

PASTRIES

8

- Croissant | Chocolate croissant
- Blueberry muffin *gf* | Chocolate muffin *gf*

BRUNCH

- Yogurt, natural *v* or coconut *pb* granola & berries 13 | 15
- Fruit plate *pb* 15
- Acai bowl granola, banana, goji berries, coconut *pb* 18
- Egg white omelette, spinach, toast *v* 19
- Avocado on toast, poached eggs, chili *v* 22
- Eggs Benedict English muffin, ham, hollandaise sauce 20
- Smoked salmon scrambled eggs, sourdough 22
- Prosciutto stracciatella, egg, truffle, toast 28

CICCHETTI

- Meatballs, tomato sauce, basil 18
- Whipped ricotta, truffle honey, crostini *v* 21
- Croquettes ham & cheese, aioli 14

APPETIZERS

- Burrata baby heirloom, basil pesto, pickled onion *v, gf* 25
- Lentil & butternut squash soup *pb* 16
- Beef carpaccio, venetian dressing * *gf* 28
- Ahi tuna tartare, avocado, chili, mint * *gf* 30
- Vitello tonnato, caper berries *gf* 26

SUMMER BLACK TRUFFLE 50

shaved truffle can be added to any dish

WOOD OVEN PIZZA

- Buffalo mozzarella, tomato, oregano 28
- Olives, capers, tomato & basil *pb* 22
- Calabrian sausage, broccolini, provolone 28
- Truffle, goat cheese, zucchini blossom *v* 58
- Artichoke, provolone, pomodorini, anchovies 33
- Spicy salami and mushrooms 26

SALADS add burrata, chicken, shrimp, salmon 12

- Butter lettuce avocado, sherry vinaigrette *pb, gf* 17
- Chopped salad chicken, cheddar, bacon, egg *gf* 24
- Baby gem golden beets, orange, crispy quinoa, pickled beets *gf pb* 20

PASTA

- Orecchiette kale pesto, broccoli, dried tomato, 28
- Spaghetti lobster, chili, tomato, basil 59
- Tortelli zucca brown butter, sage, pumpkin seeds *v* 26
- Agnolotti del plin, truffle & parmesan 42
- Rigatoni beef bolognese, parmesan 29

MAINS

- Salmon heirloom cauliflower, tomato basil aioli *gf* 37
- Branzino, spinach, tomato & olives *gf* 49
- Chicken paillard, rucola & tomato *gf* 28
- Eggplant parmigiana, wild arugula *v* 25
- Skirt steak, fries, fried eggs, chimichurri 52

SIDES

- Fries | Roasted rosemary potatoes *gf* 12
- Green leaves | Sautéed spinach *gf*
- Arugula & parmesan | Broccolini, parmesan, chili *gf*

pb plant based | *v* vegetarian | *gf* gluten free

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients. *Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gluten free bread, pasta and pizza available on request.

WHITE BY THE GLASS

	glass btl
Vermentino, Zanatta, DOC, Sardegna, Italy '22	16 60
Pinot Grigio, Torre di Luna, Veneto '21 ○	17 63
Gavi di Gavi, Carbone, Piedmont '22	18 68
Chardonnay, Terre Siciliane, Sicily '22 ○	18 68
Sauvignon Blanc Framingham, Marlborough '22	19 71
Sancerre, Domaine Le Montoire, France '22	24 93
Roero, Arneis Cecu, Piedmont '22	28 105
Chardonnay, Far Niente, Napa Valley '22	49 179

RED BY THE GLASS

	glass btl
Sangiovese, Terre de la Custodia, Umbria, Italy '21	16 60
Nero d'Avola, Gorgi Tondi, Luce di Luna, Sicily, Italy '22	17 64
Malbec, Solar del alma, Mendoza, Argentina '22 ○	18 66
Pinot Noir, Dough, Oregon '21 ○	19 72
Chianti, Giulio Di Medici '19	21 82
Cabernet Sauvignon, One Stone, Paso Robles, CA '21 ○	22 93
Cabernet Sauvignon, Penfold Bin 389, Australia '20	28 131
Brunello, Di Montalcino, Romitorio, Tuscany '18	45 220

