



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

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

Small Plates

\$14

PORTOBELLO FRIES

PROSCIUTTO FOCACCIA

WATERMELON & RICOTTA SALATA

MEATBALLS MARINARA

AVOCADO & CHORIZO TOAST

\$16

SHORT RIB RAVIOLO

PESTO GNOCCHI

BURRATA & SEASONAL FRUIT

CALAMARI FRITTI

GRILLED OCTOPUS

Poultry
organic

\$30

BUTTERMILK FRIED CHICKEN

Organic fried chicken, hot honey, coleslaw & a house made cheddar biscuit

CHICKEN PARMESAN

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

CHICKEN MILANESE

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

Meat
natural

\$34

STEAK FRITES

Grilled 15oz. bone-in rib eye served with pommes frites & béarnaise sauce

PORK CHOP

Double cut Kurobuta pork chop with cipollini onions, grilled peach, arugula & sweet corn

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

Seafood
sustainable

\$32

SCALLOPS

Seared scallops, beluga lentils, leeks, frisee, bacon & mustard beurre blanc

SALMON

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

BRANZINO

Whole grilled Mediterranean sea bass, Persian cucumber, Moroccan olives, tomatoes, red onion, pistachios, mint & pommes Anna

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 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

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