

*Salads*

<b>CAESAR</b>	\$22
Romaine hearts, Parmigiano Reggiano, garlic parmesan croutons & Caesar dressing	
<b>ARUGULA</b>	\$22
Arugula, Parmigiano Reggiano, fennel Treviso, crispy shallots & lemon vinaigrette	
<b>MODENA</b>	\$24
Butter lettuce, roasted candied walnuts, goat cheese, shallots, farmer's market garden herbs & balsamic vinaigrette	
<b>MACHE</b>	\$24
Mache, frisée, roasted chicken, avocado, celery, julienned snap peas & lemon vinaigrette	
<b>CAPRESE</b>	\$24
Sliced heirloom tomatoes, stracciatella burrata, olio di basilico & petit basil	
<b>ITALIAN</b>	\$24
Mixed greens, gigantes, olives, pepperoncini, provolone, onions, pepperoni, soppressata & red wine vinaigrette	
<b>LOUIE</b>	\$25
Baby gem lettuce, wild caught blue crab, hard boiled egg, avocado, tomatoes, bell peppers, onions & Louie dressing	

*Pizza*

<b>MARGHERITA</b>	\$30
Mozzarella, Pecorino Romano, San Marzano tomato sauce, basil & extra virgin olive oil	
<b>BIANCO</b>	\$32
Mozzarella, ricotta, Grana Padano, Parmigiano Reggiano, garlic, arugula & extra virgin olive	
<b>NAPOLI</b>	\$32
Mozzarella, Grana Padano, San Marzano tomato sauce, oregano, red onions, hen of the woods mushrooms & olives	
<b>SAUSAGE</b>	\$34
Mozzarella, Pecorino Romano, fennel sausage, San Marzano tomato sauce & Oregano Siciliano	
<b>PEPPERONI</b>	\$35
Mozzarella, Pecorino Romano, Pepperoni, San Marzano tomato sauce & Oregano Siciliano	
<b>CALABRESE</b>	\$35
Mozzarella, Calabrese salami, San Marzano tomato sauce, fennel confit, pickled Fresno chiles, Pecorino Romano & Malibu honey	
<b>BURRATA</b>	\$36
Mozzarella, burrata, Prosciutto di Parma, garlic, sautéed rapini, Pecorino Romano & extra virgin olive oil	

*Pasta*

<b>POMODORO</b>	\$28
Housemade Spaghetti, crushed Roma tomatoes, Grana Padano, basil & basil garlic oil	
<b>CACIO E PEPE</b>	\$28
Bucatini, cracked black pepper, Pecorino Romano & Parmigiano Reggiano	
<b>CEPPO GAMBER</b>	\$30
Ceppo pasta, Gamba Langostinera prawns, grilled broccolini, oven roasted cherry tomatoes, roasted garlic & Fumet de Poisson broth	
<b>TRENNE</b>	\$30
Pan sautéed Trenne pasta, braised beef rib, kale, caramelized onions & Parmigiano Reggiano	
<b>CARBONARA</b>	\$32
Bucatini, English peas, pancetta, béchamel, chives, Parmigiano Reggiano & an organic poached egg	
<b>BOLOGNESE</b>	\$32
Pappardelle, braised beef & pancetta in a red wine San Marzano tomato ragu, Italian parsley, extra virgin olive oil & Parmigiano Reggiano	
<b>LASAGNA</b>	\$32
Braised beef & pork ragu, béchamel, stracciatella burrata, ricotta, mozzarella, Parmigiano Reggiano & fresh basil	

