



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

1 for 8 / 4 for 28 / 7 for 38 try them all 45

chorizo iberico / capicola / genoa salami

lamb salami / barolo salami / coppa piccante

prosciutto cotto / truffle mortadella / bresaola

palacios jamon serrano / spicy soppresatta / 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) / blue d 'ambere (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 / 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



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

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 a topping
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



hand made pastas

lobster risotto / seared scallop / lobster / sweet shrimp	small/large 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 scotaditto / potato-yam cake / green beans / mint glazed	62
half moon bay cioppino / made from whole - local dungeness crab	58
hamburger / 10oz dry-aged beef / crispy potato	24
add 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 to al dente, but we are happy to cook it more upon request
Consuming raw or undercooked seafood, shellfish, or egg may increase
your chances of foodborne illness



house cocktails

vesper martini gin / vodka / lillet blanc / lemon twist - served up	18
espresso martini / absolute vanilla vodka / kahlua / baileys - served up	18
raspberry mule fattoria e mare vodka / raspberry / lemon - over small ice	17
dragon fruit mojito white rum / smashed mint / pitaya / lime - over small ice	16
watermelon margarita / mi campo reposado / lime / tajin rim - over small ice	18
fattoria spritz aperol / orange wheel / rose prosecco / club soda - over small ice	17
mezcalita akul maguey mezcal / hibiscus rosemary / chile - over large square ice	19
ancho chile paloma reposado cazadores / ancho chile syrup / grapefruit / lime - over small ice	18
black widow maker’s mark / blackberry / naranja orange liqueur / lemon - over large square ice	18
colosseum / house special recipe of hennessy / bacardi / midori / fresh juices - over small ice	35

Try our house specialty - 45 day barrel-aged cocktails

manhattan bulleit / sweet vermouth / chocolate bitters	19
nero negroni gin / amaro averna / vermouth / orange peel	19
old fashioned maker’s mark / orange bitters / amarena cherries	20

draft beer& cans

HENHOUSE / IPA	14
805 / BLONDE ALE	12
TRUMER / PILSNER	12
NORTH COAST / IPA	13
SFIZIO / ITALIAN / PILSNER	11
WATERMELON / 21 ST AMENDMENT	14
GUINNESS / STYLE PORTER	10
ESCAPE COAST / INDIAN PALE IPA	12
PAULANER GERMAN / PILSNER	11

non alcoholic

FRESH ORANGE JUICE	9
PALOMA / grapefruit / lime / club soda	11
DRAGON MOJITO / mint / dragon / lime	10
BLACK WIDOW / black berries / lime / soda	10
WATERMELON MARGARITA / lime / tajin	11
RASPBERRY MULE / fresh / raspberry / gingerale	11
ITALIAN SODAS AQ	10

bottled beer

MODELO ESPECIAL	9
STELLA	10
HEINEKEN	9
PERONI	9
CORONA	8
LAGUNA NORTH COAST IPA	10
PACIFICO	9
BUDWEISER	8

bottled beverage

SARATOGA SPRING WATER	9
SARATOGA SPARKLING WATER	10
MEXICAN COKE	9
MEXICAN SPRITE	9
CAN DIET COKE	6
ROOT BEER	6

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