Our Fresh Bread

Choose from four different breads

1 for 6 · 2 for 10

Sourdough
Garlic-Parmesan
Parmigiano-Reggiano
Pesto & Cherry Tomato
Focaccia
Marinara with Oregano
Olive Oil & Sea Salt

House Made Salumi

1 for 8 · 4 for 28 · 7 for 38 · Try them all 45

- Chorizo Ibérico
- Capicola
- Genoa Salami
- Lamb Salami
- Barolo Salami
- Coppa Piccante
- Prosciutto Cotto
- Truffle Mortadella
- Bresaola
- Palacios Jamón Serrano
- Spicy Soppressata
- Mild Coppa

Formaggi

1 for 10 · 3 for 28 · 5 for 38 · Try them all 45

- Cave Aged Alta Badia (C)
- Piave Vecchio (C)
- Moliterno al Tartufo (S)
- Fourme d'Ambert (C)
- Truffle Tremor (S)
- French Triple Cream (C/S)
- Moxarata Mojarero (G)
- Barolo Beppino Occelli (G/C/S)

(C) Cow · (S) Sheep · (G) Goat

Salads

Burrata Affumicata / Grilled Peach / Honey / Bread Crisp — 22
Blackened Salmon / Condiglione / Olives / Hard Boiled 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

DINNER

Antipasti

CHILLED

Artichokes alla Romana — 12
Bruschetta / of the Day — 14
Orangina Mixed Olives / House-Cured — 9
Tuna Tartare / Avocado / Salted Water Crackers — 24
Kobe Beef Carpaccio / Pickled Blood Oranges / Black Garlic Aioli — 23

HOT

Soup of the Day — 16
Risotto 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 / Padrón 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 is 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 A TOPPING

Anchovy · Prosciutto · Avocado · Pepperoni · Calabrian Chile — 5

A 20% gratuity is included for parties of 6 or more
Free corkage on Mondays & Tuesdays, excluding holidays
LOCALS NIGHT EVERY WEDNESDAY

DINNER

Hand Made Pastas

Small / Large

Lobster Risotto / Seared Scallop / Lobster / Sweet Shrimp — 60

Bucatini / Cacio e Pepe — 25 / 35

Mafaldine di Nero / Seafood Sauce / Escabeche — 30 / 40

Pappardelle / Short Rib / Tripe / Mushrooms / Truffle Oil — 28 / 38

Fettuccine / Dungeness Crab Meat / Tomato-Vodka Sauce — 29 / 39

Linguine al Limone / Clams / Prawns / Tomato-Calabrian Chile — 28 / 38

Gnocchi alla Trapanese / Genovese Pesto / Tomato / Almonds — 24 / 34

Entrées

Half Chicken Saltimbocca / Panzanella / Spinach Sauce — 34

Dry Aged Steak / Roasted Mushroom Sauce / Cipollini — 65

Kurobuta Pork Osso Buco / Creamy Potato / Red Chimichurri — 52

Pan Seared Whole Branzino / Summer Succotash / Salsa Verde — 49

Lamb Scottadito / Potato-Yam Cake / Green Beans / Mint Glaze — 62

Half Moon Bay Cioppino / Made from Whole Local Dungeness Crab — 58

Hamburger / 10 oz Dry-Aged Beef / Crispy Potato — 24

ADD TO YOUR BURGER

Bacon · Mushrooms · Fried Egg · Avocado — 6

For the Table

Seafood Platter / Selection of Available Local Seafood — 150

Tomahawk Prime Rib Steak / "Potatoes Three Ways" — 180

Vegetable Sides

Shishito Peppers — 8

Blackened Broccoli — 8

Garlic Mashed Potatoes — 8

Crispy Potato Wedges / E.V.O.O. — 8

Salted Cucumbers & Squash — 8

We cook our pasta al dente, but we are happy to cook it more upon request.
Consuming raw or undercooked seafood, shellfish or eggs may increase your risk of foodborne illness.

BAR

House Cocktails

Vesper Martini — 18
Gin / Vodka / Lillet Blanc / Lemon Twist · Served up

Espresso Martini — 18
Absolut Vanilla Vodka / Kahlúa / Baileys · Served up

Raspberry Mule — 17
Fattoria e Mare Vodka / Raspberry / Lemon · Over small ice

Dragon Fruit Mojito — 16
White Rum / Smashed Mint / Pitaya / Lime · Over small ice

Watermelon Margarita — 18
Mi Campo Reposado / Lime / Tajín Rim · Over small ice

Fattoria Spritz — 17
Aperol / Orange Wheel / Rosé Prosecco / Club Soda · Over small ice

Mezcalita — 19
Akul Maguey Mezcal / Hibiscus Rosemary / Chile · Over large square ice

Ancho Chile Paloma — 18
Cazadores Reposado / Ancho Chile Syrup / Grapefruit / Lime · Over small ice

Black Widow — 18
Maker's Mark / Blackberry / Naranja Orange Liqueur / Lemon · Over large square ice

Colosseum — 35
House special recipe of Hennessy / Bacardí / Midori / Fresh Juices · Over small ice

TRY OUR HOUSE SPECIALTY · 45-DAY BARREL-AGED COCKTAILS

Manhattan — 19
Bulleit / Sweet Vermouth / Chocolate Bitters

Nero Negroni — 19
Gin / Amaro Averna / Vermouth / Orange Peel

Old Fashioned — 20
Maker's Mark / Orange Bitters / Amarena Cherries

Draft Beer & Cans

Henhouse IPA — 14
805 Blonde Ale — 12
Trumer Pilsner — 12
North Coast IPA — 13
Sfizio Italian Pilsner — 11
21st Amendment Watermelon — 14
Guinness Style Porter — 10
Escape Coast India Pale Ale — 12
Paulaner German Pilsner — 11

Bottled Beer

Modelo Especial — 9
Stella — 10
Heineken — 9
Peroni — 9
Corona — 8
Laguna North Coast IPA — 10
Pacifico — 9
Budweiser — 8

Non Alcoholic

Fresh Orange Juice — 9
Paloma Grapefruit / Lime / Club Soda — 11
Dragon Mojito Mint / Dragon Fruit / Lime — 10
Black Widow Blackberries / Lime / Soda — 10
Watermelon Margarita Lime / Tajín — 11
Raspberry Mule Fresh Raspberry / Ginger Ale — 11
Italian Sodas AQ — 10

Bottled Beverages

Saratoga Spring Water — 9
Saratoga Sparkling Water — 10
Mexican Coke — 9
Mexican Sprite — 9
Diet Coke Can — 6
Root Beer — 6

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LOCALS NIGHT EVERY WEDNESDAY