

WINE OF THE MONTH!

"AVAILABLE" White Table Wine
 Sauvignon Blanc / Moscato Blend
 \$12 glass / \$46 bottle

PIATTI**BRUNCH/LUNCH****BRUNCH SPECIALTIES****FRITTATA**

Baked Farm Egg Frittata w. Roasted Peppers
 Forest Mushrooms & Fontina w. Roasted Potato 12

BENEDETTO

Two Poached Farm Eggs w. Artisan Ham,
 Grilled Bread, Hollandaise & Roasted Potatoes 13.5

CALABRESE

Two Poached Farm Eggs w. Calabrese Sausage,
 Grilled Bread, Herb Hollandaise & Roasted Potatoes 14

UOVA CON POLENTA

Baked Farm Eggs & Parmesan Polenta w. Forest
 Mushrooms, Savoy Spinach & Tomato Sauce 14

ANTIPASTI**BRUSCHETTA**

Charred Bread w. Grilled Peach, Sheep Milk Ricotta
 & Local Honey 8

CAPRESE

Heirloom Tomato, House Made Mozzarella,
 Local Olive Oil & Aceto Balsamico 9.5

CARPACCIO

Thin Sliced Wagyu Beef, Arugula, Crispy Capers,
 Local Olive Oil & Grana Padano 9.5

FRITTO MISTO

Fresh Monterey Bay Fried Squid, Fennel, Lemon,
 Haricot Vert & Onions w. Lemon Caper Sauce 10.5

FORMAGGI

Assortment of California & Italian Artisan Cheeses
 w. Candied Nuts, Mostarda di Cremona
 & Toasted Anise-Fig Bread 6 / 13

INSALATA/ZUPPA

Available Individual or to Share

ZUPPA DEL GIORNO

Seasonal Soup of the Day 4.5 / 6.5

MISTA

Organic Garden Lettuces, Cherry Tomato,
 Cucumber, Red Onion & Red Wine Vinaigrette 7 / 10

CAESAR

Chopped Romaine, Shaved Parmesan,
 Toasted Crostini & Garlic Anchovy Dressing 7 / 10
 w. Grilled Range Chicken 5 w. Grilled Shrimp 7

PRONTI CON POLLO

Chopped Chicken Salad: Romaine, Salami, Chickpeas,
 Olives, Artichokes, Provolone, Roasted Peppers,
 Parmesan & Herb Vinaigrette 15

INSALATA DI POLLO

Roasted Chicken, Pine Nuts, Currants, Gorgonzola,
 Gem Lettuce & Red Wine Vinaigrette 15

TAGLIATA

Range-Fed Hanger Steak, Arugula, Roasted Tomato,
 Grana Padano, Local Olive Oil & Grilled Lemon 17

PIZZA**MARGHERITA**

Fresh Mozzarella, Parmesan, Crushed Tomato Sauce,
 Basil & Local Extra Virgin Olive Oil 11.5
 w. Grilled Pancetta & 2 Farm Eggs 13
 w. Prosciutto & Arugula 15

SALSICCIA

Mozzarella, Italian Fennel Sausage, Garlic, Parsley,
 Crushed Tomato Sauce & Pecorino Romano 12

DIAVOLA

Crushed Tomato Sauce, Mozzarella, Artisan Pepperoni
 & Garlic 12

PATATE

Gold Potato, House Cured Pancetta, Fontina, Parsley,
 Roasted Shallot, Grana Padano & Local Olive Oil 12

PANINI

Served w. Garden Lettuce Salad or Shoestring Fries
 Substitute Small Soup 2

PROSCIUTTO COTTO

Artisan Ham, Dijon Mustard & Asiago Cheese
 on Toasted Pugliese 11

POLLO

Grilled Range Chicken Breast, Roasted Tomato, Aioli,
 Genovese & Goat Cheese on Parmesan Flatbread 12

MANZO ARROSTO

House-Made Roasted Wagyu Beef, Arugula, Gorgonzola
 & Horseradish Aioli on Toasted Pugliese 12

PASTA

Available as Small Primi or Entree Pasta

RAVIOLI

House-Made Spinach & Ricotta Ravioli
 w. Lemon Cream & Citrus Gremolata 10 / 15

TAGLIATELLE

House-Made Ribbon Pasta, Classic Bolognese Ragù
 & Grana Padano 10 / 15

BUCATINI

Pork & Ricotta Meatballs Braised in Tomato Sauce
 w. Parmesan 10 / 15

TAGLIARINI

Summer Squash, Cherry Tomato & Genovese Pesto 10 / 15

RIGATONI

Spicy Smoked Pork Ragù w. Ricotta Salata 12 / 17

PAPPARDELLE

Sautéed Shrimp w. Preserved Tomatoes, Garlic,
 Chili Flake, Arugula & Shellfish Brodo 13 / 18

SECONDI**POLLO AL MATTONE**

Wood Grilled Range Chicken "Under a Brick",
 Heirloom Tomato Panzanella & Salsa Verde 20

SALMONE

Line-Caught Alaskan Sockeye Salmon, White Corn
 Passata, Haricot Vert, Cherry Tomato & Lemon Oil 22

*We proudly support local growers and sustainably harvested
 meats and seafood.*

Executive Chef / Ryan O'Malley

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