

Antipasti e Insalate

STUZZICHINI	
Sampling of olives, affettati, pickled vegetables, Imported artisan cheese, seasonal fritters, olive oils & “bomba” bread	19
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	16
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 PANNELLE	
Crispy gulf prawns & garbanzo fritters with capers berries & romano beans	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 PESTO E MELANZANE	
Imported orecchiette pasta, roasted eggplant Slow cooked cherry tomato medley, basil pesto & 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
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

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 PEPERONI DOLCI	
Pan roasted Mediterranean sea bass filet Di Ciccio broccoli, sweet bell pepper 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, medley of zucchini Fregola sarda & spicy herb sauce	25
GARRETTO D’AGNELLO	
Slow braised Colorado lamb shank in Nebbiolo wine Soft polenta and oven roasted “cipollotto” onions	27
COSTATA grilled Allan brothers Prime T-bone. - 34	

Contorni

UOVO DI ANATRA	
Duck egg with polenta	8
ZUCCHINE TRIFOLATE	
Organic summer squash, garlic, mint & basil	6
BROCCOLETI	
Di Ciccio broccoli tips, prosciutto sauce & ricotta salata	6
FREGOLA	
Imported fregola sarda, olives & spring onions	6

Tasting Menu Available *sometimes* 48/64

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