

APPETIZER

Crab and corn soup - summer vegetables - Aleppo pepper 12

San Danielle prosciutto - burrata cheese - black mission figs - Saba - arugula - crostino 17

Watermelon and heirloom tomato salad - crispy haloumi - hazelnuts - Vidalia onion 14

Baby arugula and avocado salad - tomato - radish - Vidalia onion - white balsamic 15

Goat cheese stuffed fried artichoke bottoms - " Bagna Cauda aioli "14

Blistered shishito peppers - charred scallion and ginger vinaigrette 14

Fried calamari - spicy tomato sauce - Calabrian chili aioli - peperoncini 15

Red and gold beets - goat cheese - pickled onion - toasted almond - cabernet vinegar 14

Chopped salad - tomato - cucumber - chick peas - red onion - Ligurian olives - feta 13

Mixed organic baby lettuce - balsamic lemon vinaigrette - shaved Grana Padano 12

Hearts of romaine - Caesar dressing - focaccia croutons - parmesan tuile 12 *

PIZZA

Pizza with tomato sauce - shredded or fresh mozzarella - basil 17

Pizza with sliced tomatoes - fresh mozzarella - prosciutto San Daniele - baby arugula 21

Pizza with gorgonzola dolce - black mission figs - walnuts - arugula - truffle oil 20

Pizza with tomato sauce - Italian sausage - hot cherry peppers - sweet onions 19

Pizza with grilled chicken - sliced avocado - roasted garlic - jalapeno - cilantro - mozzarella 20

Wine appreciation every Tuesday night

50% off bottles under \$100 / 25% off bottles over \$100

Excluding holidays

Consuming raw or undercooked meats, seafood, or poultry increases your risk of food born illness.

BRUNCH

Poached eggs - grilled asparagus - San Danielle prosciutto - lemon hollandaise 16

Buttermilk waffles - crème fraiche - fresh berries - N.Y. State maple syrup 15

Spinach and tomato omelet - prosciutto and parmesan cheese 16

Egg white frittata - mushroom - zucchini - goat cheese 16

Sliced C.A.B steak and scrambled eggs - cheddar cheese grilled toast 21

ENTRÉE

Penne Rigate - plum tomatoes - garlic - basil - extra virgin olive oil 17

Grilled vegetables and goat cheese ravioli - basil pesto - pignoli nuts 21

Maltagliata - crumbled Italian sausage - plum tomatoes - shallots - baby peas - pecorino 23

Scallop and roasted cauliflower ravioli - fresh thyme - zucchini - Marcona almonds 25

Occhi di Lupo rigatoni "Bolognese" - meat-vegetable ragu - mushroom - herb ricotta 24

Hidden Fjord salmon - marinated beets - grilled asparagus - scallion gremolata 32

Parmesan crusted west coast halibut - tomato chive buerre blanc - sautéed spinach 37

Maine lobster roll 4 oz. - harissa - warm brioche bun - French fries 34

Grilled chicken wrap - sundried tomato - grilled onions - baby salads - potato crisps 16

Salmon and tuna burger - Calabrian aioli - Sesame seed bun 19

Niman Ranch burger - beer, cheese sauce - peppadew mayo - lettuce - tomato 23*

Breast of chicken "Milanese" - tomato and baby arugula salad - lemon - olive oil 20

Caesar */ Mixed / Chopped / Arugula

with chicken 23 with shrimp 28 with salmon 32 with scallop 32