

Antipasti e Insalate

STUZZICHINI	
Sampling of olives, affettati, pickled vegetables, Imported artisan cheese, seasonal fritters, olive oils & “bomba” bread	19
INSALATA DI FRILLI E ARANCE	
Organic red frilly greens, goat cheese, blood oranges, Pork guanciale steak, mustard dressing	11
INSALATA CASTELFRANCO E BAGNACAUDA	
Organic Castelfranco radicchio salad, herbed bread crumbs Garlic, light anchovies “bagna cauda” & Grana padano	11
TORTINO DI ASPARAGI E UOVO DI QUAGLIA	
Asparagus & mascarpone flan, quail egg, asparagus and Hazelnut salad	12
POLPETTE DI AGNELLO	
Oven baked domestic Lamb sausage “polpette” with provolone cheese Spicy tomato sauce & focaccia bread	12
BRUSCHETTA DI CINGHIALE	
Hand pulled braised wild boar, onion, Chianti vinegar on grilled ciabatta	12
GAMBERI E PANELLE	
Crispy gulf prawns & Sicilian garbanzo fritters with capers berries & fava leaves	13
FARRO E CALAMARI ALLA GRIGLIA	
Imported Umbrian farro, spring onions and grilled Monterey bay calamari Lemon citronette	12
PROSCIUTTO E GIARDINIERA	
18 month aged prosciutto, giardiniera & tortino of Grana Padano	13

Paste Fatte in Casa e Risotti

AGNOLOTTI DEL PLIN	
Housemade small ravioli “del plin” of three meats; sausage, veal, Tomato & onion sauce	18
CAPELLETTI DI TOPINAMBOUR E STRACCHINO ‘CACIO E PEPE’	
Organic Jerusalem artichokes and Stracchino cheese ravioli Creamy Pecorino and black pepper sauce	17
FOIADE DI FUNGHI	
Organic buckwheat pasta, mixed wild mushrooms, garlic, Parsley & Grana Padano	18
ORECCHIETTE CON CARCIOFI FAVE E MENTA	
Imported orecchiette pasta with fresh Castroville artichokes, Fava beans, mint, spring onions & ricotta salata cheese	17
TONNARELLI NERI CON CALAMARI, VONGOLE E CANESTRELLI	
Fresh squid ink tonnarelli pasta with Monterey bay calamari, Manila clams baby bay scallops, fresh Roma tomatoes, basil & Calabria peppers	19
BIGOLI E CODA	
“Bigoli” pasta with Nebbiolo braised oxtail & asparagus	19
RISOTTO CON PISELLI E PANCIA DI MAIALE	
Carnaroli risotto parmigiana, crispy Niman Ranch pork belly, Fresh sweet english peas; demi-glace sauce	20

Pizza dal Forno a Legna

MARGHERITA	
Tomato, basil, oregano & fresh mozzarella cheese	15
PROSCIUTTO COTTO	
Tomato sauce, home made “prosciutto cotto”, bufala mozzarella Ricotta & organic arugula	18
SALSICCIA E FUNGHI	
Tomato sauce, homemade spicy sausage, wild mushrooms & mozzarella cheese	17
SPECK E GORGONZOLA	
Imported Alto Adige Speck, gorgonzola & mozzarella cheese, roasted onion	17
TONNO OLIVE E CAPPERI	
Tomato sauce, albacore tuna, olives, Sicilian capers & mozzarella cheese	17

Il Pesce

GUAZZETTO DI MARE	
Fresh seafood medley of rock cod, Manila clams, Monterey bay calamari and mussels; light tomato broth, oregano, red onion and fingerling potatoes	28
BRANZINO E RISO NERO	
Pan roasted Mediterranean sea bass filet, black “venere” rice Organic asparagus; Soave wine and Sicilian capers sauce	29
Whole Branzino – Market Price	

La Carne

POLLO ARROSTO IN TECIA	
Terra cotta roasted natural free range Mary’s chicken, Yukon potatoes, Bosane olives & oregano	24
BRACIOLA DI COPPA	
Grilled 16oz Yosemite farm bone-in pork chop, sautéed Castroville Artichokes and herb sauce	25
GARRETTO D’AGNELLO	
Slow braised Colorado lamb shank in Nebbiolo wine Soft polenta and oven roasted “cipollotto” onions	27

Steak & Sagrantino with Scacciadiavoli

Enjoy a month-long Scacciadiavoli Sagrantino by-the-glass - 17
Perfectly paired with our
Dry aged New York steak, Sarawak black peppers & Sagrantino demi glace. - 34

Contorni

UOVO DI ANATRA	
Duck egg with polenta	8
CARCIOFI SALTATI	
Organic Castroville artichokes sautéed with garlic, parsley & olive oil	6
ASPARAGI E GRANA PADANO	
Sauteed organic asparagus; garlic, olive oil and Grana Padano	6
PATATE AL FORNO	
Oven roasted organic potatoes; garlic, rosemary & olive oil	5

Tasting Menu Available *sometimes* 48/64

Bread and Water Available upon request | 18% Gratuity added to parties of six or more