



Antipasti / Insalata

Seasonal soup	7
Crispy calamari / charred lemons / spicy crushed tomato sauce / roasted garlic thyme aioli	13
Burrata / caponata / grilled bread	10
Salumi & cheese / marcona almonds	14
*Romaine hearts / caesar dressing / focaccia croutons / parmigiano	8
Mixed organic greens / goat cheese / white balsamic vinaigrette	7
Tricolore salad / candied walnuts / piave / honey thyme dressing	9
*Grilled skirt steak / arugula / fingerling potatoes / sweet mustard vinaigrette / crispy shallots	15
Marinated chicken / romaine / beets / marcona almonds / apples / goat cheese	14
*Seared Ahi tuna salad / fennel / olives / greens / tomatoes / citrus vinaigrette	15
Caprese / fresh mozzarella / basil / extra virgin olive oil	12

Tramezzino

Served with choice of fries or salad

*Niman 8 oz. cheeseburger / bibb lettuce / tomato / red onion / cheddar / brioche bun	12
Grilled natural chicken / pepperonata / arugula / swiss cheese	12
Roasted turkey / bacon / tomato jam / smoked gouda / lettuce	9
Shaved beef brisket / grilled red onions / Calabrese chili aioli / greens / provolone	11

Wood Oven Pizza

Margherita / crushed Italian tomatoes / mozzarella / fresh basil	12
Schreiners sausage / roasted peppers / mozzarella / crushed tomatoes	13
Prosciutto / mozzarella / arugula / Parmigiano	14
Porcini mushroom / pancetta / arugula / crushed tomatoes / fresh mozzarella	13

Pasta / Risotto

Butternut squash ravioli / brown butter / sage / parmigiano	15
Laughing Bird Shrimp risotto / asparagus / spinach / saffron	20
Orecchiette / local sausage / rapini / controne chili / Parmigiano	17
Spaghettini alla Amatriciana / Niman guanciale / garlic / crushed tomatoes / pecorino	16

Please advise your server of any food allergies prior to ordering

* Items that are served cooked to order, under cooked, or raw

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs is subject to food borne illness

Chef de Cuisine James Siao