



STARTERS

MOZZARELLA STUFFED ARANCINI—8
smoked ham, English peas, sage, red sauce

BRUSCHETTA—6
heirloom tomatoes, balsamic vinegar, basil, goat cheese,
grilled Italian bread

MEATBALLS—8
veal meatballs, truffled polenta, tomato ragu, garlic crostini

HONEY GLAZED CHICKEN KEBAB—10
za'atar spiced chicken, baba ganoush, tzatziki,
mango chutney **G**

GREEK CHICKEN TACO—3
grilled chicken, tomato, cucumber, feta, red onion, yogurt **G**

MOROCCAN STYLE STEAK TACO—5
charred ribeye steak, harissa aioli, caprino cheese **G**

CALAMARI—12
pepperoncini, chipotle aioli, preserved lemon

HUMMUS PLATE—7
house made hummus, crudité vegetables, grilled flatbread **V**

FALAFEL SLIDERS—9
red onion, pita bread, tomato, pickled cucumber, hummus, Greek
yogurt

SALADS

PANZANELLA—9
heirloom tomatoes, cucumbers, red onion, garlic croutons,
parmesan cheese, chianti vinaigrette

QUINOA—12
smoked chilis, avocado, roasted cauliflower, Tuscan kale,
sweet corn, chipotle vinaigrette **GV**

FIELD GREENS—7
baby mixed greens, breakfast radish, cherry tomatoes,
cucumbers, fried shallots, balsamic vinaigrette **G**

ROASTED BEET—10
shaved fennel, endive, goat cheese, pine nuts, citrus vinaigrette **G**

HARISSA GLAZED SALMON—18
arugula, Marcona almonds, radicchio, blue cheese dressing **G**

ADD:

CHICKEN—5 SHRIMP—8 STEAK—10 SALMON—14

SIDES

**BALSAMIC GLAZED
EGGPLANT**—4 **GV**

**ROASTED
CAULIFLOWER**—3 **GV**

**GRILLED
BROCCOLINI**—3 **G**

**BROWN BUTTER FRIED
GNOCCHI**—6

**PARMESAN CREAMED
SPINACH**—5 **G**

**BLUE CHEESE POTATO
GRATIN**—5 **G**

TRUFFLED POLENTA—4 **G**

PIZZAS

WILD MUSHROOM—14
smoked bacon, caramelized onions, wild mushrooms,
white sauce

CARNE—16
salami, mortadella, capicola, red sauce, truffled pecorino,
fontina cheese

MARGHERITA—12
roasted tomatoes, red sauce, buffalo mozzarella, basil

GARLIC CHICKEN—14
white sauce, fontina, grilled chicken breast, gremolata

BBQ SHRIMP—17
roasted sweet corn, BBQ sauce, gouda, cilantro, red onion,
smoked peppers, mango

ENTRÉES

CIOPPINO—20
shrimp, clams, crab, halibut, shrimp, spicy tomato broth,
garlic crouton

GRILLED TRI TIP STEAK—18
buttered broccolini, blue cheese potato gratin,
smoked demi-glace **G**

OSSO BUCCO—19
grilled asparagus, fregola “risotto”, gremolata

GRILLED KING SALMON—20
parmesan creamed spinach, roasted cauliflower, fried capers,
preserved lemon jam

CHICKEN PARMESAN—16
breaded chicken cutlet, roasted eggplant, crispy gnocchi

PASTA & RISOTTO

BUCATINI AMATRICIANA—12
smoked ham, caramelized red onion, spicy tomato sauce,
broccolini, pecorino cheese

SPAGHETTI POMODORO—11
red sauce, basil, parmesan cheese, garlic crouton
ADD MEATBALLS—6

TRUFFLED GNOCCHI—14
English peas, cipollini onions, crispy mushrooms,
porcini cream

BAKED MAC & CHEESE—9
gemelli pasta, fontina, aged gouda, parmesan, Maytag blue
cheese

LINGUINI & CLAMS—16
manilla clams, soffrito, white wine sauce, lemon zest, parsley

WILD MUSHROOM RISOTTO—12
asparagus, wild mushrooms, fried shallots

SEAFOOD RISOTTO—22
scallop, shrimp, halibut, calamari, clams, cherry tomatoes **G**

ADD:

CHICKEN—5 SHRIMP—8 STEAK—10 SALMON—14

G—GLUTEN FREE
V—VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any food sensitivities or allergies, comprehensive allergy menu available upon request. While we make every effort to accommodate dietary needs, we cannot guarantee zero risk of cross contamination due to shared surfaces and equipment.