house-baked focaccia • spanish olive oil + maldon salt v 5

SMALL PLATES

olives + parmigiano • mixed olives with good olive oil gf v 8
crispy baby brussels sprouts • golden raisin agrodolce, pine nuts, pomegranate + ricotta salata v 16
drunk bread • crusty bread, swiss fondue + white wine v 21
tomato tartare + burrata • mediterranean tapenade, basil oil, sea salt + evoo gf v 24
calamari fritti • sweet cherry peppers, crispy herbs + meyer lemon aioli 20
'nduja + saffron mussels • 'nduja, white wine, shallots, crème fraîche + crusty bread gfo 30 add frites 6
*ahi tuna tartare • citrus, avocado crema, jalapeño, extra-virgin olive oil + maldon salt 27
*beef carpaccio • arugula, capers, grana padano, harry's sauce + evoo gf 24

SOUPS + SALADS

french onion soup • brûléed gruyère + brioche crouton 16
beet + honey ricotta • roasted beets, green apple, candied walnuts, whipped ricotta + fresh mint gf v 20
caesar • 6-minute egg, grana padano snow, grilled croutons + parmesan crisp gfo 16
italian chop • salami, provolone, chickpeas, pepperoncini, pistachios, tomatoes + pesto vinaigrette gf 22

PIZZA

bufala • san marzano tomato, bufala mozzarella, olive oil + basil gfo v 20
salumeria • san marzano tomato, pepperoni, sausage, soppressata + sicilian oregano gfo 22
prosciutto • mozzarella, prosciutto di parma, arugula + parmesan gfo 24
pear + gorgonzola • sliced pear, gorgonzola, caramelized onions + toasted walnuts gfo v 23

CHICKEN PARMS

classic • tomato sauce, swiss fondue + shaved grana padano gfo 36
naked • cherry tomato, arugula, parmesan, whole grain mustard + grilled lemon gfo 32
à la vodka • spicy tomato vodka cream, pesto + mozzarella served tableside gfo 38
prosciutto di parma • light tomato sauce, burrata + grana padano gfo 38

PASTAS

spaghetti pomodoro • san marzano tomato, mozzarella, cherry tomato, lemon beurre blanc + basil gfo v 28
rigatoni alla vodka • local sausage, spicy tomato vodka cream, bubbly mozzarella + pangrattato gfo 30
tagliatelle alla bolognese • slow-braised beef, pork and veal ragù + parmesan gfo 32
spaghetti carbonara • guanciale, pecorino romano, egg yolk, garlic confit + black pepper gfo 28
lobster + shrimp spaghetti • cherry tomato + light spicy tomato sauce gfo 42

LAND + SEA

sautéed chicken + artichokes • mushrooms, lemon beurre blanc, pine nuts + crispy prosciutto gfo 28
*prime ribeye 22 oz - meats by linz • smoked cowboy butter + frites gfo mkt
*center-cut filet • meats by linz 8 oz, frites + madagascar green peppercorn sauce gf mkt
*seared scallops • couscous, tomatoes, kalamata, pistachios, mint + prosecco-citrus beurre blanc gfo 38
*faroe island salmon • pommes purée, lemon beurre blanc, pesto + fried capers gfo 38
*pan-seared halibut • melted cherry tomatoes, fennel, lemon vinaigrette + charred lemon gf mkt

gf gluten free • gfo gluten free option • v vegetarian • vo vegan option

*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.