



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

BLISTERED PADRON PEPPERS

BRUSSELS SPROUTS & WALNUTS

GAZPACHO

MACARONI & CHEESE WITH BACON

HEIRLOOM CARROTS

Pizza

\$25

MARGHERITA

Mozzarella, pecorino Romano, tomato sauce, basil & oregano

PEPPERONI

Mozzarella, pecorino Romano, pepperoni, tomato sauce & oregano

CALABRESE

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

SAUSAGE

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

TARTUFO

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

ARTICHOKE

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

BURRATA

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

Small Plates

\$14

PORTOBELLO FRIES

PROSCIUTTO FOCACCIA

WATERMELON & RICOTTA SALATA

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

CARBONARA

Bucatini, fresh English peas, crispy pancetta, chives, Parmigiano Reggiano cheese & a poached egg

\$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 pork ragù, béchamel, fresh mozzarella, Grana Padano & basil

\$16

SHORT RIB RAVIOLO

PESTO GNOCCHI

BURRATA & SEASONAL FRUIT

CALAMARI FRITTI

GRILLED OCTOPUS

Entrées

CLUB SANDWICH

\$16

Ham, turkey, bacon, egg, 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

Grilled 15oz. 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 fennel apple salad

HAMBURGER

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

Taleggio cheese, 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, tomatoes & 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

Glass Quartino Bottle

WHITE

322	Riesling Saint M Pfalz Germany 2017	\$12	\$18	\$48
212	Viognier/Chenin Blanc Terra d'Oro Clarksburg 2018	\$12	\$18	\$48
413	Sauvignon Blanc The Girls in the Vineyard Lake County 2018	\$14	\$21	\$56
234	Chardonnay Hahn Family Vineyards Monterey County 2017	\$14	\$21	\$56
115	Pinot Grigio Scarpetta Friuli Italy 2018	\$16	\$24	\$64
399	Chardonnay Trefethen Family Vineyards Oak Knoll District Napa Valley 2017	\$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 Pulentia 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 2016	\$14	\$21	\$56
604	Merlot Duckhorn Decoy Sonoma County 2017	\$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 2015	\$18	\$27	\$72
848	Cabernet Sauvignon Miner Oakville Napa Valley 2016	\$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 2017	-	-	\$38
127	Albariño La Caña Rías Baixas Spain 2017	-	-	\$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 2017	-	-	\$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 2016	-	-	\$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 2017	-	-	\$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 2016	-	-	\$88
834	Cabernet Sauvignon Stags Leap Wine Cellars "Artemis" Napa Valley 2016	-	-	\$98
814	Nebbiolo Damilano Cannubi Barolo Italy 2013	-	-	\$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

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

ITALIAN SODA

VANILLA, RASPBERRY, CHERRY, MANGO,
COCONUT & STRAWBERRY

\$6

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

