

APPETIZER & SALADS

pastina n brodo, parmesan chicken broth, spinach 15

warm marinated olives, chunks of grana padano, marcona almonds, aged balsamic 14

organic lacinato kale salad, tuscan pecorino, parmesan, currants, pine nuts, lemon olive oil 19

little gem caesar, anchovy dressing, parmesan frico, focaccia breadcrumb 19

crispy squid, herb aioli, arabiatta sauce, lemon 20

tuna crudo, castelvetro olive vinaigrette, leek ash aioli, sorrel 22

EGGS & NOT SO ITALIAN

(egg dishes made with organic eggs, served with roasted potatoes & greens)

eggs benedict, canadian bacon, english muffin, hollandaise 19

frittata, yukon potatoes, caramelized onions, garlic aioli 19

shakshuka, spiced tomato pepper stew, poached eggs, harissa 19

asparagus milanese, eggs over easy, parmesan 19

toasted pecan belgian waffle, banana 17

french toast, brioche, strawberries, gianduja 17

SIDES

toasted seven grain bread 5

bacon 7 / rosemary potatoes 6

SANDWICHES

(choice of mixed greens, fries, or roasted potatoes)

croque madame, brioche, applewood ham, mornay sauce, dijon, fried egg 19

grilled chicken, seven grain bread, avocado, herb mayo, bacon, tomato, romaine 20

prosciutto, mozzarella, arugula, sundried tomato jam, toasted focaccia 20

PIZZA & PASTA

gluten free available: pasta \$3 / pizza \$4

margherita pizza, mozzarella, tomato, oregano, basil 19

caprina pizza, fig-rosemary jam, goat cheese, mozzarella, pear, arugula, truffle oil 20

speziata, spicy soppressata, tomato, mozzarella, calabrian chili honey 19

rigatoni, sausage, peas, cream, spicy tomato 28

penne puttanesca, olives, capers, garlic, spicy tomato 26

potato gnocchi, rabbit cacciatore, artichoke cream, herbs 34

ENTREES

grass fed aged ribeye steak(14oz), rosemary fries, herb aioli 45

slow baked sablefish, fregola, swiss chard, shaved fennel 40

braised lamb shank, saffron cous cous, green olives, dates, preserved lemon 44