



our fresh bread

1 for 6 / 2 for 10

choose from four different breads

sourdough

garlic-parmesan

focaccia

marinara with oregano

parmigiano-reggiano

olive oil & sea salt

pesto & cherry tomato

house made salumi

CHOOSE: ONE FOR 8 / FOUR FOR 28 / SEVEN FOR 38
TRY THEM ALL FOR 38

chorizo iberico / capicola / genoa salami

lamb salami / barolo salami / coppa piccante

prosciutto cotto / truffle mortadella / bresaola

palacios jamon serrano / spicy soppresatta / mild coppa

formaggi

CHOOSE: ONE FOR 10 / THREE FOR 28 / FIVE FOR 38
TRY THEM ALL FOR 45

cave aged alta badia (c) / piave vecchio (c)

moliterno al tartufo (s) / blue d 'ambert (c)

truffle tremor (s) / cheese french triple cream (c/s)

moxarata mojarero (g) / barolo beppino ocelli (g/c/s)

SALADS

*burrata affumicata / grilled peach / honey / bread crisp 22

*blackened salmon / condiglione /olives / hardboiled egg 27

*butter lettuce / strawberries / goat cheese / almonds 16

roasted beet tower / chayote squash / avocado / quinoa 19

caesar / poached egg / anchovy / sourdough crouton bowl 17

*heirloom tomato caprese / buffalo mozzarella / honeydew melon 22

ADD TO ANY SALAD

chicken breast / shrimp (6) / salmon fillet 11

avocado 6



3 COURSE LUNCH SPECIAL / 40

CHOOSE ANY FIRST COURSE, MAIN DISH AND DESSERT

* ASTERISKS INDICATES ITEMS WITH AN ADDITIONAL CHARGE

PLEASE ASK YOUR SERVER FOR MORE DETAILS

antipasti

CHILLED

artichokes alla romana 12

bruschetta of the day 14

orangina mixed olives / house-cured 9

*tuna tartare / avocado / salted water crackers 24

HOT

soup of the day 16

rissoto fritters / mushroom truffle - cream sauce 12

*skillet mussels / lemon-butter / onion / aleppo 16

*stuffed squash blossoms / tomato relish / pesto 18

*fried calamari & green beans / chipotle-lime aioli 18

*spanish octopus / padron chile / tomato / fava beans 23

*seafood salad / salted potatoes / green beans / lemon 22

*scallops al limone / english cucumber / arugula / cherry tomato 22

wood oven fired pizzas

our pizza dough has fermented for 24 hours

margherita / fresh mozzarella / genovese basil 25

bianca / mission figs / caramelized onion / truffle oil 27

*diavola / prawns / chorizo / avocado / chile / greens 28

*meat lovers / pepperoncini / olive / arugula / parmesan 29

*pesto / burrata / prosciutto di san daniele / squash blossoms 28

ADD TO ANY SALAD

anchovy / prosciutto / avocado / pepperoni / calabrian chile 5

A 20% Gratuity Included for Parties of 6 Or More
Free Corkage On Mondays & Tuesdays - Excluding Holidays
Locals Night Every Wednesday