

APPETIZER

- Crab and corn soup - summer vegetables - Aleppo pepper 12
- Watermelon and heirloom tomato salad - crispy haloumi - hazelnuts - Vidalia onion 14
- Blistered shishito peppers - charred scallion and ginger vinaigrette 14
- Lamb meatballs - Zaatar spice - crushed almonds - plum tomatoes - ricotta 15
- Goat cheese stuffed fried artichoke bottoms - " Bagna Cauda aioli " 14
- Baby arugula and avocado salad - tomato - radish - Vidalia onion - white balsamic - honey 15
- Fried calamari - spicy tomato sauce - Calabrian chili aioli - peperoncini 15
- San Danielle prosciutto - burrata cheese - black mission figs - Saba - arugula - crostino 17
- Red and gold beets - goat cheese - pickled onion - toasted almond - cabernet vinegar 14
- Strube Farms American Wagyu beef carpaccio - arugula - mushroom - Grana Padano 15 *
- Yellow fin tuna crudo - avocado and cucumber - radish - ginger-lime juice - micro onions 17 *
- Chopped salad - tomato - cucumber - chick peas - red onion - Ligurian olives - feta 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 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.

ENTRÉES

- Penne Rigate - plum tomatoes - garlic - basil - extra virgin olive oil 17
- Grilled vegetables and goat cheese ravioli - basil pesto - pignoli nuts 21
- Spicy lobster spaghetti - Calabrian chili - cherry tomatoes - wilted arugula 30
- Linguine - Manila clams - garlic - olive oil - red pepper flakes - white wine - parsley 26
- Gemelli pasta - spicy eggplant - tomatoes - stracciatella cheese 19
- Scallop and roasted cauliflower ravioli - fresh thyme - zucchini - Marcona almonds 25
- Occhi di Lupo rigatoni "Bolognese" - meat-vegetable ragu - mushroom - herb ricotta 24
- Maltagliata - crumbled Italian sausage - plum tomatoes - shallots - baby peas - pecorino 23
- Egg white frittata - mushrooms - spinach - goat cheese 16
- Parmesan crusted west coast halibut - tomato chive beurre blanc - sautéed spinach 37
- Hidden Fjord salmon - marinated beets - grilled asparagus - scallion gremolata 32
- Maine lobster roll 4 oz. - harissa - warm brioche bun - French fries 34
- Grilled chicken wrap - sundried tomato - grilled onions - baby salads - potato crisps 16
- Wood roasted Amish chicken - haricot vert - French fries - natural juice 28
- Salmon and tuna burger - Calabrian aioli - sesame brioche bun 19
- Niman Ranch burger - beer and cheese sauce - peppadew mayo - lettuce - tomato 23*
- Breast of chicken "Milanese" - tomato and baby arugula salad - lemon - olive oil 20
- Certified Angus Beef strip steak - mushroom demi - French fries - truffle aioli 40 *
- Caesar */ Mixed / Chopped / Arugula salads
with chicken 23 with shrimp 28 with salmon 32 with scallops 32

EXPRESS LUNCH \$18

Mixed salad / Caesar salad* / Beets and goat cheese / Gazpacho

Penne Bolognese, Pomodoro, or Vodka / Egg white frittata / Pizza Margherita or Sausage
Chicken Milanese / P.E.I curry mussels / Chicken chopped salad / Salmon and tuna Burger