



Salads

\$15

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, crumbled goat cheese, shallots, Italian parsley & creamy balsamic vinaigrette

\$18

COBB

Iceberg & Bibb lettuce, organic chicken breast, bacon, Gorgonzola, eggs, avocado, tomatoes, green onions & red wine vinaigrette

STEAK

Baby kale, grilled flat iron steak, heirloom tomatoes, pickled red onion, garlic Parmesan croutons & chimichurri sauce

MACHE

Mache lettuce, frisée, roasted organic chicken, celery, avocado, lemon & extra virgin olive oil

\$12

ROASTED SQUASH & BEURRE NOISETTE

HEIRLOOM CARROTS

BRUSSELS SPROUTS & WALNUTS

MACARONI & CHEESE WITH BACON

BUTTERNUT SQUASH SOUP

Pizza

\$25

MARGHERITA

Mozzarella, pecorino Romano, tomato sauce, basil & oregano

PEPPERONI

Mozzarella, pecorino Romano, pepperoni, tomato sauce & oregano

ARTICHOKE

Chèvre, mozzarella, roasted artichokes, shaved shallots, tomato sauce, Italian parsley & extra virgin olive oil

SAUSAGE

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

TARTUFO

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

GORGONZOLA

Caramelized red onions, Gorgonzola, candied walnuts, parmesan cheese, pear & arugula

BURRATA

Burrata, parmesan, prosciutto di Parma, rapini, garlic & extra virgin olive oil

Small Plates

\$14

PORTOBELLO FRIES

BURRATA & SEASONAL FRUIT

BEETS & CITRUS

MEATBALLS MARINARA

AVOCADO & CHORIZO TOAST

Pasta

\$22

TAGLIATELLE BOLOGNESE

Traditional Bolognese meat ragù, pancetta & Italian parsley

POMODORO

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

ORECCHIETTE

Orecchiette, Italian sausage, Treviso, cavolo nero, roasted artichokes, parmesan, thyme brodo & fennel pollen

\$25

CLAMS LINGUINE

Linguine, littleneck clams, Fresno chiles, preserved lemon, chives & house made bread crumbs

TRENNE

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

LASAGNA

Traditional Bolognese meat ragù, béchamel, fresh mozzarella, Grana Padano & basil

\$16

SHORT RIB RAVIOLO

BLUE CRAB BRIOCHE

GNOCCHI ALLA VODKA

FRIED CALAMARI

GRILLED OCTOPUS

Entrées

CLUB SANDWICH

\$16

Ham, turkey, bacon, Gruyère, avocado, tomatoes, watercress, Dijon & basil aioli

CHICKEN SANDWICH

\$16

Grilled organic chicken breast, tomatoes, pickled red onions, watercress & smoked pepper aioli on house made focaccia

CROQUE MADAME

\$16

Ham, Gruyère, Dijon & a sunny side up egg topped with béchamel sauce on toasted pain de mie

STEAK FRITES

\$34

Aspen Ridge bone-in rib eye served with pommes frites & béarnaise sauce

ROASTED PORK SANDWICH

\$16

Roasted pork shoulder, mozzarella, broccoli rabe, pickled onion & red pepper aioli on bâtard with a shaved fennel & apple salad

HAMBURGER

Grass fed beef, Bibb lettuce, tomatoes, grilled onions, taleggio cheese & aioli served with pommes frites

Bacon, pancetta, avocado or a fried egg available upon request

\$18

CHICKEN PARMESAN

\$30

Pan sautéed breaded organic chicken breast, marinara sauce & oven fired mozzarella

CHICKEN MILANESE

\$30

Pan sautéed breaded organic chicken breast, arugula, capers, ricotta salata & lemon vinaigrette

SALMON

\$32

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

A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO DEFRAY THE INCREASED COST OF WAGES AND BENEFITS. THANK YOU FOR SUPPORTING OUR STAFF.





Wine List

HOUSE WINE

WHITE

		<i>Glass</i>	<i>Quartino</i>	<i>Bottle</i>
322	Riesling Saint M Pfalz Germany 2016	\$12	\$18	\$48
212	Viognier/Chenin Blanc Terra d'Oro Clarksburg 2017	\$12	\$18	\$48
413	Sauvignon Blanc The Girls in the Vineyard Lake County 2017	\$14	\$21	\$56
234	Chardonnay Hahn Family Vineyards Monterey County 2017	\$14	\$21	\$56
115	Pinot Grigio Scarpetta Friuli Italy 2017	\$16	\$24	\$64
399	Chardonnay Trefethen Family Vineyards Oak Knoll District Napa Valley 2016	\$18	\$27	\$72
709	Sauvignon Blanc LaPorte "Le Bouquet" Sancerre France 2017	\$20	\$30	\$80

ROSÉ

370	Negroamaro Rosato Cantele Italy 2017	\$12	\$18	\$48
378	Grenache M. Chapoutier "Belleruche" Côtes du Rhône France 2017	\$14	\$21	\$56
380	Pinot Noir Pascal & Nicolas Reverdy Terre de Maimbray Loire Valley Sancerre France 2017	-	-	\$64

RED

672	Malbec Pulenta Estate La Flor Mendoza Argentina 2017	\$12	\$18	\$48
673	Sangiovese Frescobaldi Castiglioni Chianti Italy 2016	\$12	\$18	\$48
345	Pinot Noir 10 Span Vineyards Santa Barbara County 2016	\$14	\$21	\$56
486	Sangiovese/Malbec/Cab Sauv Ferrari-Carano "Siena" Sonoma 2015	\$14	\$21	\$56
604	Merlot Duckhorn Decoy Sonoma County 2016	\$14	\$21	\$56
544	Cabernet Sauvignon Silver Palm North Coast 2014	\$16	\$24	\$64
436	Sangiovese/Cab Sauv/Merlot Helena Super Tuscan Lornano Italy 2016	\$16	\$24	\$64
032	Pinot Noir Melville Santa Rita Hills 2014	\$18	\$27	\$72
848	Cabernet Sauvignon Miner Oakville Napa Valley 2015	\$22	\$33	\$88

