

Antipasti e Insalate

OLIO D'OLIVA	
Sampling of artisan olive oils with fresh olive rosemary focaccia	7
POLPETTE DI MELANZANE	
Golden fried eggplant cakes; roasted tomato Calabria pepper sauce & scamorza cheese	8
INSALATA DI QUAGLIA	
Marinated grilled Sonoma Quail, warm lentil, orzo & Treviso radicchio salad	9
BRUSCHETTA DI CINGHIALE	
Hand pulled braised wild boar, onion, Chianti vinegar on grilled ciabatta	9
INSALATA DI FAVE IN CESTINO DI PANE	
Fresh Iacopi farm fava beans, lemon, olive oil & pecorino Toscano	9
CALAMARETTI E FAGIOLI	
Fresh Monterey Bay calamari, “bianchi di Spagna” beans & mache lettuce	9
BUFALA, POMODORI E CETRIOLI	
Vine ripe & Campari tomato salad with cucumbers fresh imported “Mozzarella di Bufala”	10
CARPACCIO DI POLIPO	
Thin sliced poached octopus with hydroponic watercress & baby fennel salad; red rock salt	8
PROSCIUTTO E GIARDINIERA	
18 month aged prosciutto, giardiniera & tortino of Grana Padano	10

Paste Fatte in Casa e Risotti

AGNOLOTTI DEL PLIN	
Housemade small ravioli “del plin” of three meats; sausage, veal, tomato & onion sauce	14
COFANETTI DI ASPARAGI	
Housemade “Little Purses” filled with asparagus puree & casera cheese; asparagus tips & fresh peeled grape tomatoes	14
FOIADE DI FUNGHI	
Organic buckwheat pasta, mixed wild mushrooms, garlic, parsley & Grana Padano	13
SPAGHETTI NERI	
Squid ink, fresh Monterey Bay calamari, fresh tomatoes, Calabria peppers & basil	15
BIGOLI E CODA	
Braised Niman Ranch oxtail, Sangiovese, asparagus tips & “bigoli” pasta	15
RISOTTO VONGOLE E ZUCCHINE	
Manila clam, baby zucchini & blossoms with fresh tomatoes	17
RISOTTO CARCIOFI E FAVE	
Fresh artichokes, Icopi Farm fava beans, shallots, scamorza & frico	15

Pizza dal Forno a Legna

PIZZA MARGHERITA	
Tomato, basil, oregano & fresh mozzarella cheese	11
SCHIACCIATA CAPRESE	
Sliced vine ripe tomatoes, fresh mozzarella, arugula, anchovies & capers	11
PIZZA TONNO E CIPOLLE	
Tomato, roasted garlic, caramelized onion, Sicilian tuna & mozzarella	12
PIZZA SALSICCIA E RAPINI	
Homemade spicy sausage, broccoli rabe, tomato & fresh mozzarella cheese	13

Il Pesce

MERLUZZO IN CROSTA DI ERBE	
Pan seared herb crusted Pacific Cod with marinated roasted potatoes, caper berry & olive sauce	19
CROSTACEI AL FORNO	
Medley of shellfish baked with “Riso Venere”, fresh tomato, garlic & basil sauce	21
BRANZINO ALLA GRIGLIA	
Marinated grilled Mediterranean Seabass filet or whole; spring vegetables & “Salmoriglio”	25

La Carne

POLLO ARROSTO IN TECIA	
Terra cotta roasted natural free range Rocky Jr. chicken, Yukon potatoes, Bosane olives & oregano	16
AGNELLO ARROSTO	
Roasted lamb top sirloin with artichokes, cipolline onions, fingerling potatoes & white wine	21
TAGLIATA ALLA TREVISANA	
Marinated bone-in New York steak with radicchio Treviso, “bianchi di Spagna” beans, quanciaie & “Aceto Balsamico”	24

Contorni

POLENTA	
Grilled polenta	3
CARCIOFI	
Sautéed organic artichokes	4
ASPARAGI	
Roasted asparagus	4

Tasting Menu Available Upon Request

Buon appetito & grazie mille!