



STARTERS | TE FILLOSH

Lemon & Chicken Soup 5
Toasted Orzo

New England Clam Chowder 6
Smoked Bacon, Fresh Herbs

Shrimp Cocktail* 16
Cocktail Sauce, Lemon

Chicken Tenders 10
Plain/Bufalo/BBQ/Garlic Parm

Sazon Brined Chicken Wings*
Plain/Bufalo/BBQ/Garlic Parm

Mozzarella Triangles 9
Pomodoro Sauce, Pecorino Romano

Albanian Meatballs* 10
Olive Remoulade, Sundried Tomato, Fresh Oregano

Coconut Shrimp 14
Thai Sweet Chili Sauce

Calamari 10
Pepperoncini Aioli, Arugula, Baby Tomatoes, Hot Peppers

Lobster Fritters 13
Lobster & Sherry, Chives

Salmon Cakes 10
Aji Pepper Cream, Pico De Gallo

Tzatziki 9
Carrots & Celery, Za'Artar Pita Chips

SALADS | SALLATA

Simple Greens* 7
Baby Radish, Carrots, Baby Tomatoes, Blood Orange
Vinaigrette

Caesar 8
Brioche Croutons, Pecorino Romano, House Made Dressing

Mediterranean 9
Hearty Greens, Cucumbers, Tomatoes, Feta, Olives, Red
Onions, Crispy Chickpeas, Pepperoncini, Pita, Honey Oregano
Vinaigrette

Local Heirloom Tomatoes 9
Burrata, Micro Basil, Sourdough Crostini, Vin Cotto

12" PIZZAS | PICA

Tomato, Basil & Cheese 11
Three Cheese Blend, San Marzano Tomato

Fig & Proscuitto 12
Goat Cheese, Balsamic Reduction, Baby Greens

Napoli 12
Local Spicy Fennel, Sausage, Ricotta, Evoo, Fresh
Oregano

Albania 12
Tzatziki, Meatballs, Red Onions, Cheese Blend, Fresh Herbs

Add Chicken 7 | Steak Tips 9 | Shrimp 11 | Salmon 9

SANDWICHES | SANDUICE

Adria Shortrib Burger 12
Vermont Cheddar, Smoked Tomato Aioli, Iceburg, Red Onion,
House Made Pickles, Brioche

Mediterranean Grilled Cheese 11
Mozzarella, Feta, Tomato, Pickled Onion, Olives, Arugula

BBQ Chicken Sandwich 10
Applewood Smoked Bacon, Vermont Cheddar, Greens, Avocado

Rueben 10
Marble Rye, Local Corned Beef, Russian Dressing, Swiss
Cheese, Sauerkraut

Lobster Roll (Market Price)
Griddled Brioche, Tarragon Mayo, Fresh Lobster

Cuban Sandwich 12
Slow Roasted Pork, Ham, Swiss Cheese, Pepper Relish, Dijon
Mayo

**Served With Hand Cut Fries, Sweet Potato Fries Or Greens Substitute Truffle Fries 1.
Bacon, Caramelized Onions, Sautéed Mushrooms, Bleu Cheese 1. Each**



MAINS | DARKA

Tagliatelle Carbonara 18

House Cured Pancetta, Spring Peas, Mascarpone Cheese, Pecorino Romano, Poached Farm Egg, Cracked Black Pepper Chives – Available Vegetarian

Scallops* 24

Wild Mushroom Risotto, Arugula, Red Wine Syrup

Fruti de Mare 25

Cod, Shrimp & Mussels, Garlic Butter Sauce, Artichokes, Red Peppers, Fresh Herbs, Linguine Pasta

Slow Roasted Salmon* 22

Griddled Basmati Rice & Sweet Corn, Heirloom Tomatoes, Avocado, Chili Crema

Baked Cod 22

Smoked Paprika Crumbs, Sherry Cream, Confit Fingerling Potato, Haircot Verts & Stewed Tomato, Preserved Lemon Emulsion

Albanian Braised Lamb 22

Roasted Asparagus, Polenta Fries, Gremolata

Bourbon Marinated Steak Tips * 20

Hand Cut Fries, Citrus Arugula, House Smoked Tomato Aioli

Pan Roasted Statler Chicken Breast * 19

Confit Chicken Thigh, Pommes Puree, Broccolini, Jus Lie

Filet Mignon* 30

Mediterranean Sea Salt Truffle Butter, Roasted Garlic & Mascarpone Whipped Potato, Wild Mushrooms, Roasted Tomato, Sherry Demi Glace, Cipollini

Chicken Parmesan 18

Hand Breaded, Pomodoro Sauce, Three Cheese Blend, Linguine Pasta

Stuffed Pepper* 17

Hand Ground Beef, Tomato & Herb Risotto, Feta Cheese, San Marzano Tomato, Fresh Basil

Swordfish Kebobs 21

Lemon Orzo, Nessarella Farm's Honey Drizzle, Fresh Oregano, Tzatziki & pita

* Denotes a Gluten Free Item

Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness.

Before Placing Your Order, Please Inform Your Server If Someone In Your Party Has a Food Allergy