SPARKLING & CHAMPAGNE

050	Moscato d'Asti Cinzano Spumante Italy NV	\$12	-	\$48
057	Prosecco Mionetto Brut D.O.C. Italy NV	\$12	-	\$48
070	Champagne Moët & Chandon "Imperial" France NV	\$22	-	\$88
077	Champagne Nicolas Feuillatte Rosé France NV	\$26	-	\$108
071	Champagne Veuve Clicquot Yellow Label France NV	-	-	\$90
078	Champagne Moët & Chandon "Imperial Rosé" France NV	-	-	\$96
079	Champagne Taittinger Prelude Grands Crus France NV	-	-	\$110
802	Champagne Dom Pérignon France 2009	-	-	\$325

WHITE WINE

104	Falanghina Terredora "Irpinia" Italy 2017	-	-	\$36
111	Pecorino Ciú Ciú Marche Italy 2016	-	-	\$38
127	Albariño La Caña Rías Baixas Spain 2016	-	-	\$40
135	Chardonnay Bouchard Père et fils "Reserve" Burgundy France 2017	-	-	\$42
147	Pinot Grigio Peter Zemmer Alto Adige Italy 2017	-	-	\$42
224	Sauvignon Blanc Domaine Regis Jouan Loire Valley Sancerre France 2017	-	-	\$48
398	Chardonnay Alexander Valley Vineyards Sonoma Coast 2016	-	-	\$48
210	Chenin Blanc Marc Brédif Vouvray Loire France 2016	-	-	\$50
190	Cortese Gavi di Gavi La Scolca Piedmont Italy 2017	-	-	\$54
189	Chardonnay Kistler "Les Noisetiers" Sonoma Coast 2016	-	-	\$110

RED WINE

679	Primitivo Il Trullo Puglia Italy 2014	-	-	\$44
514	Grenache Bonny Doon Vineyard Clos de Gilroy Central Coast 2017	-	-	\$46
529	Sangiovese Tenuta di Arceno Chianti Italy 2015	-	-	\$48
505	Syrah/Merlot/Zinfandel Buena Vista "The Count" Sonoma 2015	-	-	\$50
475	Pinot Noir Carmel Road Monterey 2016	-	-	\$52
630	Negroamaro/Nero d'Avola/Barbera Orin Swift "Locations I" Italy NV	-	-	\$54
711	Tempranillo Pago de los Capellanes Joven Roble Ribera del Duero Spain 2016	-	-	\$62
746	Pinot Noir Four Graces Willamette Valley 2017	-	-	\$64
509	Corvina/Rondinella Sartori Amarone della Valpolicella Veneto Italy 2014	-	-	\$78
918	Cabernet Sauvignon Atlas Peak Napa Valley 2016	-	-	\$80
653	Pinot Noir Failla "Estate" Sonoma Coast 2017	-	-	\$86
542	Merlot/Syrah/Sangiovese Gaja Ca' Marcanda "Promis" Toscana Italy 2015	-	-	\$88
834	Cabernet Sauvignon Stags Leap Wine Cellars "Artemis" Napa Valley 2016	-	-	\$98
686	Sangiovese Fornacina Brunello di Montalcino Italy 2013	-	-	\$110
814	Nebbiolo Damilano Cannubi Barolo Italy 2012	-	-	\$130
714	Cabernet Sauvignon Silver Oak Alexander Valley 2014	-	-	\$150
420	Cabernet Sauvignon Opus One Napa 2014	-	-	\$300

Beverages

BOTTLED BEVERAGES

BOYLAN ROOT BEER	\$4
BOYLAN GINGER ALE	\$4
BOYLAN GRAPE	\$4
DRY SODA ASSORTED FLAVORS	\$4
BETTER BOOCH KOMBUCHA	\$5
HARMLESS HARVEST COCONUT WATER	\$4
S.PELLEGRINO SPARKLING WATER	\$4
S.PELLEGRINO ARANCIATA	\$4
S.PELLEGRINO LIMONATA	\$4

FOUNTAIN SODA

COCA COLA	\$4
DIET COKE	\$4
SPRITE	\$4
GINGER ALE	\$4
ROOT BEER	\$4

ICED TEA / LEMONADE

ICED TEA	\$4
ARNOLD PALMER	\$4
GREEN TEA ARNOLD PALMER	\$4
LEMONADE	\$4
BERRY LEMONADE	\$5
GREEN TEA MOJITO	\$5

ITALIAN SODA

VANILLA, RASPBERRY, CHERRY, MANGO,
COCONUT & STRAWBERRY

\$6

DRAFT BEER

PERONI	\$8
ANGEL CITY IPA	\$8
GOLDEN ROAD HEFEWEIZEN	\$8
STRAND BREWING BEACH HOUSE AMBER	\$8
FIRESTONE WALKER 805	\$8

BOTTLED BEER

STELLA ARTOIS	\$8
LOST COAST GREAT WHITE	\$8
LAGUNITAS PILSNER	\$8
NINKASI TOTAL DOMINATION IPA	\$8
WOODCHUCK APPLE CIDER	\$8
BECKS NON ALCOHOLIC	\$8
DUVEL WHITE BELGIAN ALE	\$10
BALLAST POINT SCULPIN IPA	\$10
ARROGANT BASTARD 22oz	\$10

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES
NOT ALL INGREDIENTS ARE LISTED ON THE MENU / PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

