

# CHEESE & CHARCUTERIE

Choice of 3 for 18

Choice of 5 for 28

St. Andre (Cow's milk)  
Gorgonzola (Cow's milk)  
Manchego (Sheep's milk)  
Crucolo (Cow's milk)

Barely Buzzed (Cow's milk)  
Valdeon (Cow's milk)  
Beemster Gouda (Cow's milk)  
Idiazabal (Sheep's milk)

Prosciutto di Parma  
Bresaola  
Tuscano Salame  
Duck Prosciutto

## FIRSTS

### CHIPS & DIP

Seasonal Dip & House Made Vegetable Chips

10

### WEST COAST OYSTER\* (1/2 dozen)

Rose Wine Mignonette & Champagne Gelée

24

### HOUSE CURED SALMON\*

Pretzel, Smoked Labneh, Dill & Pink Peppercorn

15

### PRIME STEAK TARTARE\*

Pickled Mustard Seeds, Caper Berries & Pumpernickel

17

### GRILLED OCTOPUS

Romesco Sauce, Black Garlic & Smoked Paprika

20

### TOASTED FARRO SALAD

Green Goddess, Cucumber, Red Onion, Radish & Kalamata

15

### HEIRLOOM TOMATO

Whipped Feta, Yuzu-Balsamic, Basil Puree & Air Crouton

16

### BABY ROMAINE\*

Caesar Dressing, Anchovy, Parmigiano Reggiano & Croutons

15

## STONE OVEN PIZZA

### BIANCA

White Pie, House Cheese Blend, Whipped Ricotta & Pine Nuts

16

### SHAVED PROSCIUTTO

Fontina Cheese, Balsamic Glazed Figs & Wild Rocket Arugula

22

### MARGHERITA

Mozzarella, Dried Tomatoes & Basil

17

### WILD MUSHROOM

Maitake, Rapini, Fresno Chiles & Roasted Garlic

19

### CALABRESE

Salame, Calabrian Chiles, Kalamata, Oregano & Red Onion

20

## PASTA

### HOUSE MADE CHEESE AGNOLOTTI

Sweet Corn, Parmigiano Reggiano & Basil Oil

23

### TAGLIATELLI

Tiger Prawns, Tomato, Basil, Garlic & Extra Virgin Olive Oil

27

### HAND CUT PAPPARDELLE

Lamb Ragu & Truffle Pecorino

26

### BUCATINI\*

Carbonara, Guanciale, Slow-Cooked Egg & Pecorino

24

### MACCHERONCINI

Meatballs, Arrabiatta Sauce, Parmigiano Reggiano & Basil Oil

25

## ENTREE

### ROASTED HALF CHICKEN

Baby Vegetables & Natural Reduction

27

### SEARED SEA SCALLOPS\*

Butternut Squash Risotto, Sage & Pomegranates

34

### PAN-ROASTED BRANZINO

Carrot Silk, Roasted Carrot, Aleppo, Vadouvan, Currants & Shallot

30

### BONE IN DUROC PORK CHOP

Braised Kale, Fennel-Apple Compote & Calvados Jus

30

### NY STRIP STEAK\*

Cippolini Onion, Trumpet Mushrooms, Caulilini & Green Peppercorn Sauce

36

## SIDES

Pommes Frites

Caulilini

Braised Greens

Pommes Puree

Popcorn Polenta

Asparagus

7



\*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

## SPARKLING

<b>Prosecco, La Marca</b> Veneto, Italy	11	50
<b>Cava, Poema</b> Penedès, Spain	12	55
<b>Brut Rose, JCB No. 69 Cremant</b> Burgundy, France	17	68
<b>Brut, Veuve Clicquot</b> Reims, France	135	

## WHITE

<b>Riesling, Kurt Darting</b> "Durkheimer Fronhof" Kabinett Pfalz, Germany	15	60
<b>Riesling, Trisaetum "Coastal Range"</b> Willamette Valley	18	72
<b>Rosé, JNSQ</b> California	13	48
<b>Sauvignon Blanc, Leese Fitch</b> Sonoma Valley	14	52
<b>Pinot Gris, Raptor Ridge</b> Willamette Valley	15	60
<b>Pinot Grigio, Santa Margherita</b> Aldo Adige, Italy	18	72
<b>Gruner Veltliner, Nikolaihof "Hefeabzug"</b> Wachau, Austria	20	80
<b>Chardonnay, WestWood</b> "Sangiaco Vineyard" Sonoma Valley	26	105
<b>Chardonnay, Barkan "Classic"</b> Dan, Israel	15	60
<b>Aromatic White Blend, Gramona "Gessami"</b> Penedès, Spain	16	64
<b>Sauvignon Blanc, Kim Crawford</b> Marlborough, New Zealand	44	
<b>Pinot Grigio, Scarpetta</b> Delle Venezie, Italy	48	
<b>Chardonnay, William Fevre "Champs Royaux"</b> Chablis, France	72	
<b>Chardonnay, Far Niente</b> Napa Valley	115	
<b>Chardonnay, Cakebread</b> Napa Valley	140	

