

## SMALL PLATES

<b>MARINATED OLIVES</b>	picholine & kalamata, white bean hummus, olive oil crostini <b>gfo, v</b>
<b>HANDMADE BURRATA</b>	crispy eggplant, tomato-chili marmalade, mint <b>v</b>
<b>DRUNK BREAD</b>	white wine, swiss fondue, crusty bread <b>v</b>
<b>OCTOPUS A LA PLANCHA</b>	white bean purée, salsa verde, grilled lemon <b>gf</b>
<b>*TUNA TARTARE</b>	sushi grade tuna, avocado, jalapeño, soy citrus marinade, crispy rice
<b>SHRIMP SANTA LUCIA</b>	chorizo, tomato-white wine broth, basil, crusty bread <b>gfo</b>
<b>*FILET OF BEEF CARPACCIO</b>	arugula, parmesan, truffle aioli, olive oil crostini <b>gfo</b>
<b>CALAMARI FRITTI</b>	lemon aioli, meyer lemon, crispy herbs
<b>BEEF TARTARE</b>	lemon crème fraîche, pistachios, frisée, chives, orange infused vinaigrette <b>gf, v</b>
<b>FRIED BABY BRUSSEL SPROUTS</b>	golden raisin agrodolce, pine nuts, ricotta salata <b>gf, v</b>

## SOUPS

<b>MARKET</b>	chef's daily inspiration
<b>FRENCH ONION</b>	caramelized onions, croutons, gruyère

## SALADS

<b>SMALL HOUSE</b>	tomato, cucumber, shaved carrots, parmesan, white balsamic <b>gf, v</b>
<b>LOCAL ARUGULA</b>	beets, goat cheese, marcona almonds, apples, lemon vinaigrette <b>gf, v</b>
<b>SIGNATURE CAESAR</b>	romaine hearts, 6 min egg, grana padano snow, grilled bread <b>gfo</b>
<b>TUSCAN CHOPPED</b>	chicken, bacon, avocado, tomato, blue cheese, bacon vinaigrette <b>gf</b>
<b>FARRO GRAIN</b>	mixed greens, butternut squash, cranberries, apple, arugula, pepitas, goat cheese, lemon vinaigrette <b>gf, v</b>
<b>MEDITERRANEAN SALMON</b>	frisée, artichoke, radish, cucumber, olives, onion, chickpeas, ricotta salata, red wine vinaigrette <b>gf, v</b>
<b>SIRLOIN STEAK</b>	spinach, arugula, piquillo peppers, crispy onion, strawberries, blue cheese, balsamic vinaigrette <b>gf</b>
<b>ADD PROTEIN</b>	*salmon *steak chicken shrimp

## PASTA + RISOTTO + PIZZA

All pastas and pizzas can be made gluten free upon request

<b>TAGLIATELLE BOLOGNESE</b>	beef, pork, veal, tomato ragù
<b>SEAFOOD LINGUINE</b>	black linguine, market seafood, lobster bisque
<b>GEMELLI ALLA PUTTANESCA</b>	cherry tomato, garlic, capers, anchovies, kalamata olives, burrata cream
<b>RIGATONI ALLA VODKA</b>	sausage, spicy tomato vodka sauce, rosemary crumbs
<b>ANGEL HAIR POMODORO</b>	vine ripe tomato, white wine, fresh mozzarella, basil <b>v</b>
<b>PANCETTA &amp; PEA GARGANELLI</b>	english peas, parmesan cream, cracked pepper, pea greens
<b>TRUFFLE RISOTTO</b>	roasted wild mushrooms, garlic, truffle oil
<b>MARGHERITA PIZZA</b>	tomato sauce, basil, mozzarella <b>v</b>
<b>SALUMERIA PIZZA</b>	red sauce, pepperoni, sausage, spicy salami, sicilian oregano
<b>WILD MUSHROOM PIZZA</b>	leeks, fontina, parmesan, truffle oil, balsamic reduction <b>v</b>
<b>PROSCIUTTO PIZZA</b>	tomato sauce, mozzarella, prosciutto di parma

## BIG PLATES

<b>CHICKEN PARMIGIANO</b>	citrus arugula, tomato sauce, gruyère-parmesan
<b>SAUTEED CHICKEN &amp; ARTICHOKE</b>	mascarpone polenta, mushrooms, prosciutto, pine nuts, lemon-caper butter <b>gfo</b>
<b>*CHILEAN SEA BASS</b>	fregola, spinach, caponata <b>gfo</b>
<b>*PAN ROASTED SALMON</b>	pesto potatoes, vegetables, lemon-caper beurre blanc <b>gf</b>
<b>*SEA TROUT</b>	cauliflower rice, snap peas, baby beets, truffle vinaigrette <b>gf</b>
<b>DAY BOAT SCALLOPS</b>	sweet corn hash, chorizo, salsa verde <b>gf</b>
<b>*PORK TENDERLOIN</b>	braised fennel, whipped potatoes, apple-fennel slaw, hard cider reduction <b>gfo</b>
<b>BISTRO BURGER</b>	white cheddar, caramelized onions, pickles, roasted garlic aioli <b>gfo</b>
<b>*STEAK FRITES</b>	skirt steak, l'entrecôte sauce, pommes frites <b>gfo</b>
<b>*FILET MIGNON</b>	center cut, horseradish crust, red wine reduction, seared trumpet mushrooms <b>gfo</b>
<b>* NY STRIP AU POIVRE</b>	center cut, roasted red potatoes, au poivre sauce, crispy onions <b>gfo</b>

## VEGGIE SIDES • POTATO SIDES

CITRUS & DILL GLAZED CARROTS • LEMON PARM BROCCOLINI • SAUTEED GARLIC SPINACH • BROWN BUTTER & ALMOND HARICOTS VERTS  
PORCINI MASHED POTATOES • POMMES FRITES • POTATOES AU GRATIN • POTATOES LYONNAISE

**gf** GLUTEN FREE • **gfo** GLUTEN FREE OPTION • **v** VEGETARIAN

\*Warning: these items are served raw or undercooked, or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. A 2.5% tax inclusive proposition 206 fee will be applied to all food and beverage purchases.