SPARKLING

	glass btl
Chandon, Brut, Napa Valley, USA NV	97
Ferrari, Brut, Trentino, Italy NV	99
Moet & Chandon, Imperial Brut, Epernay, France NV	28 115
Veuve Clicquot, Yellow label, Reims, France NV	34 138
Moet & Chandon, Rose Imperial, Epernay, France NV	35 250

ROSÉ

	glass btl
Perle Rose, IGP, Vin De PaJut, France '22	16 60
Lady A, Provence IGP, France '21 ○	19 76
Rumor, Cotes de Provence, France '22	20 78
Chateau d'Esclans Rock Angel, Cotes de Provence '21	25 97
Chateau d'Esclans Garrus, Cotes de Provence '20	320

ITALIAN WHITE

Falanghina, De Falco, Beneventano '21	68
Gewurztraminer, Erste Neue, Alto Adige '22	80
Greco di Tufo, De Falco, Avellino '21 ○	82
Vermentino, Guado al Tasso, Tuscany '22	84
Sauvignon Blanc, Petrusa, Friuli Colli Orientali '22	88
Pinor Grigio, Jerman, Friuli '22	115
Gavi di Gavi, Black Label, La Scolca '21	165
Chardonnay, 'Cervaro della Sala', Antinori, Umbria '21	190
Etna Bianco Tornatore, Pietrarizzo, Sicily '20	195

ITALIAN RED

Merlot, La Sinta, 'Col Beato', Lombardy '22	66
Super Tuscan, Tenuta L'Impostino, Tuscany '19	80
Cabernet Franc 'Fiammante', Capua, Tuscany '21	80
Primitivo, Tormaresca, Apulia '19	80
Rosso di Montalcino, Pian Delle Vigne, Tuscany '20	90
Le Volte', Tenuta dell'Ornellaia, Tuscany '21	91
Nebbiolo, Sordo, Langhe, Piedmont '19	103
Sagrantino, Perticaia, 'Montefalco', Umbria '15	115
Barbaresco, Prunotto, Piedmont '19	119
Brunello di Montalcino, Collosorbo, Tuscany '18	157
Lula, Collosorbo, Toscana rosso, Tuscany '17	169

REST OF THE WORLD WHITE

Sauvignon Blanc, La Petite Perriere, France '22	72
Albarino, Pazo del Lusco, Rias Baixas, Spain '21	75
Riesling, Eroica, Columbia Valley, USA '21	78
Gruener Veltliner, Raptor Ridge, Oregon USA '19 ○	81
Saint Veran, Domaine du Pierreclos, Burgundy, France '20	95
Chablis, Vincent Mothe, France '20	95
Pouilly-Fume', Chollet, Loire, France '22	95
Sauvignon Blanc, Merry Edwards, Sonoma USA '21	148

REST OF THE WORLD RED

The Blend, Primus, Colchagua Valley, Chile '19	78
Gamay, Couvent des Thorins, Moulin-a-Vent, France '20	85
Shiraz, 'E. Guigal', Crozes-Hermitages, France '19	95
Tempranillo, Dominio Furnier, Ribero del Duero, Spain '19	105
Merlot, Textbook, Napa Valley, USA '20	110
Pinot Noir, Gary Farrell, Sonoma, USA '20	113
Chateauneuf-du-Pape, Le Hurlevent, France '20	125
Cabernet Sauvignon, Heitz, Napa Valley, USA '18	143
Malbec, Bodega Noemia De Patagonia, ARG '21	160
Tempranillo, Contino Rioja Reserva, Spain '17	174
Syrah, Cote-Rotie, Pierre Gaillard, France '19	170

○ organic | B biodynamic corkage fee \$50 wine | \$75 sparkling max 2 per table