

AMERICANO

Served from 11:30am to 11:00pm

ZUPPA / INSALATE

Asparagus brodo with pancetta and croutons 9.

Star Route Farms baby greens salad with balsamic vinaigrette and feta cheese 11.

Shaved asparagus and crispy artichoke salad with local farm egg and Pecorino Romano 11.

Antipasto misto featuring artisan salumi 18.

BRUSCHETTE

Duck confit with cannellini bean purée and pickled shallots 14.

Fava bean alla crema 12.

Pacific prawns with romesco al forno 14.

ANTIPASTI BAR 7. each or choose three for 18.

Artichoke and brussels sprouts fritti

Roasted bell peppers

Heritage pork meatballs al forno

Grilled asparagus

Tonno conserva

Cipollini onions with balsamico

Sonoma goat chese with crushed almonds

Spicy roasted cashews

Arancini wth Grana Padano cheese

Sea salt roasted almonds with garlic and herbs

Funghi marinati

Marinated olives

PIZZA / PANINI

Quattro formaggi panino with warm seasonal soup 13.

Italian salumi panino with pickled sweet peppers and provolone 14.

Pizza fresca with fresh mozzarella, crushed tomatoes and oregano 13.

Pizza funghi with fontina and black truffle oil 15.

Pizza Toscana with salame, mozzarella and crushed tomatoes 14.

House ground Hearst Ranch grass-fed burger with spicy parmesan fries 16. *add cheese \$1.*

Served from 11:30am to 2:30pm and 5:30pm to 10:00pm

PASTA / POLENTA / RISOTTO

Creamy polenta with lamb sugo, baby red mustard and Pecorino Romano 14. / 24.

Fresh spaghetti with summer squash, chili flake, garlic, mint and ricotta salata 12. / 20.

Risotto della primavera with fava beans, asparagus and Grana Padano 16. / 25.

PIATTI PRINCIPALI

Saffron braised halibut and Manila clams on toasted capellini with English peas and aioli 24.

Cioppino Americano 24.

Grilled ribeye with a porcini dry rub, roasted purple scallions, fingerlings and mustard oil 30.

Chicken al mattone with asparagus, maitake mushrooms and spring garlic salsa 23.

CONTORNI

Grilled asparagus with lemon oil and shaved Parmigiano Reggiano cheese 7.

Anson Mills polenta with mascarpone and chives 6.

Spicy parmesan shoestring fries with aioli 6.

MENU DEL MERCATO 22.

PLEASE ASK FOR DETAILS ON OUR WEEKLY TWO COURSE MARKET MENU
