



Dinner Menu

Served Nightly 4:00pm-Close

Three-Course Tasting Menu...39 ~ Wine Tasting Pairing...25

To begin, choose from:

Housemade Burrata Heirloom Tomato, Basil, EVOO

WINE: PROSECCO BRUT, FLOR

Vitello Tonnato Roasted, Chilled & Sliced Veal, Genoa Tuna-Caper Aioli

WINE: PINOT GRIGIO, SAN MICHELE, VENETO '16

Zuppa di Pesce Soup of Whitefish, Salmon, Calamari, Mussels, Clams, Light Tomato Broth, Dash of Lime

WINE: CHARDONNAY IGT, CAMARA '16

Parma Prosciutto Black Mission Figs, Ricotta Forte of Gravina-creamy, sharp ricotta (add \$2)

WINE: VERTIGO BIANCO, LIVIO FELLUGA '13

Lobster "Panzanella" Chilled 1lb. Lobster Salad, Ciabatta Croutons, Basil, Cherry Tomato, Housemade Burrata Cheese (add \$14)

WINE: CHARDONNAY, TENUTA MAZZOLINO "CAMARA," '16



Followed by choice of:

Cacio e Pepe Bucatini-hallowed spaghetti, Pecorino, Black Pepper, Finished in a Wheel of Red Cow Parmigiano Reggiano

WINE: SANGIOVESE, LE CORTI DEI FARFENSI "CLOS" '15

Roasted Scottish Salmon Grilled Asparagus, Curry Sauce

WINE: VERTIGO BIANCO, LIVIO FELLUGA '13

Free-Range, All-Natural Half Chicken Meyer Lemon Sauce, Wild Mushrooms, Cherry Heirloom Tomatoes, Parmesan Roasted Potatoes

WINE: CHIANTI CLASSICO, CASTELLO DI RADDA '14

Risotto di Mare Organic Arborio Risotto, Black Mussels, Tiger Shrimp, Manila Clams, Black Mussels, Scallops, Jumbo Prawn, Seafood Broth (add \$6)

WINE: PRIMITIVO, TENUTA CHIAROMONTE "ELE" '14

Salt Baked Wild Chilean Sea Bass (MSC Certified, Environmentally Sustainable), Broccoli, Roasted Potatoes (add \$10)

WINE: PINOT NOIR, Z. ALEXANDER BROWN "UNCAGED," CALIFORNIA, '16

Ossobuco All-Natural Niman Ranch Veal Shank, Saffron-Parmesan Risotto, Gremolata (add \$8)

WINE: BARBARESCO, CASCINA RABAGLIO "CA GROSSO," '13



Finally, a sweet choice of:

Tiramisú Lady Fingers, Espresso, Mascarpone Cream, Cappuccino Sauce

Crème Brûlée Vanilla

Panna Cotta Traditional Custard, Strawberry Sauce

WINE: MOSCATO D'ASTI, MICHELE CHIARLO "NIVOLE," '16

For our Dine LA menu, produce sourced from the Santa Monica Farmers' Market: mint and sage from Maggie's Farm, lime, orange and grapefruit from Garcia Farm, Meyer lemon from JJ Lone Daughter Ranch, figs from Southern Harvest Farm, cherry tomato from Wong, mushrooms from The Mushroom Guy, asparagus from Life's a Choke.