

## **APPETIZERS & SOUPS**

stracciatella soup, chicken broth, kale, eggs, parmesan cheese 11

baked marinated olives, chunks of parmesan, aged balsamic 9

grass fed beef meatballs, tomato sauce, parmesan polenta 16

crispy squid, arrabbiata sauce, herb-cornichon aioli 18

eggplant parmigiana, tomato sauce, basil 16

## **SALADS**

local sky farms baby greens, sherry shallot vinaigrette 12

burrata, seasonal tomatoes, basil sprouts 18

caesar BLT, anchovy dressing, bacon, olives, tomato, croutons 16

organic lacinato kale salad, tuscan pecorino, parmesan, currants, pine nuts, lemon olive oil, balsamic 17

mozzarella, avocado, prosciutto, baby greens, balsamic 17

## **PIZZA**

*crispy flatbread style, 12.5" x 9" / gluten free available +3*

margherita: mozzarella, tomato, oregano, basil 17

caprina: fig-rosemary jam, goat cheese, mozzarella, pear, arugula, truffle oil 19

cipolla: natural bacon, red onion, olives, tomato, mozzarella 18

panouzzo: sausage, tomato, hot pepper, mozzarella 18

*Full Wine List Available*

*Split Plate Charge + 2.50*

*Please inform us of any dietary allergies.*

*Special events and off-premise catering available for any occasion.*

## PASTA & RISOTTO

*gluten free available +3*

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 22

rigatoni, sausage, peas, cream, spicy tomato 26

potato gnocchi, tomato, basil, burrata 24

spinach ricotta ravioli, local mushrooms, parmesan cream, pistachio gremolata 25

fusilli bolognese, ricotta, olive oil 25

linguine, wild gulf shrimp, garlic, jalapeno, tomato sauce 27

risotto, preparation changes daily P/A

## MAIN DISHES

slow roasted salmon, corn pudding, cherry tomato vinaigrette 32

classic chicken parm, linguine, tomato, basil 29

pork scaloppine, parmesan polenta, mushroom trifolati, mustard sauce 29

grass fed aged rib eye steak (14 oz), rosemary fries, herb-cornichon aioli 45

quinoa, roasted shiitake mushrooms, seasonal vegetables, tahini 21

add chicken 9

salmon 12

wild gulf shrimp 12

## SIDES 9

corn pudding, lime, cayenne

rosemary fries, herb aioli

seasonal vegetables

*Our local and organic farmers that provide us with ingredients are the following:  
Flowering Sun Ecology, Sunfrost Farms, Hepworth Farms, Little Leaf Farms, Lioni Latticini,  
North County Smokehouse, La Belle Farms*