

APPETIZER & SALADS

avoglemono, roasted chicken, orzo, lemon, dill 16

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

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

iceberg wedge, guanciale, celery, walnuts, gorgonzola tarragon ranch 19

crispy squid, herb aioli, arabiatta sauce, lemon 20

tuna crudo, crispy rice, charred pepper, perserved lemon aioli 23

roasted carrots, black pepper skyr, maple pecans, sorrel 19

EGGS & NOT SO ITALIAN

egg dishes made with organic eggs, served with roasted potatoes & mixed green salad

eggs benedict, pamcetta, english muffin, hollandaise 19

frittata, yukon potatoes, caramelized onion, garlic aioli 19

shakshuka, spiced tomato pepper stew, poached eggs, harissa, cilantro 19

asparagus milanese, eggs over easy, parmesan 19

french toast, brioche, strawberries, gianduja 17

SIDES

toasted seven grain bread 5

bacon 7 / rosemary potatoes 6

SANDWICHES

choice of mixed green salad, fries, or roasted potatoes

croque madame, brioche, applewood ham, mornay sauce, dijon, fried egg 19

grilled chicken, seven grain bread, avocado, herb mayo, bacon, tomato, romaine 20

prosciutto, mozzarella, arugula, sundried tomato jam, toasted focaccia 20

PIZZA & PASTA

gluten free available: pasta \$3 / pizza \$4

margherita pizza, mozzarella, tomato, oregano, basil 19

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

speziata, spicy soppresatta, tomato, mozzarella, calabrian chili honey 20

rigatoni, sausage, peas, cream, spicy tomato 29

penne puttanesca, olives, capers, garlic, spicy tomato 27

potato gnocchi, rabbit cacciatore, artichoke cream, herbs 34

ENTREES

grilled 14oz ribeye steak, arugula, shaved parm, lemon 47

swordfish, fregola, olives, almonds, currants, chermoula 41

rack of lamb, rosemary panko, freekeh, peas, carrots, mint 46