



## Appetizers

**Chilled Seafood Tower** for 2/79 / for 4/129  
king crab, lobster, jumbo shrimp, oysters littleneck clams

**Local Oysters\*** 19  
horseradish, cocktail sauce, mignonette

**Jumbo Shrimp Cocktail** 21  
cocktail sauce, horseradish

**Little Neck Clams** 12  
cocktail sauce, horseradish

**Semolina Crusted Calamari** 18  
pepperoncini, cocktail sauce, remoulade

**Grilled Octopus** 19  
celery root puree, baby potatoes, salsa verde

**Roasted Vidalia Onion** 14  
boursin, beef broth, gruyere crisp

**Alba Antipasto** 29  
cured meat and cheese, grilled and marinated vegetables, honeycomb

**Classic Steak Tartar** 19  
filet of beef, pickled shimeji, crispy capers

**Crispy Maitake Mushrooms** 17  
pickled carrots, Aji Amarillo aioli, celery leaf

**Chicken Wings** 15  
harissa, za'atar, blue cheese

**Lamb Meatballs** 16  
mint tzatziki, feta, toasted pita

**Grilled Flat Bread** 13  
babaganoush, tzatziki, sweet pepper hummus

**Tuna Tartare\*** 19  
crispy wontons, avocado, capers, soy ponzu, spicy aioli

## Soup & Salads

**New England Clam Chowder** 12  
imported pancetta, oyster crackers

**House Salad** 15  
apples, pomegranate, persimmon, goat cheese, vinaigrette

**Mixed Lettuces** 13  
shaved radish, sherry vinaigrette

**Caesar Salad\*** 15  
romaine hearts, Caesar dressing, parmesan croutons

**Baked Bucheron Goat Cheese** 21  
salad of roast winter vegetables, honey truffle vinaigrette

**Beet Arugula Salad** 16  
arugula, beets, goat cheese, pecans, house citronette

**Add to Any Salad:** *Petite Filet* 24 *Chicken* 12 *Shrimp* 16 *Salmon* 16

## Pasta & Handhelds

**Braised Short Rib Gnocchi** 27  
wild mushrooms, parmesan crema

**Bolognese** 27  
house made ragu, camparellie, parmesan Reggiano

**Sausage Sugo** 26  
tomato and cognac sauce, rigatoni, parmesan, basil

**Margherita Pizza** 18  
mozzarella, tomato, basil

**'Il Diavolo' Pizza** 19  
spicy soppressatta, calabrian chili, mozzarella

**Brandt Farms Cheese Burger** 20  
cheddar, lettuce, tomato, onion, house remoulade, fries

## Steaks & Chops



**Brandt Farms Prime NY Sirloin 14oz** 52



**Prime Cowboy Steak 32oz** 98

**Center Cut Filet Mignon 10oz** 50

**Brandt Farms Boneless Ribeye 16oz** 55

**Double Cut Pork Chop** 32  
apple mostarda

## Entrées

**Atlantic Salmon** 32  
roasted pumpkin, citrus & orange sauce

**Grilled Swordfish** 36  
ratatouille, roasted red pepper coulis

**Pan Roasted Cod** 33  
caponata, lemon beurre blanc

**Chilean Sea Bass** 48  
broccoli rabe, cider beurre blanc

**Harissa Rack of Lamb** 47  
roasted fingerling potatoes, ratatouille, mediterranean yogurt

**Alba Chicken** 32  
braised spinach, pickled Fresno chili, chicken jus

## Sides

**Wild Mushrooms** 13

**Baked Potato, sour cream, chives** 10

**Truffle Tater Tots** 10

**Sauteed Spinach** 10

**French Fries —** 9 **Truffle Fries** 10

**Mashed Potatoes** 9

**Buttered Asparagus** 13

**Brussels Sprouts w/ Pancetta** 13

**Mac ~~~ Cheese** 12

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

*\*Note: Before placing your order, please inform your server if a person in your party has a food allergy.*