

STARTERS

CROCK OF FRENCH ONION SOUP \$9
gratin of crusty bread and melted gruyere

SOUP DU JOUR \$6 / \$8

PUMPKIN SOUP WITH CANDIED PISTACHIOS \$6 / \$8
cardamom cream

SAFIRE SALAD \$6 / \$9
butter lettuce, parmigiano reggiano, chick peas, pearl tomatoes, dijon mustard dressing

HAMACHI SASHIMI \$14
japanese yellowtail with serranos, scallions, ginger - citrus ponzu

SHRIMP COCKTAIL \$12
cocktail sauce, horseradish, lemon

SIX BLUEPOINT OYSTERS ON THE HALF SHELL \$12
wasabi mignonette, cocktail sauce, tabasco

CRISPY SESAME DUSTED CALAMARI \$11
hot & sweet chinese mustard, sunomono

ENTRÉE SALADS

MOROCCAN CHOPPED CHICKEN SALAD \$14
harissa-grilled chicken breast, crispy romaine, valbreso feta, marcona almonds, apricots currants, onions, cucumbers, sweet peppers, pearl tomatoes, carrots, lemon-parsley dressing

SCARBOROUGH FARMS' BABY SPINACH AND FRISEE WITH SAUTÉED GULF SHRIMP \$13
warm goat cheese, basil pesto, pearl tomatoes, toasted pine nuts, sherry vinaigrette

CHINESE CHICKEN SALAD WITH SPICY GINGER DRESSING \$12
julienne of napa cabbage, radicchio, and baby spinach, cilantro, crispy wontons, rice sticks

IMPORTED ITALIAN ALBACORE IN COLD PRESSED EXTRA VIRGIN OLIVE OIL \$12
butter lettuce, avocado, carrots, caperberries, shaved onion, lemon, english water crackers

CLASSIC CAESAR WITH ANCHOVIES AND SHAVED PARMESAN \$9
add grilled chicken or three barbecue shrimp \$15

EXPRESS LUNCH SPECIAL

\$9

HALF SANDWICH WITH CHOICE OF SOUP OR SALAD

HALF ALBACORE TUNA SANDWICH

HALF TURKEY MELT

HALF BLT MELT

MIXED BABY GREENS OR CUP OF SOUP DU JOUR

ALL SERVED WITH HOUSEMADE KENNEBEC POTATO CHIPS

WOOD FIRED PIZZAS

SAN JACOPINO \$13
sautéed chicken, yukon gold potatoes, rosemary, shallots, fontina, babygreens

SAN RAMARINO \$12
wild mushrooms, roasted garlic, shallots, oven dried tomatoes, parmesan

SANTA MARGHERITA \$11
tomato sauce, burrata cheese, red grape tomatoes, garlic, sweet basil

SAN DOMENICO \$13
shaved prosciutto, parmigiano reggiano, local arugula, fontina, lemon

SAN BAMBINO \$12
spicy fennel sausage, roasted peppers, onions, garlic, tomato-basil sauce, burricotta cheese

SAN PAOLO \$14
barbeque filet tips, grilled red onions, white corn, serrano chiles, cotija cheese, cilantro

DAILY SPECIALS

\$12

MONDAY

SEARED CORIANDER AND GINGER CRUSTED AHI TUNA
sautéed bok choy, baby carrots, yukon potatoes, citrus ponzu

TUESDAY

GRILLED FILET MIGNON STEAK SALAD
charred prime tenderloin of beef sliced thinly over chopped romaine, baby arugula, onions, tomatoes, bartlett pears, basil, roquefort, sherry dressing

WEDNESDAY

MEXICAN SOPES DE NOPALES
3 masa shells filled with beans, roasted pasillas and onions, cactus paddles, queso fresco, crema, chopped lettuce *add poached eggs for \$3*

THURSDAY

SHANGHAI NOODLES WITH VELVET CHICKEN
asian vegetables and chinese garlic sauce

FRIDAY

TEMPURA SOFT SHELL CRAB SALAD
japanese pear, mango, sweet peppers, cabbage, pickled ginger vinaigrette, sesame, mint

SANDWICHES

served with a new pickle and choice of bistro fries, housemade chips, or coleslaw

CERTIFIED BLACK ANGUS PRIME RIB DIP \$15
crusty ciabatta roll with creamy horseradish and au jus

MARYLAND SOFT SHELL CRAB PO' BOY SANDWICH \$14
pickled red onions, tomatoes, sliced pickles, baby greens, creole mayonnaise

HALF POUND CERTIFIED BLACK ANGUS CHEESEBURGER \$13
corn-dusted kaiser roll, applewood smoked bacon, sautéed mushrooms, grilled onions

SAFIRE "MELTDOWNS"

\$12

served with a new pickle and choice of bistro fries, housemade chips, or coleslaw

SAFIRE'S "BLT & WC"
applewood smoked bacon, romaine hearts, vine-ripened tomatoes, white cheddar on olive bread

ROASTED TURKEY MELT
meunster cheese, roasted pasilla chiles, sherry grilled onions, arugula

GRILLED CAPRESE MELT
vine-ripened tomatoes, fresh mozzarella, basil aioli, on crusty ciabatta

BBQ PULLED PORK AND PEPPERJACK MELT
grilled onions, ciabatta

ALBACORE TUNA MELT
open-faced with white cheddar, tomato, avocado, on sourdough

ENTRÉES

PAN ROASTED HALF CHICKEN MADEIRA \$14
wild mushrooms, rosemary, potato puree and sautéed vegetables

GRILLED BBQ SALMON WITH CRISPY ONION RINGS \$15
potato puree, melted leeks, sautéed spinach

BAKED POTATO GNOCCHI ALLA SORENTINA \$12
red pearl tomatoes, tomato sauce, basil, toasted garlic, parm reggiano, served with mixed baby greens

18% gratuity will be added for parties of 6 or more

split charge \$3.00 / corkage fee \$15.00 first two bottles, \$25 thereafter

executive chef / partner michael muirhead

sous chef christopher bryan