

APPETIZERS & SOUP

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

baked marinated olives, chunks of parmesan, aged balsamic 10

grass fed beef meatballs, tomato sauce, parmesan polenta 16

crispy squid, arrabbiata sauce, herb-cornichon aioli 18

eggplant parmigiana, tomato sauce, basil 16

SALADS

baby greens, sherry shallot vinaigrette 12

burrata, roasted beets, pistachio gremolata 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 bava, four cheeses, kale, toasted walnuts 25

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

fusilli bolognese, ricotta, olive oil 26

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

risotto, preparation changes daily P/A

MAIN DISHES

slow roasted salmon, potato purée, shaved brussels sprouts, black truffle vinaigrette 34

classic chicken parm, linguine, tomato, basil 29

pork scaloppine, parmesan polenta, mushroom trifolati, broccoli rabe 29

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

quinoa, roasted shiitake mushrooms, fall vegetables, tahini 21

add chicken 9 salmon 12 wild gulf shrimp 12

SIDES

broccoli rabe 9

potato purée 9

rosemary fries, herb aioli 9

fall vegetables 9

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