

Salads

\$18

CAESAR

Romaine hearts, Parmigiano Reggiano, garlic parmesan croutons & Caesar dressing

ARUGULA

Arugula, Parmigiano Reggiano, shaved fennel, treviso, crispy shallots & lemon vinaigrette

CHICORY

Chicory, radicchio, endive, grilled pears & balsamic dressing

\$20

COBB

Iceberg & Bibb lettuce, organic grilled chicken breast, bacon, gorgonzola, eggs, avocado, tomatoes & red wine vinaigrette

LOUIE

Baby gem lettuce, wild caught blue crab, hearts of palm, avocado, onions, tomatoes, bell peppers & Louie dressing

ITALIAN

Mixed greens, gigante beans, olives, pepperoncini, provolone, onions, pepperoni, soppressata & red wine vinaigrette

Pizza

\$30

MARGHERITA

Mozzarella, Pecorino Romano, tomato sauce, basil & oregano

PEPPERONI

Mozzarella, Pecorino Romano, pepperoni, tomato sauce & oregano

SAUSAGE

Mozzarella, Pecorino Romano, fennel sausage, tomato sauce & oregano

BIANCO

Mozzarella, ricotta, Grana Padano, Parmesan, roasted garlic & rocket arugula

CALABRESE

Calabrese salami, fennel confit, pickled Fresno chilies, fresh mozzarella, Pecorino Romano & Malibu honey

NAPOLI

Mozzarella, Grana Padano, tomato sauce, oregano, red onions, hen-of-the-woods mushrooms & olives

BURRATA

Mozzarella, burrata, Prosciutto di Parma, sauteed rapini, minced garlic, Pecorino Romano & extra virgin olive oil

Pasta

\$26

POMODORO

Spaghetti, crushed Roma tomatoes, basil, Grana Padano & basil garlic oil

BOLOGNESE

Tagliatelle, braised fennel sausage & beef ragu, tomato & Parmigiano Reggiano

CACIO E PEPE

Bucatini, cracked black pepper, Pecorino Romano & Parmigiano Reggiano

\$28

GNUDI

Spinach, Parmesan, & Ricotta gnudi, Ricotta Salata, asparagus, pickled red swiss chard & brown butter sauce

TRENNE

Pan sautéed trenne pasta, braised beef rib, Tuscan black kale, caramelized sweet onions & Parmigiano Reggiano

CARBONARA*

Bucatini, English peas, crispy pancetta, chopped chives, Parmigiano Reggiano & an organic poached egg

A La Carte

\$12

HARICOTS VERTS AMANDINE
BRUSSELS SPROUTS & WALNUTS
FRENCH FRIES
WHITE TRUFFLE ARANCINI

\$15

AVOCADO TOAST & CHORIZO*
CROQUE MADAME
MEATBALLS MARINARA
PAN CON TOMATE & IBERICO HAM

\$18

PORTOBELLO FRIES
CALAMARI FRITTI
CARPACCIO DI MANZO
BLUE PRAWNS BAGNA CAUDA

*Entrées***HAMBURGER***

\$22

Grass fed beef, Bibb lettuce, tomatoes, grilled sweet onions & basil aioli on a brioche bun served with french fries

CHICKEN MILANESE

\$32

Panko herb crusted organic chicken breast with arugula, tomato, radicchio, watercress, garum vinaigrette & Parmigiano Reggiano

SALMON*

\$36

Pan seared organic Scottish salmon, farro, haricot verts, breakfast radish, candy cane beets & carrot vinaigrette

CLUB SANDWICH

\$20

Jambon de Paris, turkey, bacon, organic egg, Gruyère, avocado, tomatoes, watercress, Dijon mustard & basil aioli

RIBEYE (15 OZ)*

\$65

Grilled 15oz. dry aged bone-in ribeye, Buerre Maitre d'Hotel, grilled tomato & béarnaise sauce served with french fries

