freshly grated black truffle +20

PRIMI

half or whole portion
substitute gluten-free penne pasta- 7

Fusilli Bolognese

blend of veal, pork and beef, parmesan, cream, tomato

16 | 28

Linguini Granchio

blistered cherry tomatoes, jumbo lump crab, white wine, butter, focaccia crisp

38

Orecchiette Salsiccia

sausage, broccolini, lemon, chili

15 | 26

Wood Oven Roasted Manicottis

ricotta cheese, roasted artichokes, baby spinach, black truffle mornay sauce, grated parmesan, buttered focaccia crisp

add 5 gram freshly grated black truffle +20

28


Tagliatelle Al Funghi

wood-oven roasted wild mushrooms, garlic, sherry, cream, chives

add 5 gram freshly grated black truffle +20

16 | 28

SECONDI

ARTICHOKE AND CRAB FRITATTA  26
artichoke confit, jumbo lump crab, fines herbs, small greens

CHICKEN MILANESE 24
crispy fried chicken breast, arugula, pickled red onion, pecorino romano, lemon

CRISPY CHICKEN SANDWICH 20
pickled red onion, arugula, mozzarella, house-made focaccia, spicy aioli, small greens

CRAB STUFFED TROUT 38
jumbo lump crab, fine herb panade, served with choice of side and lemon butter sauce

6OZ FILET MIGNON*  48
served with choice of side, bordelaise, and garlic-herb butter

14OZ NEW YORK STRIP*  62
served with choice of side, bordelaise, and garlic-herb butter



SMOKED SALMON FLATBREAD 23
remoulade, soft boiled egg, shaved asparagus, red onion, arugula

8OZ FAROE ISLAND SALMON*  36
served with choice of side and lemon butter sauce

CONTORNI

SMASHED FINGERLING POTATOES   12
chili aioli, fried sage

GRILLED ASPARAGUS   13
Extra Virgin Olive Oil, lemon, sea salt

POTATO RÖSTI   8
grated parmesan, Maldon sea salt

GRILLED BROCCOLINI   13
lemon and garlic

CAESAR SALAD* 8
romaine hearts, garlic croutons, cherry tomatoes, white anchovy, egg

SIDE MARKET SALAD  7
Lollo rossa lettuce, shaved asparagus, heirloom carrots, radishes, focaccia croutons, aged sherry vinaigrette, ricotta salata

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VISIT OUR WEBSITE TO FIND OUT ABOUT:

hosting a private event, happy hour offerings,
wine tastings, & more!