

APPETIZERS, SALADS & SOUPS

chickpea soup, spicy greens, wild shrimp 16
grass fed beef meatballs, tomato sauce, polenta 16
jumbo lump crab cake, aioli, micro greens 19
fois gras paté, pickled vegetables, grilled bread 19
crispy squid, herb mayo or spicy arrabbiata sauce 17
black kale, pomegranate, Marcona almonds, poached pear, Tuscan pecorino 16
caesar BLT, romaine, bacon, olives, tomato, parmesan, croutons 16

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 tomato, prosciutto, mozzarella, arugula, parmesan 19

PASTA

whole wheat/gluten free pasta available (\$2 supp.)
hand cut malfaldine pasta, porcini mushrooms 27
risotto, lobster, butternut squash 32
penne puttanesca, olives, capers, tomato, basil 26
rigatoni, sausage, peas, tomato, touch of cream 26
cheese fondue ravioli, shaved black truffle 28

MAIN COURSE

slow roasted salmon, potato puree, Brussels sprouts, truffle vinaigrette 32
wild black cod, forbidden rice pilaf, bok choy, pickled ginger 36
half rack of lamb, Moroccan vegetable cous cous 39
roasted grass fed dry aged ribeye, mashed potato, braised greens 39
organic brown rice bowl, roasted vegetables 24

add chicken, salmon or shrimp \$10

SIDE DISHES 9

herb fries, aioli verde
mashed potatoes
roasted vegetables

open 7 days, serving brunch saturday & sunday