

Salads

\$20

CAESAR

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

ARUGULA

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

MODENA

Butter lettuce, candied walnuts, goat cheese, shallots, Italian parsley & balsamic vinaigrette

\$22

COBB

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

LOUIE

Baby gem lettuce, wild caught blue crab, avocado, tomatoes, bell peppers, onions, hard-boiled egg & 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

BURRATA

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

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

BIANCO

Mozzarella, ricotta, Grana Padano, Parmesan, roasted garlic, Italian parsley, rocket arugula & extra virgin olive oil

Pasta

\$28

POMODORO

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

BOLOGNESE

Tagliatelle, beef and pork ragu, San Marzano tomatoes, Parmigiano Reggiano & Italian parsley

CACIO E PEPE

Bucatini, cracked black pepper, Pecorino Romano & Parmigiano Reggiano

\$30

CARBONARA*

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

TRENNE

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

LASAGNA

Braised beef and pork ragu, bechamel, fresh stracciatella mozzarella, ricotta cheese, Parmigiano Reggiano & fresh basil

A-La Carte

\$12

- FRENCH ONION SOUP
- BRUSSELS SPROUTS & WALNUTS
- GRILLED BROCCOLINI
- FRENCH FRIES
- WHITE BEAN & OLIVE CROSTINI

\$16

- BLUE PRAWNS BAGNA CAUDA
- ROASTED VINE TOMATOES & BURRATA
- JAMON IBERICO & PAN CON TOMATE
- MEATBALLS MARINARA
- WHITE TRUFFLE ARANCINI

\$20

- PORTOBELLO FRIES
- TUNA TARTARE*
- AVOCADO TOAST & CHORIZO*
- CALAMARI FRITTI
- CROQUE MADAME

Entrées

HAMBURGER*

\$24

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

CHICKEN MILANESE

\$32

Pan sautéed breaded 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

\$22

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

RIBEYE (15 OZ)*

\$60

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

SHORT RIB

\$45

Braised short rib, red wine demiglace, Parmesan polenta, baby turnips & lemon parsley gremolata

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

\$40

Grilled marinated Mediterranean sea bass, Herbes de Provence oil, dill, lemon, salmoriglio & watercress

*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	\$14	\$21	\$54
2020	Kerner, Abbazia di Novacella, Alto Adige, Italy	\$14	\$21	\$54
2020	Soave Classico, Pieropan, Veneto, Italy	\$14	\$21	\$54
2020	Sauvignon Blanc, Henri Bourgeois, "Petit Bourgeois", Loire, France	\$16	\$24	\$62
2021	Pinot Grigio, Jermann, Friuli, Italy	\$16	\$24	\$62
2020	Cortese, La Scolca Gavi, Piemonte, Italy	\$16	\$24	\$62
2021	Chardonnay, Tyler, Santa Barbara County, California	\$18	\$27	\$70
2019	Chablis, Jean-Marc Brocard "Vau de Vey", Burgundy, France	\$26	\$39	\$102

ROSÉ

2020	Rosé, "M" De Minuty, Côtes de Provence, France	\$16	\$24	\$62
------	------------------------------------------------------	------	------	------

RED

2019	Valpolicella Ripasso Classico Superiore, Speri, La Roverina, Veneto, Italy	\$14	\$21	\$54
2021	Cabernet Sauvignon, Kokomo, Sonoma County, California	\$16	\$24	\$62
2019	Chianti Classico, Badia a Coltibuono, Tuscany, Italy	\$18	\$27	\$70
2019	Barbera d'Alba, Paitin, Piemonte, Italy	\$18	\$27	\$70
2020	Pinot Noir, Melville, Santa Rita Hills, California	\$20	\$30	\$78
2020	Zinfandel, Turley, Juvenile, California	\$20	\$30	\$78
2019	Nebbiolo, Vietti "Perbacco", Piemonte, Italy	\$22	\$33	\$86

SPARKLING & CHAMPAGNE

NV	Prosecco, Bisol "Jeio" Brut, Veneto, Italy	\$16	-	\$62
NV	Prosecco Rosé, Luna Nuda, Treviso, Italy	\$16	-	\$62
NV	Champagne Rosé, Nicolas Feuillatte "Réserve Exclusive", Champagne, France	\$28	-	\$110
NV	Champagne, Taittinger La Francaise, Champagne, France	\$30	-	\$118
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
2021	Pinot Gris, King Estate, Willamette Valley, Oregon	-	-	\$42
2020	Pecorino, Cirelli, Abruzzo, Italy	-	-	\$46
2019	Falanghina, Feudi di San Gregorio, Campagna, Italy	-	-	\$48
2019	Chardonnay, Alexander Valley, Sonoma, California	-	-	\$50
2020	Ribolla Gialla, Le Vigne di Zamò, Friuli, Italy	-	-	\$56
2018	Chardonnay, La Chablisienne, La Pierrelee, 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
2018	Chardonnay, Domaine Michel Gros, "Fontaine St.Martin", 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
2018	Cabernet Sauvignon, Elizabeth Spencer Special Cuvée, Napa Valley, California	-	-	\$95
2019	Crozes-Hermitage/Syrah, Alain Graillot, Rhône Valley, France	-	-	\$95
2019	Red Blend, Gaja "Promis", Tuscany, Italy	-	-	\$110
2019	Cabernet Sauvignon, Hess Mt. Vedeer, Napa Valley, California	-	-	\$110
2017	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
2017	Barolo/Nebbiolo, Pio Cesare, Piemonte, Italy	-	-	\$130
2019	Rosso di Montalcino/Sangiovese, Casanova di Neri "Giovanni Neri", Tuscany, Italy	-	-	\$150
2015	Cabernet Sauvignon, Silver Oak, Alexander Valley, California	-	-	\$150
2018	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

DIET COKE 8oz	\$5
MEXICAN COCA COLA	\$6
MEXICAN SPRITE	\$6
HARMLESS HARVEST COCONUT WATER	\$6
FIJI WATER	\$9
SAN PELLEGRINO	\$9

DRAFTS

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

ITALIAN SODA

VANILLA, RASPBERRY, CHERRY, MANGO,
PEACH & STRAWBERRY

\$9

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