*à La Carte*

\$14

GRILLED BROCCOLINI  
WHITE TRUFFLE ARANCINI  
MACARONI & CHEESE  
PARMESAN BROCCOLINI SOUP  
FRENCH FRIES

\$18

TOMATO BRUSCHETTA  
BRUSSELS SPROUTS & WALNUTS  
MEATBALLS MARINARA  
AVOCADO TOAST  
FRENCH ONION SOUP

\$22

PORTOBELLO FRIES  
MARYLAND CRAB CAKE  
CALAMARI FRITTI  
TUNA TARTARE\*  
CHÈVRE AL LIMON

*Entrées*

<b>HAMBURGER*</b>	\$25	<b>CHICKEN FRICASSEE</b>	\$32	<b>SALMON</b>	\$38
Grass fed beef, Bibb lettuce, tomatoes, grilled sweet onions & basil aioli on a brioche bun, served with french fries		Organic grilled chicken braised in a creamy Bouillon d'Or with portobello mushrooms, roasted carrots, leeks & frisée		Pan seared organic Icelandic salmon, haricot verts, farro, breakfast radish, candy cane beets & carrot vinaigrette	
<b>CLUB SANDWICH</b>	\$24	<b>RIBEYE (15 OZ)*</b>	\$60	<b>SHORT RIB</b>	\$45
Jambon de Paris, turkey, bacon, organic egg, Gruyère, avocado, tomatoes, Dijon mustard watercress & basil aioli		Grilled 15oz. dry aged bone-in ribeye, Beurre Maître d'Hôtel, grilled tomato & Béarnaise sauce, served with french fries		Braised short rib, reduced red wine demiglace, Parmesan infused white polenta & lemon parsley gremolata	
<b>CHICKEN PARMESAN</b>	\$34	<b>TARTUFO PIZZA*</b> Mozzarella, fontina, truffle Pecorino, crème fraîche, black truffle mushroom pâté, soft cooked egg & shaved Umbrian black truffles  \$50		<b>BRANZINO</b>	\$44
Pan sautéed breaded organic chicken breast, house made marinara sauce, Grana Padano, mozzarella & fresh basil				Grilled herbs de Provence marinated whole branzino, chopped dill, salsa verde, watercress & fresh lemon	

A 5% SURCHARGE IS ADDED TO ALL GUEST CHECKS TO MITIGATE INFLATION & OTHER OPERATING COSTS  
THE SURCHARGE IS USED FOR RESTAURANT OPERATING COSTS & IS NOT A SERVICE CHARGE, GRATUITY OR PAID TO EMPLOYEES

\*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS  
NOT ALL INGREDIENTS ARE LISTED ON THE MENU / PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

*Wine List*

**HOUSE WINE**

*Glass    Quartino    Bottle*

**WHITE**

2021	Grüner Veltliner, Cadre, Band of Stones, Edna Valley, California .....	\$15	\$22	\$60
2021	Soave Classico, Pieropan, Veneto, Italy .....	\$15	\$22	\$60
2022	Sauvignon Blanc-Semillon, L'Ecole Luminesce, Seven Hills Vineyard, Washington .....	\$16	\$23	\$64
2022	Pinot Grigio, Jermann, Friuli, Italy .....	\$17	\$25	\$68
2021	Cortese, La Scolca Gavi, Piemonte, Italy .....	\$17	\$25	\$68
2021	Chardonnay, Tyler, Santa Barbara County, California .....	\$18	\$27	\$72
2020	Chablis, Jean-Marc Brocard "Vau de Vey", Burgundy, France .....	\$26	\$39	\$104

**ROSÉ**

2022	Rosé, Scaia, Veneto, Italy .....	\$15	\$22	\$60
2022	Rosé, Domaine de Cala, Coteaux Varois en Provence, France .....	\$15	\$22	\$60
2022	Rosé, Château De Minuty, Côtes de Provence, France .....	\$17	\$25	\$68

**RED**

2018	Veronese, Allegrini, Palazzo Della Torre, Verona, Italy .....	\$15	\$22	\$60
2018	Malbec, AR Guentota, Mendoza, Argentina .....	\$15	\$22	\$60
2019	Montagne-Saint-Émilion, Château Rocher-Calon, Bordeaux, France .....	\$15	\$22	\$60
2021	Cabernet Sauvignon, Kokomo, Sonoma County, California .....	\$17	\$25	\$68
2019	Chianti Classico, Badia a Coltibuono, Tuscany, Italy .....	\$18	\$27	\$72
2021	Pinot Noir, Melville, Santa Rita Hills, California .....	\$20	\$30	\$80
2021	Zinfandel, Turley, Old Vines, Juvenville, California .....	\$22	\$32	\$88
2020	Nebbiolo, Vietti "Perbacco", Piemonte, Italy .....	\$22	\$32	\$88

**SPARKLING & CHAMPAGNE**

NV	Prosecco, Bisol "Jeio" Brut, Veneto, Italy .....	\$17	-	\$68
NV	Prosecco Rosé, Luna Nuda, Treviso, Italy .....	\$17	-	\$68
NV	Champagne Rosé, Nicolas Feuillatte "Réserve Exclusive", Champagne, France .....	\$28	-	\$112
NV	Champagne, Taittinger La Française, Champagne, France .....	\$35	-	\$140
NV	Champagne, Veuve Clicquot Ponsardin "Yellow Label" Brut, Champagne, France .....	-	-	\$140
2021	Champagne, Telmont Reserve Brut, Champagne, France .....	-	-	\$110
NV	Champagne Rosé, Moët & Chandon Imperial Brut Rosé, Champagne, France .....	-	-	\$110
2012	Champagne, Dom Perignon Vintage Brut, Champagne, France .....	-	-	\$500

