

## 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>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>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>FARRO GRAIN</b>	mixed greens, butternut squash, cranberries, apple, arugula, pepitas, goat cheese, lemon vinaigrette <b>gf, v</b>
<b>LOCAL ARUGULA</b>	beets, goat cheese, marcona almonds, apples, lemon vinaigrette <b>gf, v</b>

**ADD PROTEIN** \*salmon \*steak chicken shrimp

## HAND HELDS

<b>GRILLED CHEESE</b>	caraway rye, caramelized onions, cup of tomato soup <b>v</b>
<b>CHICKEN SALAD SANDWICH</b>	lettuce, tomato, golden raisin jam, croissant
<b>SPANISH WRAP</b>	chicken, gruyère, arugula, avocado, piquillo romesco
<b>*BLACKENED SALMON CAESAR WRAP</b>	romaine, caesar dressing, whole wheat tortilla
<b>SMOKED SALMON AVOCADO TOAST</b>	roasted tomato, onion, capers, lemon, wild arugula
<b>*FORK + KNIFE HAM + CHEESE</b>	grilled ham, melted gruyère, dijon, béchamel (add egg + 1)
<b>LOCAL CLUB</b>	turkey breast, bacon, tomato, greens, french bread, whole grain mustard, garlic aioli
<b>*BISTRO BURGER</b>	white cheddar, caramelized onions, pickles, roasted garlic aioli
<b>*DRIVE THRU BURGER</b>	2 patties, american cheese, lettuce, tomato, special sauce, frites

## BIG PLATES

All pastas and pizzas can be made gluten free upon request

<b>TAGLIATELLE BOLOGNESE</b>	beef, pork, veal, tomato ragù
<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>TRUFFLE RISOTTO</b>	roasted mushrooms, garlic, shallot, truffle oil <b>v</b>
<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
<b>CHICKEN PARMIGIANO</b>	citrus arugula, tomato sauce, gruyère-parmesan

## SIDES

**CITRUS & DILL GLAZED CARROTS • LEMON PARM BROCCOLINI**  
**SAUTEED GARLIC SPINACH • BROWN BUTTER & ALMOND HARICOTS VERTS**

**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.