



DINNER MENU

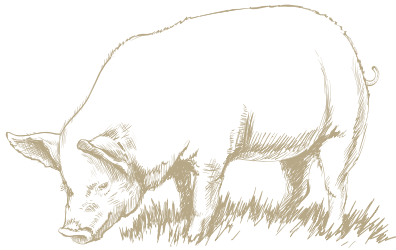


ANTI-PASTI

- RIBEYE CARPACCIO | 16**
Arugula, Giardiniera, Burrata, Parmesan, Balsamic
- MEATBALLS | 13**
Mascarpone Polenta, Puttanesca, Micro-basil, Mozzarella
- POTATO GNOCCHI | 14**
Lemon Ricotta, English Peas, Oyster Mushrooms, Chives
- CITRUS SCALLOP | 17**
Pistachio Pesto, Grapefruit, Orange, Lime, Micro Salad
- BLACKENED AHI | 18**
Quick Seared Yellowfin, Cucumber Carrot Salad, Soy-Balsamic Reduction
- STRAWBERRY WINGS | 12**
Goat Cheese, Strawberry Salsa, Fried Basil, Spicy Thai Peanut Sauce

GREENS

- KALE SALAD | 14**
Kale, Strawberries, Almonds, Radish, Local Feta, Basil Vinaigrette
- SQUASH BLOSSOMS | 14**
Tempura Fried, Fromage Blanc, Heirloom Tomato, Burrata, Mint Gremolata
- ROMAINE SALAD | 12**
Shaved Parmesan, Croutons, House Caesar Dressing
- SPINACH SALAD | 12**
Spinach, Crumbled Bacon, Red Onion, Gorgonzola, Focaccia Croutons, Brown Sugar Vinaigrette
- ASPARAGUS | 8**
Stone Roasted, Lemon Ricotta, Lemon Zest, Cherry Pepper
- SHISHITO PEPPERS | 8**
Smoked Salt, Fresh Lime Juice, Chipotle Cream



CHARCUTERIE

- Chef's Choice of Rotating Salami, House Cured Meats, Local And Specialty Cheeses with Pickled Vegetables and Grilled Tantardini Baguettes**
- 3 BOARD | 2 Meats and 1 Cheese 19**
- 5 BOARD | 3 Meats and 2 Cheeses 26**

ARTISANAL PIZZA



Each handmade, hearthstone oven-baked pizza is created with care, from delicious dough (Gluten Free available upon request) to a flavorful house-made tomato sauce.

- GREEN PIE | 14**
Fromage Blanc, Spinach, Asparagus, Sliced Lemon, Basil Pesto, Crushed Chili
- MEXICANO | 15**
Black Bean Puree, Adobo Sauce, Chorizo, Onion, Queso Fresco, Cilantro, Lime, Avocado

- 1000 PEAKS | 15**
Hawaiian Onion Jam, Aged Ham, Pineapple, Smoked Sea Salt, Provolone, Chili Flakes
- MARGHERITA | 13**
Pomodoro Sauce, Basil leaves, Ovolini Mozzarella
- THE CLASSIC | 15**
Pepperoni, Fennel Sausage, Roasted Mushrooms, Provolone
- PEACH PERFECT | 14**
Grilled Peach, Local Fromage Blanc, Bacon, Arugula, Red Onion, Serrano Honey

SIGNATURE

- CAVATAPPI | 20**
Smoked Gouda Mornay, Sautéed Onions, Toasted Panko, Prosciutto
- FRUTTI DI MARE | 26**
Littleneck Clams, Shrimp, Linguini, Lemon Cream, Fresh Herbs, Roasted Garlic, Crostini

- CARBONARA | 21**
Bucatini Pasta, Pancetta, English Peas, Oyster Mushroom, Egg Yolk, Parmesan Reggiano
- HARVEST | 18**
Summer Squash & Zucchini Noodles, Linguini, Asparagus, Toybox Tomato, Preserved Lemon and Tarragon Oil, Pistachio, Balsamic

USUAL SUSPECTS

- HONEY GLAZED SALMON | 26**
Celery Root Puree, Shaved Radish, Brussel Chips, Arugula, Pickled Onions
- RIB "EYE" | 38**
Whipped Parmesan Potatoes, Grilled Asparagus, Roasted Pepper Jam
- MANGO SCALLOPS | 33**
Pan Seared, Mango Cous Cous, Basil Oil, Micro-Cilantro, Tempura Shallots

- SUMMER CHICKEN | 24**
Pan Seared Airline Chicken, Lemon Rosemary Marmalade, Crispy Brussel Sprouts, Whipped Yukon Potatoes
- WAGYU BURGER | 16**
Smoked Gouda, Roasted Onions, Kale, Tomato Jam, Pretzel Bun, Fries
Add Baller style, Organic Sunny Side Egg and Triple Cream Farm Cheese | 3 each

Specials thanks to our friends at Tantardini Bakery, Orland Farmstead Creamery, Pedrozo Dairy and Cheese Company, Little Sprouts Urban Farm

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

18% GRATUITY ADDED TO PARTIES OF 7 OR MORE