



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

TOMATO BRUSCHETTA

Poultry
organic
\$30

BRICK PRESSED CHICKEN

Organic half chicken, grilled zucchini, tomatoes,
romesco sauce, almonds, arugula & lemon oil

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, ricotta salata &
lemon vinaigrette

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

MEATBALL

Mozzarella, ricotta, pork meatballs, roasted
fennel, peppadew peppers, basil & extra
virgin olive oil

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

Meat
natural
\$34

STEAK FRITES

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

PORK CHOP

Double cut pork chop, romanesco, crispy
cauliflower, roasted grapes, marcona
almonds & mustard beurre blanc

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

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

Seafood
sustainable
\$32

SCALLOPS

Seared scallops, beluga lentils, caramelized
leeks, frisee & warm bacon vinaigrette

SALMON

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

BRANZINO

Whole grilled Mediterranean sea bass, petite
carrots, watermelon radish, parsley, charred
lemon, capers & sauce verde

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 2016	\$12	\$18	\$48
413	Sauvignon Blanc The Girls in the Vineyard Lake County 2017	\$14	\$21	\$56
233	Chardonnay Sean Minor Central Coast 2016	\$14	\$21	\$56
115	Pinot Grigio Scarpetta Friuli Italy 2016	\$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

RED

672	Malbec Pulenta Estate La Flor Mendoza Argentina 2017	\$12	\$18	\$48
673	Sangiovese Frescobaldi Castiglioni Chianti Italy 2015	\$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 2016	-	-	\$42
147	Pinot Grigio Peter Zemmer Alto Adige Italy 2017	-	-	\$42
223	Pigato Colle dei Bardellini Riviera Ligure di Ponente Italy 2014	-	-	\$44
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 2016	-	-	\$54
189	Chardonnay Kistler "Les Noisetiers" Sonoma Coast 2015	-	-	\$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 2014	-	-	\$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 2016	-	-	\$64
509	Corvina/Rondinella Sartori Amarone della Valpolicella Veneto Italy 2013	-	-	\$78
918	Cabernet Sauvignon Atlas Peak Napa Valley 2015	-	-	\$80
653	Pinot Noir Failla "Estate" Sonoma Coast 2016	-	-	\$86
542	Merlot/Syrah/Sangiovese Gaja Ca' Marcanda "Promis" Toscana Italy 2015	-	-	\$88
834	Cabernet Sauvignon Stags Leap Wine Cellars "Artemis" Napa Valley 2015	-	-	\$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 2013	-	-	\$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

