

## APPETIZERS & SALADS

baby greens, sherry shallot vinaigrette 17  
caesar, creamy anchovy dressing, focaccia croutons 19  
watercress, shaved fennel, blondie apple, gorgonzola, candied walnuts 20  
potato and garlic scape soup, crispy artichokes, black pepper 15  
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, foccacinna 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  
grass fed aged ribeye steak (14 oz), arugula, tomato, shaved parmesan 45  
seared scallops, polenta cake, braised leeks, brown butter, hazelnut  
gremolata, herb oil 40  
braised lamb shank, israeli couscous, pea puree, jus 43

## 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