



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 / bufala 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

wood oven fired pizzas

we ferment our pizza dough 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 PIZZA

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

	small/large
*bucatini / cacio e pepe	25/35
*mafaldine di nero / seafood sauce / escabeche	30/40
*pappardelle alfredo d chicken or shrimp	27/37
16 layers lasagna della nona / tomato-vodka cream sauce	28/38
*linguine al limone / clams / prawns / tomato-calabrian chile	28/38
gnocchi alla trapanese genovese pesto / tomato / almonds / chile	24/34

entrées

*local pan seared fish of the day	38
*chicken parmigiana / bufala mozzarella / tomato sauce / arrabiata	30
hot pastrami / pickled onion / white cheddar / avocado salad - chipotle aioli	20
**pan seared whole branzino / summer succotash / salsa verde	49
grilled chicken club sandwich / bacon / avocado / bacon / tomato / lettuce	22
*hamburger / 10oz dry-aged beef / crispy potato	24
add bacon / mushrooms / fried egg / avocado	6

for the table (not included in lunch special)

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
21ST AMENDMENT / WATERMELON WHEAT	14
GUINNESS / PORTER	10
ESCAPE COAST / INDIAN PALE IPA	12
PAULANER GERMAN / PILSNER	11

bottled beer

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

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 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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Wednesdays Nights are Locals Night