DIVER SCALLOPS

\$38

Seared sea scallops, farro risotto sautéed in Burgundy butter, wild mushrooms & micro greens

CHICKEN PARMESAN

\$30

Pan sautéed breaded organic chicken breast, house made marinara sauce, mozzarella, Grana Padano & fresh basil

TARTUFO PIZZA*

Mozzarella, fontina, truffle pecorino, crème fraîche, black truffle mushroom pâté, soft cooked egg & shaved Umbrian black truffles

\$45

BRANZINO

\$38

Mediterranean sea bass filet acqua pazza, manila clams, mussels, sea beans, cherry tomatoes & olives

*ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED 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

2020	Grüner Vetliner, Cadre, Band of Stones, Edna Valley, California	\$12	\$18	\$46
2020	Kerner, Abbazia di Novacella, Alto Adige, Italy	\$12	\$18	\$46
2019	Soave Classico, Pieropan, Veneto, Italy	\$12	\$18	\$46
2020	Sauvignon Blanc, Henri Bourgeois, Loire, France	\$14	\$20	\$54
2020	Pinot Grigio, Jermann, Friuli, Italy	\$14	\$20	\$54
2020	Cortese, La Scolca Gavi, Piemonte, Italy	\$14	\$20	\$54
2020	Chardonnay, Tyler, Santa Barbara County, California	\$16	\$24	\$62
2020	Sauvignon Blanc, Russiz, Friuli, Italy	\$18	\$26	\$70
2019	Chablis, Jean-Marc Brocard "Vau de Vey", Burgundy, France	\$24	\$36	\$94

ROSÉ

2020	Rosé, Scaia, Veneto, Italy.....	\$12	\$18	\$46
2020	Rosé, "M" De Minuty, Côtes de Provence, France	\$14	\$20	\$54

RED

2019	Cuvée des Galets/Red Blend, Estezargues, Côtes de Rhône, France	\$12	\$18	\$46
2018	Valpolicella, Speri, Côtes de Rhône, France	\$14	\$20	\$54
2019	Cabernet Sauvignon, Kokomo, Sonoma, California	\$14	\$20	\$54
2019	Chianti Classico, Badia a Coltibuono, Toscana, Italy	\$16	\$24	\$62
2019	Barbera d'Alba, Paitin, Piemonte, Italy	\$16	\$24	\$62
2019	Pinot Noir, Melville, Santa Rita Hills, California	\$18	\$26	\$70
2019	Zinfandel, Turley, Old Vines, California	\$18	\$26	\$70
2019	Nebbiolo, Vietti "Perbacco", Piemonte, Italy	\$20	\$30	\$78

SPARKLING & CHAMPAGNE

NV	Prosecco, Bisol "Jeio" Brut, Veneto, Italy	\$14	-	\$54
NV	Prosecco Rosé, Luna Nuda, Treviso, Italy	\$14	-	\$54
NV	Champagne, Nicolas Feuillatte "Réserve Exclusive", Champagne, France	\$26	-	\$102
NV	Champagne, Veuve Clicquot Ponsardin "Yellow Label" Brut, Champagne, France	-	-	\$96
NV	Champagne, Telmont Reserve Brut, Champagne, France	-	-	\$110
NV	Champagne Rosé, Moët & Chandon Imperial Brut Rosé, Champagne, France	-	-	\$110
NV	Champagne, Taittinger Prelude Grands Crus, Champagne, France	-	-	\$125
2010	Champagne, Dom Perignon Vintage Brut, Champagne, France	-	-	\$325

