

Antipasti e Insalate

INSALATA DI SPINACI E CAPRINO	
Organic spinach, goat cheese fritter, black radish pork guanciale steak, balsamic and Parma prosciutto vinaigrette	11
INSALATA DI QUINOA ROSSA E FAGIOLI	
Organic frisée salad, crispy red quinoa, cannellini beans garlic, light anchovies “bagna cauda” & poached egg	11
TORTINO DI CAVOLO E GAMBERI	
Lacinato kale flan, bell pepper emulsion, fried “squid ink pastella” shrimp, heirloom carrots	15
POLPETTE DI AGNELLO	
Oven baked domestic Lamb sausage “polpette” with provolone cheese spicy tomato sauce & focaccia bread	11
FARRO E CALAMARI ALLA GRIGLIA	
Imported Umbrian farro, spring onions and grilled Monterey bay calamari lemon citronette	12
INSALATA POLLO	
Marinated grilled chicken breast with organic arugula and frisée greens roasted bell peppers, Castroville artichokes & Taggiasca olives	11
INSALATA GAMBERI	
Grilled prawns with mixed greens salad, organic cherry tomatoes, radishes, garbanzo beans and shaved almonds	12
PROSCIUTTO E GIARDINIERA	
18 month aged prosciutto, giardiniera & tortino of Grana Padano	12

Paste Fatte in Casa e Risotti

AGNOLOTTI DEL PLIN or TAGLIATELLE BOLOGNESE	
Housemade small ravioli “del plin” of three meats or fresh tagliatelle pasta in a sausage, veal, tomato & onion sauce	16
CAPELLETTI DI TOPINAMBOUR E STRACCHINO ‘CACIO E PEPE’	
Organic Jerusalem artichokes and Stracchino cheese ravioli creamy Pecorino and black pepper sauce	16
SPAGHETTI CARBONARA	
Imported spaghetti pasta, smoked guanciale egg yolk & Grana Padano cheese	14
PENNE ARRABBIATA	
Imported penne pasta with organic Roma tomatoes garlic & crushed chili peppers	13
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	17
BIGOLI E CODA	
“Bigoli” pasta with Nebbiolo braised oxtail & asparagus	17
RISOTTO CON PISELLI E PANCIA DI MAIALE	
Carnaroli risotto parmigiana, crispy Niman Ranch pork belly, Fresh sweet english peas; demi-glace sauce	18

Gluten free buckwheat pasta substitution - \$2

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
SCHIACCIATA ZUCCHINE E GUANCIALE	
Organic mixed summer squash, Taleggio cheese & pork guanciale	17
TONNO OLIVE E CAPPERI	
Tomato sauce, albacore tuna, olives, Sicilian capers & mozzarella cheese	17

La Carne e 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	26
BRANZINO E PEPERONI DOLCI	
Pan roasted Mediterranean sea bass filet Di Ciccio broccoli, sweet bell pepper sauce	27
POLLO ARROSTO IN TECIA	
Terra cotta roasted natural free range Mary’s chicken, Yukon potatoes, Bosane olives & oregano	22
BRACIOLA DI COPPA	
Grilled 16oz Yosemite farm bone-in pork chop, medley of zucchini Fregola sarda & spicy herb sauce	25

Panini

PANINO PUGLIESE CON POLLO	
Pugliese bread with marinated chicken, asparagus & montasio cheese	9
FOCACCIA DI MANZO	
Grilled Angus beef flank steak with sweet onions & provolone	10
PIADINA EMILIANA	
Traditional Emilia Romagna grilled flat bread with tomato and mozzarella	8

Contorni

ZUCCHINE TRIFOLATE	
Organic summer squash, garlic, mint & basil	6
FREGOLA	
Imported fregola sarda, olives & spring onions	6

Bread and Water Available Upon Request | 18% Gratuity added to parties of six or more