

# dinner

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## starters

### WHIPPED FETA <sup>V</sup>

eden creamery goats milk feta, roasted pepper marmalade, grilled flatbread, EVOO 13.00

### SEARED AHI TUNA <sup>GF</sup>

sugar snap peas, calabrian peppers, carrots, soy & sesame salad 15.00

### CHARCUTERIE & CHEESE PLATTER

rotating selection of cured meats, fruit mostarda, marinated fresh mozzarella, manchego, crostini 21.00

### HAND-CUT POTATO CHIPS <sup>V</sup>

truffle salt, roasted tomato aioli 7.00

### SEARED SEA SCALLOP <sup>GF</sup>

mashed sweet potatoes, cilantro pesto MP

### SPIEDINI <sup>GF</sup>

grilled chicken skewers, calabrian chili sauce 10.00

### FIG FLATBREAD

gorgonzola, prosciutto, honey & basil 13.50

### MIXED IMPORTED OLIVES <sup>GF · V</sup>

rosemary, lemon zest 6.50

### GRILLED SHRIMP & RISOTTO CAKES

basil cream sauce 16.00

## soup & salads

**TOMATO BASIL SOUP** <sup>GF · V</sup> small 5.00 • large 7.00

**HOUSE SALAD** single 8.00 • shareable 14.00

mixed greens, toasted sunflower seeds, seasonal vegetables, feta

choice of: stone-ground mustard vinaigrette <sup>GF · V</sup> or creamy green olive dressing <sup>GF</sup>

### RADICCHIO & ARUGULA

caesar dressing, white anchovies, house-made croutons, grana padano 10.00

## sides

**FRIED POLENTA** (3) strained bolognese 7.00

**SAUTÉED KALE** roasted garlic, balsamic <sup>GF · V</sup> 6.00

**SEASONAL VEGETABLES** <sup>GF · V</sup> 5.00

**RISOTTO CAKES** (2) with pesto cream 6.50

**FINGERLING POTATOES** <sup>GF · V</sup> 6.00

**GORGONZOLA-GARLIC SPREAD** <sup>GF · V</sup> 5.00

GF = GLUTEN-FREE · V = VEGETARIAN · ITEMS ARE PREPARED IN AN OPEN KITCHEN THAT CONTAINS WHEAT PRODUCTS · OUR EGGS ARE LOCALLY SOURCED & UNGRADED · CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS · FOR YOUR CONVENIENCE, AN OPTIONAL 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE · WE'RE HAPPY TO SPLIT CHECKS INTO EQUAL AMOUNTS · A \$1.50 SPLIT PLATE CHARGE AND A \$2.00 SUBSTITUTION CHARGE WILL BE APPLIED.

*entrées*

**PASTA WITH CLAMS**

manila clams, house-made pasta, saffron broth, chorizo, tomatoes, white wine, roasted garlic 23.00

**HOUSE-MADE PAPPARDELLE <sup>V</sup>**

mushrooms, celery, sugar snap peas, thyme cream sauce 19.00

**BAKED EGGPLANT <sup>GF • VEGAN</sup>**

panelle (chickpea fritter), chermoula, tomato & almond sauces 20.00

**CALAMARI**

with house-made fusilli, pickled peppers, preserved lemon, micro greens 21.00

**OVEN-ROASTED HALIBUT**

cherry tomatoes, lemon-caper sauce, seasonal vegetable 33.00  
add three cheese ravioli 5.00

**PROSCIUTTO-WRAPPED CHICKEN BREAST**

crispy polenta, golden raisin-grappa sauce, seasonal vegetables 28.50

**GRILLED 12 OZ. RIBEYE <sup>GF</sup>**

fingerling potatoes, seasonal vegetable  
choice of gorgonzola-garlic spread or pink peppercorn butter 42.00

**FRIED RABBIT**

locally grown, buttermilk-marinated, white wine mustard sauce, polenta, seasonal vegetable 38.00

**BRAISED LEG OF LAMB <sup>GF</sup>**

carrots, pearl onions, turnips, fresh herb & micro green salad, radishes & pistachio dukka 35.00

**CHEESE RAVIOLI**

choice of: pesto cream <sup>V</sup> or bolognese or brown butter sage <sup>V</sup> 18.50

**CANNELLONI**

pasta sheets rolled with ricotta, sausage & spinach 19.50

*add protein to any dish*

**CHICKEN BREAST (5oz) 7.00**

**SALMON (3oz) 10.00**

**SCALLOP (1) MP**

**GRILLED SHRIMP (2) 7.00**