## COCKTAILS

<b>Aperol Spritz</b> Aperol Apertif, Sparkling Wine & Soda	14	
<b>New England Old Fashioned</b> Whistle Pig 10yr, Tippleman's Barrel Smoked Maple Syrup, Angostura Bitters, Orange Bitters	17	
<b>Coctel de Jamaica</b> Casamigo's Blanco Tequila, Giffard Crème de Pamplemousse, Hibiscus Syrup, Lime Juice	16	
<b>First Lady</b> Bluecoat Gin, Giffard Abricot du Roissillon, Dry Vermouth, Lavender Syrup, Egg Whites	15	
<b>The Negroni</b> Bombay Sapphire Gin, Campari, Carpano Antica Sweet Vermouth	15	
<b>The Milan Mule</b> Tito's Handmade Vodka, Solerno Blood Orange, Lime Juice, Blood Orange Syrup, Q Ginger Beer	15	

## DRAFT BEER

<b>Goose Island IPA</b> (Chicago)	8	
<b>Stella Artois</b> (Belgium)	8	

## RED

<b>Pinot Noir, Mason Albert Bichot</b> "Vieilles Vignes" Burgundy, France	15	60
<b>Pinot Noir, County Line</b> Sonoma Coast	19	76
<b>Merlot, Cusumano "Terre Siciliane"</b> Sicily, Italy	14	56
<b>Merlot, Northstar</b> Columbia Valley	20	82
<b>Garnacha, Evodia</b> Aragón, Spain	14	56
<b>Syrah, Tenet Le Fervent "Costières de Nîmes"</b> Rhône Valley, France	18	72
<b>Cabernet Sauvignon, Roth Estate</b> Sonoma County	23	92
<b>Cabernet Sauvignon, Amethystos</b> Drama, Greece	18	72
<b>Red Blend, Casa Ferreirinha "Papa Figos"</b> Douro, Portugal	18	72
<b>Pinot Noir, Maison L'Envoyé</b> "Two Messengers" Willamette Valley	85	
<b>Pinot Noir, Flowers</b> Sonoma Coast	120	
<b>Mencia, Bodegas Peique "Ramón Valle"</b> Bierzo, Spain	68	
<b>Tempranillo, Numanthia "Termes"</b> Toro, Spain	90	
<b>Cinsault Blend, Chateau Musar "Musar Jeune"</b> Bekaa Valley, Lebanon	65	
<b>Garnacha, Capçanes "Paraj Petita"</b> Montsant, Spain (Kosher, Non-Mevushal)	65	
<b>Cabernet Sauvignon, ZD</b> Napa Valley	96	
<b>Cabernet Sauvignon, Faust</b> Napa Valley	128	
<b>Cabernet Sauvignon, Silver Oak</b> Alexander Valley	165	
<b>Zinfandel, Seghesio "Old Vines"</b> Sonoma County	110	
<b>Red Blend, Orin Swift "8 years in the Desert"</b> California	88	

## BOTTLED BEERS

<b>Heineken</b> (Holland)	8	
<b>Negra Modelo</b> (Mexico)	8	
<b>Sierra Nevada</b> (California)	8	
<b>Anchor Porter</b> (San Francisco)	8	
<b>Alfa Lager</b> (Greece)	8	
<b>Chimay Red</b> (Belgium)	13	
<b>Weihenstephaner Hefeweizen</b> (Germany)	10	
<b>Bud Light</b> (Missouri)	7	
<b>Stiegl Grapefruit Radler</b> (Austria)	8	
<b>Mythos</b> (Greece)	8	
<b>St. Pauli Girl</b> Non-Alcoholic (Germany)	7	

<b>Hoegaarden</b> (Belgium)	8	
<b>Michelob Ultra</b> (St. Louis)	7	