



Tapas

Fresh Baked Bread.....	5
With Artisanal olive oil	
Hummus.....	6
Chick pea puree with garlic, lemon, harrisa, tahini and olive oil served with grilled pita	
Baba Ghanoush.....	6
Roasted eggplant blended, with, tahini, lemon, garlic, thyme served with grilled pita	
Grilled Jumbo Shrimp.....	9
Served shell-on with saffron lemon garlic aioli	
Bruschetta Trio.....	7
Artichokes and feta, mozzarella tomato and basil, kalamata olive tapenade	
Diver Sea Scallops.....	10
Grilled and served with Romesco sauce	
Marinated Crimini Mushrooms.....	7
Sautéed with garlic and olive oil	
Calamari Fritto.....	9
Quick fried and served with caper lemon aioli	
Marinated chicken skewers.....	8
Grilled and served with cilantro garlic peanut sauce	
Herb Steamed Mussels.....	9
Pan steamed with tomato garlic butter, shallots, preserved lemon, and white wine. Served with Harissa aioli on flatbread	
Grilled Marquez Lamb Sausage.....	9
With red onion marmalade and Tzatziki cucumber sauce	
Creamy Truffle Risotto.....	8
Parmesan cheese, truffle oil, grape tomato confit and fresh basil	
Prosciutto with Melon.....	8
Prosciutto Di Parma, shaved Parmigiano Reggiano, Arugula and port reduction	
Caprese.....	8
Fresh mozzarella served with fire roasted bell peppers, fresh basil, sliced tomato and oregano lemon vinaigrette	

SALADS

Baby Field Greens.....	8
With Maytag Blue Cheese, toasted walnuts, julienne apples and balsamic vinaigrette	
Caesar Salad	7
With homemade dressing, shaved Parmesan and smoked paprika croutons	
Mixed Baby Greens.....	8
With toasted pecans, crumbled goat cheese and raspberry vinaigrette	

SIDES

Grilled Asparagus	6
French Green Beans	6
Broccolini.....	6
Potatoes Gratin	6
Fried Polenta	6

SOUPS

Moroccan Lentil	5
Soup of the Day	6

Entrees

Pan Seared Salmon.....	22
With saffron cauliflower puree, citrus beet salad, chevre crumbles and red wine reduction	
Pan Seared Red Snapper.....	23
Served with vegetable Provençal, fried polenta, and smoked paprika -sun dried tomato vinaigrette	
Aioli's Seafood Paella.....	24
Fish of the day, sautéed jumbo shrimp, clams, mussels, and tomato herb risotto	
Grilled Angus Filet of Beef	25
Served with rosemary roasted red skin potatoes and glazed cipollini onions, and asparagus sautéed in black truffle butter	
Pan Roasted Chicken Breast.....	19
With potatoes gratin and Marsala wine-sautéed French green beans and crimini mushrooms	
Marinated Pork Tenderloin.....	22
Pan seared and served, with, sweet potato puree, caramelized red Anjou pears, sautéed broccolini, and a sauce of roasted shallots and mustard demi glace	
Pan Roasted Rack Lamb.....	24
With Middle Eastern couscous, and a salad of grilled cucumber, Kalamata olive, grape tomato, feta crumbles, and toasted cumin seed vinaigrette	
Home Made Ravioli.....	17
Stuffed with spinach ricotta, then dressed with pesto tomato sauce and shaved parmesan cheese	

Desserts

Chocolate Ganache Tart.....	8
With pistachio cream Anglaise and blood orange sorbet	
Vanilla Bean Crème Brulee.....	7
Served with fresh berries	
Callebaut White Chocolate Mousse.....	8
With raspberry coulis and orange tuile	
Apple Tart.....	7
Vanilla ice cream and brandy caramel sauce	

Consuming raw or under cooked food may increase your risk of contracting a food borne illness, especially if you have certain medical condition.

Gratuity of 20% will be added to parties of six or more

Tapa is the name of a wide variety of appetizers, or snacks, in Spanish Cuisine. . According legend, the tapas tradition began when King Alfonso X of Castile recovered from an illness by drinking wine with small dishes between meals. After regaining his health, the king ordered that taverns would not be allowed to serve wine to customers unless it was accompanied by a small snack or “tapa.”

Aillade is the name used in southern France for two different garlic-based condiments. In Provence, it is a garlic-flavored vinaigrette while in some other areas it is a form of garlic-flavored mayonnaise. In the latter meaning, it is a synonym for aioli.