

SOUP & SALADS

Minestra	farro, chickpeas, lentil & cavolo nero soup, grana padano 10.
Mele	pink lady apples, arugula, pickled onion, goat cheese, candied pecans 14.
Gem lettuce	lemon and anchovy vinaigrette, garlic rusks, parmigiano reggiano 10.
Pera	shinko pears, baby kale, buffalo mozzarella, pomegranates, pistachio 14.
Barbabietola	roasted beets, buffalo ricotta, watercress, fried shallots, pumpkin seeds 14.
Mista	mixed baby lettuces, radish, carrot, cucumber, zucchini, green beans 12.
Granchio	local dungeness crab, butter lettuce, green goddess, blood orange, fines herbs 18.
Anatra	duck leg confit, belgium endive, shinko pears, hazelnuts, aceto balsamico 17.
Rucola	arugula, parmigiano reggiano, balsamic vinaigrette 9.

SANDWICHES & WOOD-FIRED PIZZA

Diavola	grilled chicken sandwich with montasio, frisee, salsa romesco, ciabatta 15.
Cotto	toasted ham & scamorza sandwich with dijon mustard on pagnotta 14.
	Sandwiches served with arugula & giardiniera
Margherita	fresh mozzarella, tomato, basil, virgin olive oil 15.
Salsiccia	spicy pork sausage, broccoli, red onion, tomato, mozzarella 18.
Speck	smoked prosciutto, radicchio, squash, gorgonzola, calabrian chili 18.
Funghi	pioppini mushrooms, caramelized onions, buffalo mozzarella, arugula 18.
	add anchovies, farm egg or arugula 2. each add prosciutto 5.

SMALL PLATES

Cotechino	house made cotechino sausage, beluga lentils, kumquat mostarda, egg 14.
Sformatino	porcini mushroom custard, chanterelle mushrooms, grana padano, arugula 14.
Cavolfiore	wood fired cauliflower, brown butter, capers, calabrian chili, parsley 9.
Vitello	thin sliced veal, frisee, tonnato sauce, capers, meyer lemon 13.
Salumi misti	chef's selection of cured and cooked meats, grissini 18.
Polpettine	wood fired veal & pork meatballs, castelvetro olives, ricotta salata 13.
Carpaccio	raw bigeye tuna, horseradish creme fraiche, capers, parsley, crostini 15.
Calamari	grilled squid, chickpea puree, fennel, arugula, preserved lemon, almonds 14.
Crudo	sliced raw yellowtail amberjack, apples, pomegranate, saba, fried shallot 13

HOUSEMADE PASTA & RISOTTO (SMALL/REGULAR SIZE)

Chitarra	lobster roe pasta, dungeness crab, cream, tomato, scallion, fines herbs 23.
Linguine	manila clams, garlic, white wine, mullet bottarga, parsley 15/21.
Bucatini	"carbonara" guanciale, egg, black pepper, pecorino toscano 14/18.
Gnudi	spinach ricotta pillows, beef ragu, parmigiano reggiano 14/18.
Spaghetti	"alla amatriciana" pancetta, onion, tomato, chili, grana padano 14/18.
Francobolli	fonduta filled pasta, butternut squash, brown butter, fried sage 14/18.
Agnolotti	short rib filled pasta, pioppini mushroom, arugula, grana padano 16/23.
Pappardelle	braised pork ragu, calabrian chili, cavolo nero, parmigiano reggiano 15/19.
Risotto	shrimp, mussels, bay scallops, saffron, mascarpone, chive 16/23.

LARGER PLATES

Branzino	grilled whole mediterranean seabass, fines herb salmoriglio 32.
Trota	seared mt lassen trout, lentils, baby artichokes, salsify, guanciale 30.
Brasato	braised short rib, pioppini mushrooms, potato puree, gremolata 30.
Mattone	grilled half chicken, yukon gold potatoes, garlic & rosemary 25.
Costata	grilled ribeye steak, charred broccoli, brown butter, kumquat mostarda 34.
Bistecca	"alla fiorentina" oak grilled porterhouse (two to three people) 79.

SIDES

Cavolini	brussels sprouts, pancetta, sage 9.
Broccoletti	broccoli di ciccio, garlic, bay leaf 9.
Spinaci	savoy spinach, lemon 9.
Patate	potato puree, corto olive oil 8.
Arrosto	roasted yukon gold potatoes, garlic, rosemary 9.

BENJAMIN BALESTERI, EXECUTIVE CHEF

Consumption of raw or uncooked meat, poultry, shellfish or eggs
may increase your risk of food-borne illness