

APPETIZERS

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

grass fed beef meatballs, tomato sauce, parmesan polenta 19

crispy squid, herb aioli, arrabbiata sauce, lemon 19

eggplant parmigiana, tomato sauce, basil 17

roasted baby carrots, spiced yogurt, watercress, pistachio sesame crumble 19

tuna crudo, preserved lemon, pickled stonefruit, crispy farro, sorrel, ras el hanout 23

SALADS

baby greens, radish, sherry shallot vinaigrette 15

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

watercress, fennel, blackberry, candied hazelnut, white balsamic vinaigrette 19

organic lacinato kale, tuscan pecorino, parmesan, currants, pine nuts, lemon olive oil 18

chopped cabbage, crispy chickpeas, cucumber, radish, pomegranate molasses, green goddess 19

PIZZA

crispy flatbread style, 12.5" x 9" / gluten free available +4

margherita mozzarella, tomato, oregano, basil 18

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

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

pesto fontina, sundried tomatoes, pinenuts 20

Split Plate Charge + 2.50

Chef de Cuisine – Justin Banks

Sous Chef – Orlando Reyes

PASTA

gluten free available +3

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

smoked ricotta cavatelli, roasted corn, cherry tomatoes, leeks, jalapeño, butter, summer savory 29

rigatoni, sausage, peas, cream, spicy tomato 28

fusilli col buco, bolognese, stracchino 28

linguine alla vongole, middleneck clams, garlic, white wine, urfa, parsley 29

MAIN DISHES

slow baked sablefish, fregola, swiss chard, shaved fennel, salsa verde 38

classic chicken parmesan, linguine, tomato, basil 33

pan seared trout, fingerling potatoes, baby zucchini, chervil beurre blanc, almonds 38

roasted half chicken, mashed yukon gold potatoes, king trumpet mushrooms, jus 38

grilled 14oz ribeye steak, rosemary fries, herb aioli 47

roasted caraflex cabbage, alubia white beans, smoked red pepper puree, black garlic agrodolce 30

SIDES

corn pudding, lime, cayenne, butter 13

swiss chard, alubia beans, garlic, chili flake 12

parmesan polenta 12

rosemary fries, herbed aioli 10

Split Plate Charge + 2.50

Chef de Cuisine – Justin Banks

Sous Chef – Orlando Reyes