WHITE WINE

2018	Chenin Blanc/Viognier, Terra d'oro, Clarksburg, California	-	-	\$42
2019	Pinot Gris, King Estate, Willamette Valley, Oregon	-	-	\$42
2020	Pecorino, Cirelli, Abruzzo, Italy.....	-	-	\$46
2019	Falanghina, Feudi di San Gregorio, Campagna, Italy	-	-	\$48
2017	Chardonnay, Alexander Valley, Sonoma, California	-	-	\$50
2020	Ribolla Gialla, Le Vigne di Zamò, Friuli, Italy	-	-	\$56
2017	Chardonnay, La Chablisienne, Chablis, France	-	-	\$60
2019	Greco di Tufo, Mastroberardino, Campania, Italy	-	-	\$68
2019	Chardonnay, Gary Farrel, Sonoma, California	-	-	\$74
2020	Arneis, Bruno Giacosa, Piemonte, Italy	-	-	\$78
2019	Chenin Blanc, La Taille Aux Loups, Loire, France	-	-	\$84
2018	Chardonnay, Domaine Michel Gros, Burgundy, France	-	-	\$95
2019	Cervaro della Sala/Chardonnay, Antinori, Umbria, Italy	-	-	\$110
2019	Chardonnay, Kistler "Les Noisetiers", Sonoma Coast, California	-	-	\$110

RED WINE

NV	Red Blend, Orin Swift "Locations I", Puglia, Piemonte & Tuscany, Italy	-	-	\$42
2019	Pinot Noir, Four Graces, Willamette Valley, Oregon	-	-	\$56
2019	Barbera d'Alba, G.D. Vajra, Piemonte, Italy	-	-	\$68
2019	Pinot Noir, Failla "Estate", Sonoma Coast, California	-	-	\$82
2016	Cabernet Sauvignon, Elizabeth Spencer "Special Cuvée", Napa Valley, California	-	-	\$95
2019	Crozes-Hermitage/Syrah, Alain Graillot, Rhône Valley, France	-	-	\$95
2015	Amarone della Valpolicella/Red Blend, Veneto, Italy	-	-	\$110
2018	Red Blend, Gaja "Promis", Tuscany, Italy	-	-	\$110
2018	Cabernet Sauvignon, Hess, Napa Valley, California	-	-	\$110
2016	Brunello di Montalcino/Sangiovese, Piancornello, Tuscany, Italy	-	-	\$115
2013	Barbaresco/Nebbiolo, Castello di Neive, Piemonte, Italy	-	-	\$120
2018	Cabernet Sauvignon, Snowden "The Ranch", Napa Valley, California	-	-	\$122
2016	Montepulciano, La Valentina "Belovedere", Abruzzo, Italy	-	-	\$124
2017	Barolo/Nebbiolo, Vietti "Castiglione", Piemonte, Italy	-	-	\$130
2014	Barolo/Nebbiolo, Pio Cesare, Piemonte, Italy	-	-	\$130
2019	Rosso di Montalcino/Sangiovese, Casanova di Neri "Giovanni Neri", Tuscany, Italy	-	-	\$150
2017	Cabernet Sauvignon, Silver Oak, Alexander Valley, California	-	-	\$150
2019	Cabernet Sauvignon, Stag's Leap "Artemis", Napa Valley, California	-	-	\$160
2016	Cabernet Sauvignon, Opus One, Napa Valley, California	-	-	\$390

Beverages

FOUNTAIN SODA

COCA COLA	\$4
DIET COKE	\$4
SPRITE	\$4

BOTTLED BEVERAGES

SAN PELLEGRINO	\$9
MEXICAN COCA COLA	\$9
MEXICAN SPRITE	\$9
HARMLESS HARVEST COCONUT WATER	\$9
FIJI WATER	\$9
DIET COKE 8oz	\$5

DRAFTS

SIGHTGLASS COLD BREW	\$5 ⁵⁰
SIGHTGLASS NITRO CLASSIC COLD BREW	\$6 ⁰⁰
KOMBUCHA	\$6 ²⁵

ITALIAN SODA

VANILLA, RASPBERRY, CHERRY, MANGO,
PEACH & STRAWBERRY

\$8

DRAFT BEER

PERONI	\$8
ANGEL CITY IPA	\$8
ALLAGASH WHITE ALE	\$8

BOTTLED BEER

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