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## Bites

OLIVES, kalamata, castelvetrano, orange, garlic, chili flake .....	10
WHITE BEAN AND GARLIC SPREAD, truffle oil, grilled bread.....	12
ARANCINI, pomodoro, parmesan, parsley .....	17
ANTIPASTO BOARD, selection of cured meats, italian cheeses, marinated and pickled vegetables, house olives (either cheeses or meats - 18) .....	28
BLISTERED TOMATO BRUSCHETTA, burrata, tarragon, balsamic .....	16
GIARDINIERE, pickled small vegetables, garlic, coriander, thyme .....	8
MOZZARELLA STICKS, parmesan, parsley, pomodoro .....	12

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## Salad

CLASSIC CAESAR, torn croutons, shaved parmesan, lemon .....	13
HEIRLOOM TOMATO, burrata, cilantro, olive oil .....	13
QUINOA AND SUMMER VEGETABLES, lemon vinaigrette, watercress .....	14
WATERMELON SALAD, pickled shallots, castelvetrano olives, Calabrian chile.....	13

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## Small Plates

FRIED CALAMARI, smoked sea salt, horseradish aioli, parsley.....	18
EGGPLANT, parmesan, fried basil, pomodoro, olive oil .....	16
MEATBALLS, pomodoro, mozzarella, parmesan, parsley .....	16
GRILLED WILD MUSHROOMS, rosemary, shallot, lemon .....	17

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## Pasta

SPAGHETTI, pomodoro, basil, parmesan, olive oil .....	20
CAMPANELLE, pesto, chili flake, bread crumbs .....	24
SAFFRON MEZZE MANICHE RIGATE, zucchini, chilis, pine nuts .....	26
FETTUCCINE, peas, young onions, whipped goat cheese .....	24
RICOTTA CAVATELLI, spicy sausage, brown butter, fried sage .....	26

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## Large Plates

STEELHEAD TROUT, roasted summer vegetables, herb gremolata.....	26
TRUFFLE HONEY CHICKEN, blistered cream corn, herb salad.. HALF 22 / WHOLE 36	
CONFIT RABBIT, caper, lemon, shallot .....	HALF 30 / WHOLE 48
WAGYU HANGER STEAK, horseradish cream, smoked shallots .....	40
40oz TOMAHAWK RIBEYE, herb rubbed, house steak sauces .....	120
MUSSELS GLORIETTA, smoked tomato, onion, garlic, butter .....	25

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## Sides

GRILLED ZUCCHINI, lemon, olive oil, sea salt .....	16
WARM POTATO SALAD, young onions, mustard aioli, herbs .....	16
SAUTEED BITTER GREENS, garlic, chili flake, lemon .....	14
GRILLED ASPARAGUS, dill aioli, soft egg .....	17
BLISTERED CREAM CORN, parmesan, smoked paprika .....	16

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*Chef de Cuisine - Mac Jarvis, Sous Chef - Cooper Craighead, General Manager - Chuck Greenwald*