



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 NOISSETTE

HEIRLOOM CARROTS

BRUSSELS SPROUTS & WALNUTS

MACARONI & CHEESE WITH BACON

TOMATO BRUSCHETTA

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

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, fontina, broccoli rabe & 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 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 Pulentia 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 Rias 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
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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

