

APPETIZERS & SALADS

baby greens, sherry shallot vinaigrette 17
caesar, creamy anchovy dressing, focaccia croutons 19
watercress, shaved fennel, blondie apple, gorgonzola, candied walnuts 20
chilled english pea soup, lemon yogurt, pea tendrils, mint 16
crispy squid, arrabbiata sauce or herb-cornichon aioli 20
prosciutto, salame, capocollo, porchetta, tuscan pecorino, olives 22
wood oven roasted asparagus, king trumpet mushroom, black garlic
crema 21

EGGS & NOT SO ITALIAN

egg dishes are served with salad and roasted potatoes

shakshuka, baked eggs, tomato, onions, peppers, warm spices, foccacia 18
avocado multi grain toast, two eggs over easy, furikake, pickled red onions,
sriracha 19
eggs benedict, porchetta, hollandaise 20
brioche french toast, seasonal fruit compote, maple syrup 17

side of toast 5 bacon 8 roasted potatoes 7

SANDWICHES

served with salad or fries

grilled cheese: new york cheddar, tomato, bacon, country bread 17
pan roasted chicken, avocado, bacon, greens, tomato, aioli, multigrain
bread 21
crispy cod fillet, brioche bun, lettuce, tomato, chipotle tartare sauce
21

PASTA & MAIN DISHES

gluten free available

penne, tomato, mozzarella, basil 22
arctic char, herbed fregola, snap peas, charred green onion vinaigrette 38
herb crusted 6 oz filet mignon, asparagus, fingerlings, béarnaise 48
slow baked halibut, alubia beans, haricot vert, piquillo peppers,
castelvetrano olives 47

PIZZA

Neapolitan style, DOP tomato and fresh mozzarella

MARGHERITA

mozzarella, tomato, oregano, basil 21

SMOKED SALMON

everything bagel crust, creme fraiche, capers, dill 22

CAPRINA

fig-rosemary spread, goat cheese, mozzarella, pear, arugula, truffle oil 22

PANUOZZO

sausage, tomato, hot pepper, mozzarella 22