

## APPETIZER

- Shrimp and vegetable minestrone - heirloom beans - spring herb puree 12
- San Danielle prosciutto - burrata cheese - pickled apricot - Saba - arugula - crostino 17
- Red watercress salad - diced mango - avocado - roasted walnuts - lemon - olive oil 12
- Spring vegetables - pecorino - cracked black pepper - bacon - crispy shallots 14
- Goat cheese stuffed fried artichoke bottoms - " Bagna Cauda aioli " 14
- Jumbo lump crab and avocado toast - sriracha aioli - micro herbs 18
- Fried calamari - spicy tomato sauce - Calabrian chili aioli - peperoncini 15
- Red and gold beets - goat cheese - pickled onion - Marcona 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 mixed mushrooms - burrata cheese - mozzarella - ramp pesto - pignoli nut 19
- Pizza with tomato sauce - Italian sausage - hot cherry peppers - sweet onions 18
- Pizza with baby potatoes - leeks - apple wood bacon - provolone cheese - fresh thyme 19

### 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 - Grand Marnier - N.Y. State maple syrup 15
- Spinach and tomato omelet - prosciutto and parmesan cheese 16
- Egg white frittata - mushroom - leeks - 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
- Prosciutto and pea ravioli - ricotta salata - prosciutto chips - mint and pea puree 23
- Maltagliata - crumbled Italian sausage - plum tomatoes - shallots - baby peas - pecorino 21
- Grilled asparagus and melted leek ravioli - lemon zest - spring herb butter 23
- Occhi di Lupo rigatoni "Bolognese" - meat-vegetable ragu - mushroom - herb ricotta 24
- Hidden Fjord salmon - marinated gold beets - grilled asparagus - ramp gremolata 32
- Parmesan crusted west coast halibut - tomato chive beurre blanc - sautéed spinach 37
- Wild black sea bass - leek and morel mushroom ragu - parsley potatoes - green garlic 32
- 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 / Red watercress
- with chicken 23   with shrimp 28   with salmon 32