

PIATTI

PRIMI

BRUSCHETTA

Charred Bread w. Goat Cheese, Preserved Tomato, Nicoise Olives & Crisp Capers 6

PIATTO DI FRUTTA

Mixed Seasonal Fresh Fruit w. Mint & Yogurt 7

PROSCIUTTO E MOZZARELLA

Prosciutto di Parma w. Hand-Pulled Mozzarella, Marinated Olives & Parmesan Grissini 10.5

ZUPPA DEL GIORNO

Seasonal Soup of the Day 4.5 /6.5

CAESAR

Chopped Romaine, Shaved Parmesan, Toasted Crostini & Garlic Anchovy Dressing 7 /10

PRONTI

Chopped Salad: Romaine, Salami, Chickpeas, Olives, Artichokes, Provolone, Roasted Peppers, Parmesan & Herb Vinaigrette 7/10

SECONDI

TOSTO FRANCESE CON FREGOLE

Cinnamon French Toast w. Balsamic Strawberries & Whipped Vanilla Mascarpone 12

FRITTATA

Frittata w. Asparagus, Forest Mushroom & Fontina w. Roasted Potatoes 12

BENEDETTO

Two Poached Eggs w. Artisan Ham, Grilled Bread, Hollandaise & Savoy Spinach 13.5

BISTECCA CON UOVA

Grilled American Kobe Skirt Steak w. Two Eggs Any Style, Roasted Potatoes & Herb Hollandaise 16.5

INSALATA DI POLLO

Roasted Chicken, Pine Nuts, Currants, Gorgonzola, Gem Lettuce & Red Wine Vinaigrette 14

PANINI DI POLLO

Grilled Chicken Breast, Preserved Tomato, Parsley Pesto & Goat Cheese on Parmesan Flatbread 11

MARGHERITA

Fresh Mozzarella, Parmesan, Crushed Tomato Sauce, Basil & Local Extra Virgin Olive Oil w. Prosciutto & Arugula 11.5
15

SALSICCIA

Mozzarella, Italian Fennel Sausage, Garlic, Parsley, Crushed Tomato Sauce & Pecorino Romano 12

RAVIOLI

House-Made Spinach & Ricotta Ravioli w. Lemon Cream & Citrus Gremolata 9 /14

CANNELLONI

Chicken, Leek & Spring Vegetable Cannelloni w. Fontina, Poached Garlic Sauce & Chives 10/15

RIS E BISI

Parmesan Risotto w. English Peas, Artisan Ham & Mint 10/15

SCALOPPINE DI POLLO

Range Petaluma Chicken & Prosciutto Scaloppine w. Swiss Chard, Farrotto & Pan Jus 16

IPPOGLOSSO

Pan Roasted Alaskan Halibut w. Spring Vegetable Ragout & Herbs 24

AGNELLO

Wood Roasted Local Leg of Lamb w. Grilled Asparagus, Roasted Potato & Herb Salsa Verde 24