

APPETIZERS & SALADS

heirloom tomato gazpacho, extra virgin olive oil 12
baby greens, sherry shallot vinaigrette 12
caesar, creamy anchovy dressing, focaccia croutons 16
arugula, stone fruit, goat cheese, marcona almonds, lemon olive oil 17
crispy squid, arrabbiata sauce or herb-cornichon aioli 17
prosciutto, salame, capocollo, porchetta, Tuscan pecorino, olives 18

EGGS & NOT SO ITALIAN

egg dishes are served with salad and roasted potatoes

2 eggs any style, multi grain toast 15
avocado multi grain toast, two eggs over easy, sriracha 18
eggs benedict, porchetta, hollandaise 18
french toast, seasonal fresh fruit 15

side of toast 4 bacon 7 roasted potatoes 6

** eggs are free range and organic from Duck Manor Farm*

SANDWICHES & PANINIS

served with salad or fries

grilled cheese: New York cheddar, tomato, bacon, country bread 14
free range chicken, avocado, bacon, greens, tomato, aioli, multigrain bread 18
meatball, tomato, mozzarella, basil, ciabatta 18

PASTA & MAIN DISHES

gluten free available

penne, tomato, basil, mozzarella 18
cheeseburger, fries, lettuce, tomato, onion 18
slowly baked salmon, corn pudding, cherry tomato vinaigrette 33
grass fed aged ribeye steak (14 oz), arugula, tomato 44

PIZZA

Neapolitan style, DOP tomato and fresh mozzarella

MARGHERITA

mozzarella, tomato, oregano, basil 20

CAPRINA

fig-rosemary spread, goat cheese, mozzarella, pear, arugula, truffle oil 21

PANUOZZO

sausage, tomato, hot pepper, mozzarella 21

SMOKED SALMON

everything bagel crust, creme fraiche, capers, dill 21