**WHITE WINE**

2021	Chenin Blanc/Viognier, Terra d'Oro, Clarksburg, California .....	-	-	\$45
2021	Pinot Gris, King Estate, Willamette Valley, Oregon .....	-	-	\$47
2020	Pecorino, Cirelli, Colline Pescaresi, Italy .....	-	-	\$48
2020	Falanghina, Feudi di San Gregorio, Campagna, Italy .....	-	-	\$50
2020	Chardonnay, Alexander Valley, Sonoma Valley, California .....	-	-	\$52
2020	Ribolla Gialla, Le Vigne di Zambò, Friuli, Italy .....	-	-	\$56
2022	Sancerre, Domaine Reverdy Ducroux, Loire Valley, France .....	-	-	\$64
2021	Greco di Tufo, Mastroberardino, Campania, Italy .....	-	-	\$70
2021	Arneis, Bruno Giacosa, Piemonte, Italy .....	-	-	\$78
2019	Chardonnay, Kistler "Les Noisetiers", Sonoma Coast, California .....	-	-	\$110

**RED WINE**

NV	Red Blend, Orin Swift "Locations I", Puglia, Piemonte & Tuscany, Italy .....	-	-	\$48
2021	Pinot Noir, Four Graces, Willamette Valley, Oregon .....	-	-	\$56
2021	Barbera d'Alba, G.D. Vajra, Piemonte, Italy .....	-	-	\$68
2020	Lalande-de-Pomerol, Château Fleur D'Eymerits, Bordeaux, France .....	-	-	\$72
2021	Pinot Noir, Failla "Estate", Sonoma Coast, California .....	-	-	\$82
2020	Crozes-Hermitage/Syrah, Alain Graillot, Rhône Valley, France .....	-	-	\$95
2020	Red Blend, Gaja Ca'Marcanda "Promis", Tuscany, Italy .....	-	-	\$120
2018	Brunello di Montalcino/Sangiovese, Piancornello, Tuscany, Italy .....	-	-	\$130
2018	Barbaresco/Nebbiolo, Castello di Neive, Piemonte, Italy .....	-	-	\$130
2017	Montepulciano, La Valentina "Bellovedere", Abruzzo, Italy .....	-	-	\$140
2020	Rosso di Montalcino/Sangiovese, Casanova di Neri "Giovanni Neri", Tuscany, Italy .....	-	-	\$150
2019	Cabernet Sauvignon, Stag's Leap "Artemis", Napa Valley, California .....	-	-	\$160
2018	Cabernet Sauvignon, Silver Oak, Alexander Valley, California .....	-	-	\$190
2018	Barolo/Nebbiolo, Pio Cesare, Piemonte, Italy .....	-	-	\$190

*Beverages*

**BOTTLED BEVERAGE**

DIET COKE 8oz	\$6
MEXICAN COCA COLA	\$6
MEXICAN SPRITE	\$6
FEVER TREE GINGER BEER 6.8oz	\$6
FIJI WATER	\$9
SAN PELLEGRINO	\$9

**SPECIALTY DRINK**

NITRO COLD BREW DRAFT	\$7
NITRO DRAFT LATTE	\$8
NITRO OAT MILK DRAFT LATTE	\$9
COLD BREW DRAFT	\$6
KOMBUCHA DRAFT	\$7
LAVENDER LATTE	\$8

**BOTTLED BEER**

STELLA ARTOIS	\$10
HOEGAARDEN WITBIER	\$10
PILSNER URQUELL	\$10
BECKS NON ALCOHOLIC	\$8
DESCHUTES FRESH SQUEEZED IPA	\$10
CHIMAY BLEUE	\$11

**FOUNTAIN SODA**

COCA COLA	\$5
DIET COKE	\$5
SPRITE	\$5

**ITALIAN SODA**

VANILLA, RASPBERRY, CHERRY, MANGO,  
PEACH & STRAWBERRY

\$9

**DRAFT BEER**

PERONI	\$10
ANGEL CITY IPA	\$10
ALLAGASH WHITE ALE	\$11