

dinner

starters

WHIPPED FETA ^V

eden creamery goats milk feta, roasted pepper marmalade, grilled flatbread, EVOO 15.00

SEARED AHI TUNA ^{GF}

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

CHARCUTERIE & CHEESE PLATTER

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

HAND-CUT POTATO CHIPS ^V

truffle salt, roasted tomato aioli 8.00

SEARED SEA SCALLOP ^{GF}

mashed sweet potatoes, cilantro pesto MP

SPIEDINI ^{GF}

grilled chicken skewers, calabrian chili sauce 12.00

FIG FLATBREAD

gorgonzola, prosciutto, honey & basil 15.00

MIXED IMPORTED OLIVES ^{GF · V}

rosemary, lemon zest 7.50

GRILLED SHRIMP

risotto cakes, basil cream sauce 18.00

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, cucumber, radish, celery, tomatoes, feta
choice of: stone-ground mustard vinaigrette ^{GF · V} or creamy green olive dressing ^{GF}

RADICCHIO & ARUGULA

caesar dressing, white anchovies, house-made croutons, grana padano 12.00

sides

FRIED POLENTA (3) strained bolognese 7.00

SAUTÉED SPINACH roasted garlic, balsamic ^{GF · V} 6.00

SEASONAL VEGETABLES ^{GF · V} 5.00

RISOTTO CAKES (2) with pesto cream 6.50

FINGERLING POTATOES ^{GF · V} 6.00

GORGONZOLA-GARLIC SPREAD ^{GF · V} 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 ^V

mushrooms, celery, sugar snap peas, thyme cream sauce 20.00

BAKED EGGPLANT ^{GF • VEGAN}

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

CALAMARI

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

OVEN-ROASTED HALIBUT

cherry tomatoes, lemon-caper sauce, seasonal vegetable 38.00
add three cheese ravioli 5.00

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 ^{GF • V} or pink peppercorn butter ^{GF} 3.00
add mushroom demi-glace ^{GF} 5.00

FRIED RABBIT

locally grown, buttermilk-marinated, white wine mustard sauce, polenta, seasonal vegetable 45.00

BRAISED LEG OF LAMB ^{GF}

carrots, pearl onions, turnips, fresh herb & micro green salad, radishes & pistachio dukka 38.00

CHEESE RAVIOLI

choice of: pesto cream ^V or bolognese or brown butter sage ^V 20.00

CANNELLONI

pasta sheets rolled with ricotta, sausage & spinach 21.00

add protein to any dish

CHICKEN BREAST (5oz) 7.00

SALMON (3oz) 10.00

SCALLOP (1) MP

GRILLED SHRIMP (2) 7.00