

march 17, 2018

ANTIPASTI

castelvetroano olives.....	5
beausoleil oysters with prosecco mignonette.....	3/ea**
happy boy farms garden lettuces.....	10
annabelles little gems with buttermilk & radishes.....	14
winter citrus with marinated beets, french feta, mint & avocado.....	14**
halibut and shrimp fritters with baby artichokes & harissa.....	16**
arugala & frisee with fennel, almonds & pecorino.....	14
potato & cauliflower soup with brown butter and sage.....	14
dungeness crab from the wood oven with frisee, herbs & aioli.....	18**

PRIMI

rigatoni alla bolognese.....	20**
gimelli with black trumpet mushrooms, green garlic, panna, mint & bread crumbs	22**
meatballs al pizzaiolo.....	17

PIATTI

rock cod and shellfish stew with fennel, aioli, & toast from the wood oven.....	28**
Porchetta with braised cabbage, fingerling potatoes, & roasted apple	29

PIZZE

marinara.....	14
margherita.....	16
margherita di bufala.....	20
rapini & housemade sausage.....	20
potato, pancetta, fontina & rosemary.....	20
tomato sauce, black olives, capers, anchovy & hot peppers.....	20
wild nettles & pecorino.....	20
tomato sauce, housemade sausage, hot pepper & panna.....	20
arugula with prosciutto di parma.....	22

ADD ON ANY PIZZA

calabrian peppers	2.5
side oil	2.5
farm egg	3
anchovy	4
arugula	4.5
housemade sausage	4.5
pancetta	4.5
prosciutto	5

CONTORNI

broccolini, lemon and olive oil.....	10**
baby carrots from the wood oven with wildflower honey, chili & yogurt	10**

**** not available for takeout ****

we politely decline all menu modifications & substitutions

ALL OF OUR PRODUCE, POULTRY, MEAT AND FISH COMES FROM FARMS, RANCHES AND FISHERIES GUIDED BY PRINCIPLES OF SUSTAINABILITY.

CORKAGE: \$22 CAKEAGE: \$4/PERSON

PLEASE REFRAIN FROM USING ELECTRONIC DEVICES AT THE TABLE

