

starters

CRISPY BRUSSELS | 13

sweet chili & honey glaze,
golden raisins, toasted almonds

MEATBALLS | 15

'nduja tomato sauce, herb pesto, shaved
parmesan, fried basil

BURRATA | 14

roasted cherry tomatoes, basil oil,
balsamic reduction, focaccia

ARANCINI | 15

sweet pea, pancetta, lemon aioli, pea
shoots

CALAMARI | 15

lemon aioli, tomato tahini sauce, shaved
beet, fresh thyme

MUSSELS | 16

leek & fresh herb white wine broth,
nduja, grilled bread

CHEESE & MEAT BOARD | 24

seasonal selection of cheeses, prosciutto,
hard salumi, candied nuts, grapes,
strawberry lavender preserves, olives,
crostini, seasonal fruit

FRIED EGGPLANT | 12

shaved brussels, bell peppers,
caramelized onion, lemon aioli

salads

TUSCAN SALAD | 15

spring mix, crispy chickpeas,
pepperoncinis, soppressata, shaved grana
padano, creamy gorgonzola dressing

VINEYARD SALAD | 15

arugula, dried figs, goat cheese, farro,
roasted grape vinaigrette, toasted almonds

KALE CAESAR SALAD | 13

kale, salt loaf crostini-cROUTONS, shaved
parmesan, balsamic-caesar dressing

fresh pasta

BLACK GARLIC GNOCCHI | 22

herb pancetta cream sauce, scallions,
parmesan crisp

SHORTRIB RIGATONI | 27

homemade pasta, braised short rib, cherry
tomato, scallion, tomato blush sauce,
pecorino romano

CRAB MAFALDINE | 27

mafaldine pasta, red bell pepper cream
sauce, lump crab, basil breadcrumbs

BUCATINI | 23

'nduja vodka sauce, lemon zest, pecorino
romano, roasted cherry tomato

PAPPARDELLE | 26

wild boar ragu, grana padano

RAVIOLI | 26

burrata, sweet pea & pancetta filling,
arugula walnut sauce, pecorino romano

neapolitan pizza

MARGHERITA | 17

fresh mozzarella, san marzano tomato,
fresh basil, EVOO

TARTUFO | 20

asiago, ricotta, goat cheese, mushrooms,
caramelized onion, truffle oil, fresh thyme

SAUSAGE | 21

ricotta, smoked mozzarella, scallions,
zucchini, sausage, caramelized onions

SOPPRESSATA | 20

asiago, san marzano tomato, shishito
peppers, hand sliced soppressata, chili
flakes

thin crust pizza

'NDUJA | 21

'nduja vodka sauce, asiago, basil, cured
egg yolk, topped with fresh burrata

RUCOLA | 19

garlic oil, asiago, fresh mozzarella topped
with prosciutto, arugula, EVOO

BIANCO | 17

garlic oil, fresh mozzarella, asiago, oregano

SHORTRIB | 22

braised short rib, asiago, shishito peppers,
red onion, pepperoncinis, calabrian chili
ranch

mains

WOOD FIRED STRIP STEAK | 35

seasonal vegetable, roasted garlic steak
sauce, sea salt, gremolata, purple cabbage
oil

SALMON | 28

citrus salad, radish, sweet potato puree,
salsa verde, spicy honey

BONE-IN PORK CHOP | 30

fried sage, rosemary mashed potato,
seasonal vegetable, brandy au jus sauce

DIVER SCALLOPS | 32

sweet potato puree, seasonal vegetable,
arugula walnut sauce, 'nduja breadcrumb,
purple cabbage oil

chef's tasting

menu | 55 per person

6 course chef's seasonal
tasting menu for parties of 4+
served family style

