start

pork-ricotta meatballs, fresh mozzarella, crushed tomato sugo...12

fried calamari & shrimp *’fritto misto’*, vegetables, paprika aioli…15

pei mussels, garlic, calabrian chili, white wine broth, lemon, grilled crostini...15.5

bruschetta, pesto, marinated tomatoes, fresh mozzarella…12

charred brussels sprouts, pancetta, rosemary, garlic...12.5

soup, salad

the chef’s daily soup…8

chopped romaine, salami, chickpeas, olives, red peppers, artichokes, provolone, parmesan, crostini,

herbed vinaigrette…16.5

\*top sirloin steak, spinach, roasted veggies, gorgonzola crumble dressing…18

*Add a protein to make your salad an entrée: \*grilled salmon…12 grilled chicken…10 grilled shrimp…10*

mixed field greens, toasted pine nuts, currants, herb vinaigrette…13

romaine caesar, shaved parmesan, toasted crostini, garlic anchovy dressing…12.5

spinach, cucumbers, peppers, onions, olives, honey balsamic dressing, gorgonzola cheese…12.5

frisée, endive, radicchio, sliced pear & apple, candied pecans, balsamic vinaigrette, shaved parmesan…13

sandwich

*choose polenta fries, truffled potato fries or field greens salad*

\*grilled thin cut ribeye, fried onions, gorgonzola, arugula, balsamic barbeque sauce…16.5

grilled herb chicken, smoked mozzarella, roasted peppers, spicy aioli…16

portobello mushroom, tomato, fresh mozzarella, onion, arugula, evoo, balsamic…15

grilled cheeses, smoked mozzarella, provolone, fontina, sliced tomato...14.5

pizza

pepperoni, house marinara, mozzarella, evoo...11.5 / 15

house marinara margherita, fresh mozzarella, torn basil, evoo…11.5 / 15

four cheese, polidori sausage, roasted peppers...12 / 16

prosciutto, fig conserva, caramelized onions, gorgonzola cheese, arugula…12 / 16

pasta

spaghetti, classic bolognese…15.5 / 19.5

spinach-ricotta ravioli, lemon cream, citrus gremolata…13.5 / 17.5

fettuccine, pork-ricotta meatballs, tomato sugo, basil…15 / 19

saffron pappardelle, shrimp, tomato, chili flake, garlic, white wine, arugula…16 / 21

cavatelli, polidori sausage, butternut squash, asparagus, sage cream sauce....15 / 19

tagliatelle, hazel dell mushroom ragu, calabrian chilies, arugula, garlic, evoo…14 / 18

fusilli, chicken, asparagus, carrot, thyme, leek, butter, white wine, parmesan cheese…15 / 20

main

veal saltimbocca, layered w. prosciutto, sage & fontina cheese, braised savoy spinach, potato puree…20

fish stew, olives, artichoke, basil, crushed tomato, garlic, white wine, saffron, calabrian oil…23

\*pan seared salmon, potato puree, savoy spinach, shallots, capers, white wine, lemon butter *‘alla piccata’*…22

red bird chicken breast, roasted broccoli, brussels sprouts, dried cranberries, toasted almonds,

lemon cream…20

***bread and dipping oil served upon request only***

*chef efrain corral supports local farmers, ranchers, and artisan producers whenever possible*

*\*these items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 01092020*