### SNACKS
- Roasted hazelnuts with thyme 5.5
- Marinated olives 5.5
- Focaccia, rosemary, sea salt 7.5
  - burrata 14
  - salsa verde 6.5
- Arancini, pine nuts, peperonata 9.5
- San Daniele prosciutto, parmigiano reggiano, extra virgin olive oil 12.75
- Local sungold tomatoes, ricotta di bufala, extra virgin olive oil, Magnol batard 13.5

### SALADS
- Backyard & local lettuces, herbs, lemon, extra virgin oil 9
- Local peaches, frisée, arugula, vine beans, basil, red onion, breadcrumbs, peach vinaigrette 12
- Heirloom melon, little gems, watercress, garden basil, candied pecans, feta, cucumbers, lemon 13
- Zucchini & cucumber carpaccio, spring onion, sapore del piave, hazelnuts, herbs, vinaigrette 11

### SMALL PLATES
- Corn ribs, calabrian chiles, pecorino, scallion, basil 10
- Grilled figs, prosciutto, pt Reyes blue, balsamic 15
- Fried oyster mushrooms, saffron aioli tapenade 14
- Cauliflower, pine nuts, raisins 12
- Mussels, garlic, capers, garlic 16.5
- Charred octopus, melon gazpacho, cucumber, fennel, mint, basil 14
- Chicken wings, chiles, lemon verbena, basil 13.5

### PIZZA
- Tomato, basil, mozzarella 14.5
- Local heirloom tomatoes, Oro Bianco bufala mozzarella, basil 30
- House pepperoni, tomato sauce, mozzarella, greens, parmesan 21
- Chicken, prosciutto, fresh tomato, sage, saba 19.5
- Local squash, basil pesto, smoked mozzarella, pine nuts, parmesan 20
- Mozzarella, fresh ricotta, parmigiano reggiano, pt. Reyes blue 17
- Slow-cooked pork, local peppers, caramelized onions, chiles, tomato cheese, sauce bianco, fennel pollen 24
- Lamb merguez, feta, roasted eggplant, peppers, onions 22

### Additional ingredients
- Onions, peppers, chiles, garlic 2 ea
- Olives, mushrooms, fresh tomato, pine nuts 3.25 ea
- Mozzarella, ricotta, goat cheese, feta, gouda, scamorza, parmesan, anchovies, yard egg 5 ea
- Italian sausage, pancetta, pepperoni, nduja, prosciutto, shrimp 6.5 ea

Gluten free dough available 8.5

### PASTA
- Spaghetti, black pepper, parmesan, olive oil 19
- Bucatini, amatriciana, pancetta, pecorino, parsley 23
- Ricotta cavatelli, chanterelle mushrooms, caponata 25
- Fettucine, wild Gulf shrimp, corn, tomato, calabrian chiles, arugula 26

### ENTÉRRES
- Meatballs, parmesan, tomato reduction, herbs 21
- Wood grilled chicken, agrodolce, pine nuts, pickled grapes 27.5
- Gulf red snapper, braised vine beans, summer squash escabeche 28
- Heritage pork chop, roasted peaches, heirloom tomatoes, basil 35

### SIDES
- Crispy potatoes, pecorino, herbs 8
- Sautéed backyard greens, anchovies, bread crumbs 7.5
- Slow-cooked vine beans 8

### DESSERT
- Texas peach crostata, cream 11
- Chocolate rum cake, pistachio buttercream, salted caramel ganache 11
- Basil pound cake, lemon mascarpone, corn crumble, plums 11
- Affogato, espresso, vanilla gelato 13
- Gelato & Sorbets (changes daily) 11

* indicates spicy  # contains nuts (not listed)

*Please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.