

*Salads*

\$18

**CAESAR**

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

**ARUGULA**

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

**CHICORY**

Chicory, radicchio, endive, grilled pears &amp; balsamic dressing

\$20

**COBB**

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

**LOUIE**

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

**ITALIAN**

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

*Pizza*

\$30

**MARGHERITA**

Mozzarella, Pecorino Romano, tomato sauce, basil &amp; oregano

**PEPPERONI**

Mozzarella, Pecorino Romano, pepperoni, tomato sauce &amp; oregano

**SAUSAGE**

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

**BIANCO**

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

**CALABRESE**

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

**NAPOLI**

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

**BURRATA**

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

*Pasta*

\$26

**POMODORO**

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

**BOLOGNESE**

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

**CACIO E PEPE**

Bucatini, cracked black pepper, Pecorino Romano &amp; Parmigiano Reggiano

\$28

**GNUDI**

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

**TRENNE**

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

**CARBONARA\***

Bucatini, English peas, crispy pancetta, chopped chives, Parmigiano Reggiano &amp; 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 &amp; 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 &amp; Parmigiano Reggiano

**SALMON\***

\$36

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

**CLUB SANDWICH**

\$20

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

**RIBEYE (15 OZ)\***

\$65

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

**DIVER SCALLOPS**

\$38

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

**CHICKEN PARMESAN**

\$30

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

**TARTUFO PIZZA\***

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

\$45

**BRANZINO**

\$38

Mediterranean sea bass filet acqua pazza, manila clams, mussels, sea beans, cherry tomatoes &amp; 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**

BOYLAN GINGER ALE	\$5
MEXICAN COCA COLA	\$5
MEXICAN SPRITE	\$5
HARMLESS HARVEST COCONUT WATER	\$8
FIJI WATER	\$8
DIET COKE 8oz	\$4

**DRAFTS**

COLD BREW	\$5
NITRO CLASSIC COLD BREW	\$6
KOMBUCHA	\$6

<b>ITALIAN SODA</b>
VANILLA, RASPBERRY, CHERRY, MANGO, COCONUT & 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