

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	10
Seasonal Dip & House Made Vegetable Chips	
PUMPKIN SOUP	14
Veloute, Toasted Pumpkin Seeds, & Pumpkin Seed Oil	
WEST COAST OYSTER* (1/2 dozen)	24
Rose Wine Mignonette & Champagne Gelée	
HOUSE CURED SALMON*	15
Pretzel, Smoked Labneh, Dill & Pink Peppercorn	
PRIME STEAK TARTARE*	17
Pickled Mustard Seeds, Caper Berries & Pumpnickel	
CALAMARI FRITTI	16
Roasted Garlic-Tomato Aioli, Lemon & Aleppo	
GRILLED OCTOPUS	20
Romesco Sauce, Black Garlic & Smoked Paprika	
TOASTED FARRO SALAD	15
Green Goddess, Cucumber, Red Onion, Radish & Kalamata	
HEIRLOOM TOMATO	16
Whipped Feta, Yuzu-Balsamic, Basil Puree & Air Crouton	
BABY ROMAINE*	15
Caesar Dressing, Anchovy, Parmigiano Reggiano & Croutons	

STONE OVEN PIZZA

BIANCA	16
White Pie, House Cheese Blend, Whipped Ricotta & Pine Nuts	
SHAVED PROSCIUTTO	22
Fontina Cheese, Balsamic Glazed Figs & Wild Rocket Arugula	
MARGHERITA	17
Mozzarella, Dried Tomatoes & Basil	
WILD MUSHROOM	19
Maitake, Rapini, Fresno Chiles & Roasted Garlic	
CALABRESE	20
Salame, Calabrian Chiles, Kalamata, Oregano & Red Onion	

PASTA

HOUSE MADE CHEESE AGNOLOTTI	23
Sweet Corn, Parmigiano Reggiano & Basil Oil	
TAGLIATELLI	27
Tiger Prawns, Tomato, Basil, Garlic & Extra Virgin Olive Oil	
HAND CUT PAPPARDELLE	26
Lamb Ragu & Truffle Pecorino	
BUCATINI*	24
Carbonara, Guanciale, Slow-Cooked Egg & Pecorino	
MACCHERONCINI	25
Meatballs, Arrabiatta Sauce, Parmigiano Reggiano & Basil Oil	
PASTA DI STRACCI	20
Goat Cheese, Basil Pesto & Pine Nuts	

ENTREE

ROASTED HALF CHICKEN	27
Baby Vegetables & Natural Reduction	
SEARED SEA SCALLOPS*	34
Butternut Squash Risotto, Sage & Pomegranates	
PAN-ROASTED BRANZINO	30
Carrot Silk, Roasted Carrot, Aleppo, Vadouvan, Currants & Shallot	
BONE IN DUROC PORK CHOP	30
Braised Kale, Fennel-Apple Compote & Calvados Jus	
NY STRIP STEAK*	36
Cippolini Onion, Trumpet Mushrooms, Caulilini & Green Peppercorn Sauce	

SIDES

Pommes Frites	Caulilini	Braised Greens	7
Pommes Puree	Popcorn Polenta	Asparagus	



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

SPARKLING

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

WHITE

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

COCKTAILS

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

DRAFT BEER

Goose Island IPA (Chicago)	8	
Stella Artois (Belgium)	8	

RED

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

BOTTLED BEERS

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

Hoegaarden (Belgium)	8	
Michelob Ultra (St. Louis)	7	