

starters

HAND-CUT POTATO CHIPS ^V

truffle salt, roasted tomato aioli 8.00

FIG FLATBREAD

gorgonzola, prosciutto, honey & basil 15.00

MIXED IMPORTED OLIVES ^{GF • VEG}

rosemary, lemon zest 7.50

GRILLED SHRIMP & RISOTTO CAKES

basil cream sauce 18.00

SEARED SEA SCALLOP ^{GF}

mashed sweet potatoes, cilantro pesto MP

SEARED AHI TUNA ^{GF}

sugar snap peas, Calabrian peppers, carrots, soy & sesame salad 18.00

MEATBALLS

house-made beef & pork meatballs, herb tomato sauce, mozzarella 12.00

WHIPPED FETA ^V

Eden Creamery goat's milk feta, roasted pepper marmalade, grilled flatbread, EVOO 15.00

CHARCUTERIE & CHEESE PLATTER

rotating selection of cured meats, fruit mostarda, marinated fresh mozz, Manchego, crostini 21.00

soup & salads

TOMATO BASIL SOUP ^{GF • V} small 6.00 • large 8.00

HOUSE SALAD single 9.00 • shareable 16.00

mixed greens, toasted sunflower seeds, beets, orange segments, red onion, feta
choice of: stone-ground mustard vinaigrette ^{GF • V} or creamy green olive dressing ^{GF}

GRILLED PEAR & ARUGULA SALAD ^{GF • V}

candied walnuts, dried cranberries, Grana Padano, Dijon vinaigrette 11.00

sides

FRIED POLENTA (3) strained Bolognese 7.00 • RISOTTO CAKES (2) pesto cream 6.50

SAUTÉED SPINACH roasted garlic, balsamic ^{GF • VEG} 6.00 • SEASONAL VEGETABLES ^{GF • V} 5.00 •

FINGERLING POTATOES ^{GF • V} 6.00 • GORGONZOLA-GARLIC SPREAD ^{GF • V} 5.00



entrées

OSSO BUCCO-STYLE BEEF SHORT RIB

braised with red wine, carrots, pearl onions & celery on creamy polenta 52.00

BRANZINO

Mediterranean seabass roasted in parchment with fennel, tomatoes, lemon, herbs & farro; lemon-popposeed vinaigrette 40.00

PROSCIUTTO-WRAPPED CHICKEN BREAST

crispy polenta, golden raisin-grappa sauce, seasonal vegetables 30.00

GRILLED 12 OZ. RIBEYE ^{GF}

fingerling potatoes, seasonal vegetable 42.00

add gorgonzola-garlic spread 3.00

add pink peppercorn butter 3.00

add mushroom demi-glace 5.00

LACQUERED SMOKED DUCK BREAST

fingerlings, Kalamata olives, dark chocolate dust, balsamic-soy glaze 35.00

BAKED EGGPLANT ^{GF • VEG}

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

PASTA WITH MANILA CLAMS

house-made linguine, saffron broth, chorizo, tomatoes, white wine, roasted garlic 23.00

CALAMARI PASTA

house-made fusilli, pickled peppers, preserved lemon, micro greens 22.00

HOUSE-MADE PAPPARDELLE ^V

winter squash, fried sage, mascarpone cream, parmesan, walnuts 20.00

CHEESE RAVIOLI

choice of: pesto cream ^V • Bolognese meat sauce • brown butter sage ^V 20.00

CANNELLONI

pasta sheets rolled with ricotta, sausage & spinach 21.00

add protein to any dish

CHICKEN BREAST 7.00 • SALMON FILLET 10.00 • SIRLOIN COULOTTE 10.00

GRILLED SHRIMP 7.00 • SCALLOP MP

the fine print

GF = GLUTEN-FREE • V = VEGETARIAN • VEG = VEGAN • 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 & 2.00 SUBSTITUTION CHARGE WILL BE APPLIED.