

Happy Holidays!

Prix Fixe

\$58 Per Person

FIRST COURSE

arugula salad, burrata, prosciutto, apple

jumbo lump crab cake, chipotle aioli, daikon carrot apple slaw

grilled octopus, white bean hummus, olive-caper dressing, pita chips

chickpea soup, escarole, Espelette pepper, extra virgin olive oil

SECOND COURSE

risotto, wild shrimp, butternut squash

orecchiette, spicy broccoli rabe, sausage

stracciatella cheese ravioli, mushrooms, black truffle butter

north pacific wild black cod, bok choy, forbidden rice, pickled ginger

chianti braised short ribs, local Wild Hive corn polenta, roasted baby carrot

DESSERTS

warm apple bread pudding, caramel gelato

peanut butter pie, chocolate sauce, whipped cream

chocolate tart, berry coulis

## APPETIZERS

chunks of parmesan cheese, warm marinated olives 11  
chickpea soup, escarole, Espelette pepper, extra virgin olive oil 14  
grass fed meatballs, tomato sauce, polenta 16  
crispy squid, herb-cornichon aioli or spicy arrabbiata sauce 17  
grilled octopus, white bean hummus, olive-caper dressing, pita chips 23  
jumbo lump crab cake, chipotle aioli, daikon carrot apple slaw 22

## SALAD

baby greens, sherry vinaigrette 14  
organic lacinato kale, currants, toasted pine nuts, Tuscan pecorino 17  
caesar BLT, romaine, bacon, olives, tomato, parmesan, croutons 16  
arugula salad, burrata, prosciutto, apple 18

## PIZZA *gluten free available (\$2 supp.)*

margherita: tomato, mozzarella, basil, oregano 18  
caprina: goat cheese, fig-rosemary spread, pear, arugula, truffle oil 19  
panuozzo: spicy sausage, tomato, mozzarella 19  
parma: prosciutto, tomato, mozzarella, arugula 19

## PASTA *whole wheat / gluten free pasta available (\$2 supp.)*

penne puttanesca, olives, capers, tomato, basil 22  
rigatoni, sausage, peas, tomato, touch of cream 24  
orecchiette, spicy broccoli rabe, sausage 26  
stracciatella cheese ravioli, mushrooms, black truffle butter 27  
risotto, wild shrimp, butternut squash 32

## MAIN COURSE

slow roasted salmon, potato puree, Brussels sprouts, truffle vinaigrette 28  
north pacific black cod, bok choy, forbidden rice, pickled ginger 38  
grass fed ribeye steak (14 oz), herb fries, herb-cornichon aioli 37  
short ribs, local Wild hive polenta, roasted baby carrots 35  
organic brown rice bowl, roasted vegetables 22 *add chicken 8 / salmon 10 / shrimp 10*

## SIDE DISHES 9

roasted autumn vegetables  
herb fries, herb-cornichon aioli  
white beans, olive oil, rosemary

open 7 days, serving brunch sat & sun

split plate charge \$1.50