



ANTIPASTI 5

Crostini	\$10.00
tomatoes & basil or anchovies or prosciutto	
Caprese	\$10.00
fresh mozzarella di bufala, sliced tomatoes & basil	
Scamorza Al Coccio	\$10.00
grilled dry mozzarella w/ arugula & tomatoes or speck or gorgonzola & pears	
Bresaola E Parmigiano	\$12.00
thinly sliced cured beef & shaved parmigiano	
Carpaccio Di Tonno	\$14.00
fresh marinated tuna & arugula	

INSALATE 5

Organic Baby Greens	\$9.00
oranges & fresh mozzarella di bufala	
Organic Arugula	\$9.00
tomatoes, almonds & shaved parmigiano	
Organic Baby Greens	\$9.00
gorgonzola, walnuts & homegrown apples	
Organic Baby Greens	\$9.00
baked goat cheese & organic beets	
Mozzarella Di Bufala	\$12.00
tomatoes & speck on a bed of organic baby greens	

STUZZICHINI 5

Green Castelvetrano Olives From Sicilia	\$4.00
Pistachios	\$3.00
Toasted Almonds	\$3.00
California Medjool Dates	\$4.00

Bruschetta Miste**\$10.00**

tomato, garlic & basil, olive pate, truffle oil

FORMAGGI E SALUMI 11

Moliterno Al Tartufo

aged sheeps milk cheese w/ black truffle lazio

Quadrello Di Bufala

semi-soft, robustly pungent buffalo milk cheese - piemonte

Tronchetto Di Capra

soft goats milk cheese with walnuts & honey piemonte

Blu Del Moncenisio

strong, rich & creamy aged cows milk cheese lombardia

Robbiola Tre Latti

soft, creamy, whole cow and sheeps milk cheese piemonte

Plate Of Three Cheeses**\$11.00****Plate Of Five Cheeses****\$16.00****Salumi Misti****\$16.00**

speck, bresaola, salame toscano & coppa

Speck**\$11.00**

(smoked prosciutto) & mozzarella di bufala

Salame & Mozzarella Di Bufala**\$11.00****Plate Of Cheese & Salumi****\$18.00****PRIMI** 3

Homemade Lasagna Vegetariana**\$11.00**

vegetarian lasagna of the day

Homemade Lasagna Al Ragu**\$11.00**

made w/ organic, free-range beef

Gnocchi Del Giorno**\$11.00**

baked gnocchi with a sauce of the day

SECONDI 4

Polpette Al Sugo**\$11.00**

homemade grass-fed meatballs w/ sauce, served w/ polenta

Parmigiana Al Forno	\$11.00
eggplant parmigiana baked w/ tomato sauce, basil, fresh mozzarella & parmigiano	
Salsiccia Di Cinghiale E Polenta	\$14.00
grilled artisanal wild boar sausage & polenta w/sauteed vegetables	
Crocchette Di Granchio	\$15.00
an seared dungeness crab cakes served on a bed of organic mixed greens	

DOLCI FATTI IN CASA 7

Homemade Tiramisu	\$8.00
Homemade Chocolate Decadence Cake	\$7.00
Gelato & Noci	\$7.00
Homemade Buttermilk Panna Cotta	\$7.00
Homemade Cantucci Alla Mandorla	\$5.00
Dessert Flight Of Any Two Of The Above	\$10.00
Dessert Flight Of Any Three Of The Above	\$14.00