

APPETIZER

San Danielle prosciutto - burrata cheese - pickled apricot - Saba - arugula - crostino 17
Red watercress salad - diced mango - avocado - roasted walnuts - lemon - olive oil 12
Goat cheese stuffed artichoke bottoms - " Bagna Cauda aioli " 14
Shrimp and vegetable minestrone - heirloom beans - spring herb puree 12
Jumbo lump crab and avocado toast - sriracha aioli - micro herbs 18
Lamb meatballs - Za'atar spice - crushed almonds - plum tomatoes - ricotta 15
Spring vegetables - pecorino - cracked black pepper - bacon - crispy shallots 14
Fried calamari - spicy tomato sauce - Calabrian chili sauce - peperoncini 15
Red and gold beets - goat cheese - pickled onion - Marcona almond - cabernet vinegar 14
Strube Farms American Wagyu beef carpaccio - arugula - mushroom - Grana Padano 15 *
Yellow fin tuna crudo - avocado - sliced radish - ginger-lime juice - micro onions 17 *
Chopped salad - tomato - cucumber - chick peas - sweet onion - olives - feta cheese 13
Prince Edward Island mussels - spicy red curry cream - fava beans - cilantro 14
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.

ENTRÉE

Penne Rigate - plum tomatoes - garlic - basil - extra virgin olive oil 17
Spicy lobster spaghetti - Calabrian chili - cherry tomatoes - wilted arugula 30
Linguine - Manila clams - garlic - olive oil - red pepper flakes - white wine - parsley 26
Fettuccine pasta - slow braised lamb - crushed tomatoes - fava - fennel pollen 25
Prosciutto and pea ravioli - ricotta salata - prosciutto chips - mint and pea puree 23
Occhi di Lupo rigatoni "Bolognese" - meat and vegetable ragu - mushroom - herb ricotta 24
Grilled asparagus and melted leek ravioli - lemon zest - spring herb butter 23
Maltagliata - crumbled Italian sausage - plum tomatoes - shallots - baby peas - pecorino 21

Hidden Fjord salmon - marinated gold beets - grilled asparagus - ramp gremolata 32
Australian lamb rack chops - vegetable barley - tri color baby carrots - mint salsa verde 38
Wild black sea bass - leek and morel mushroom ragu - parsley potatoes - green garlic 32
Parmesan crusted west coast halibut - tomato chive beurre blanc - sautéed spinach 37
Grilled orata - braised artichoke - roasted tomato - soft polenta - coriander seed 30 *
Niman Ranch burger - beer and cheese sauce - peppadew mayo - lettuce - tomato 23*
Wood roasted Amish chicken - mashed potatoes - haricot vert - natural juice 28
Veal chop or chicken "Milanese" - tomato - baby arugula salad - lemon - olive oil 42/24
Certified Angus Beef strip steak - mushroom demi - French fries - truffle aioli 40 *
Caesar */ Mixed / Chopped / Red Watercress
with chicken 23 with shrimp 28 with salmon 32

SIDES
French fries with truffle aioli 7
Grilled asparagus with ramp gremolata 9
Spring vegetable barley 8
Baby peas with leeks and mint 8
Mashed potatoes with roasted chicken gravy 7