



◦ Starters ◦

- Caprese Salad *GF** 19
Heirloom Tomatoes, Buffalo Mozzarella, Strawberries, Persian Cucumber Vinaigrette, Opal Basil, Balsamic Glaze
- Little Gem Salad*GF** 17
Grilled Local Gem Lettuce, Cucumber, Turmeric Cured Soft Egg, Shaved Red Onion, Crisp Prosciutto, Garlic & Lemon Dressing
- Arugula Salad*GF** 14
Baby Arugula, Lemon Garlic Olive Oil, Shaved Red Onion, Parmesan, Pine Nuts, Balsamic Glaze
- Classic Caesar*GFO** 16
Baby Gem Lettuce, Toasted Croutons, Shaved Parmesan, Anchovies
- Tuna Cones** 20
Ahi Sashimi with Ginger, Sesame, Soy, Chile, & Chive in Crisp Sesame Cones* (4 Pieces)
- Grilled Spanish Octopus*GFO** 25
Romanesco, Fregola Pasta, Olive, Gremolata, Smoked Tomato Remoulade, Tobiko Roe
- Calamari** 18
Crispy Flash Fried Squid, Green Onion Remoulade, Grilled Lemon
- Fried Artichokes** 18
Shelling Crispy Semolina Artichokes, Pickled Sweet Peppers, Lemon Aioli, Gremolata
- Squash Blossoms** 18
Stuffed with Preserved Lemon, Goat Cheese, Pine Nuts, Shelling Peas, Orange Citronette

◦ Seasonal Specials ◦

- House-made Pasta** 39
Tagliatelle Pasta, Scallops, Prawns, Salmon, Crispy Prosciutto, Dried Tomatoes, Lemon Butter Sauce
- Local Catch of the Day** MP
Pan Seared with Garlic Whipped Potatoes, Brussel Sprouts, Asparagus, Baby Carrots, Caper Buerre Blanc Sauce
- Seasonal Flatbread** 24
Burrata Mozzarella, Arugula Pesto, Peaches, Asparagus and Balsamic Glaze
- Sides: Market Vegetables, Braised Tuscan Kale, Sauteed Broccolini, Garlic Fries, Whipped Potato, Mushroom Risotto** 11

◦ Pasta ◦

- Ravioli** 28
Stuffed with Fresh Ricotta, Tuscan Kale, Parmesan, Roasted Garlic, Dried Tomatoes, Roasted San Marzano Tomato Sauce, Basil
- Black Spaghetti** 30
Fresh Squid Ink Pasta, Clams, Pork Calabrese Salami, Garlic, Wine, Butter, Parsley
- Gnocchi** 32
Argentinian Red Shrimp, Dried Tomato, Fava Beans, Roasted Garlic, Pomodoro, Black Truffle Butter
- Lasagna** 28
Braised Beef & Pork Ragu, Spinach, Fresh Ricotta, Mozzarella, Pomodoro, Parmesan
- Rigatoni** 28
Italian Sausage, Parmesan, Pomodoro, Garlic, Touch of Cream, Oregano, Grape Tomatoes

◦ Entrées ◦

- Crispy Skin Salmon*GF** 39
Cannellini Beans, Pork Guanciale, Lemon Aioli, Tuscan Kale, Smokey Tomato Remoulade
- Cioppino *GFO** 43
Pacific Whitefish, Prawns, Clams, Calamari, and Scallops, Spiced Tomato Broth, Rouille
- New Zealand Rack of Lamb*GF** 48
Herb Crusted, Braised Fennel, Peppers, Borettane Onions, Crispy Chickpeas, Harissa & Pomegranate Molasses
- Grilled Pork Chop*GF** 39
Thick Cut, Spice Rubbed, Honey-Carrot Puree, Green Beans, Roasted Turnips, Pickled Red Onion, Wine Demi-Glace
- Braised Beef Short Rib*GF** 42
Whipped Potato, Red Onion Confit, Baby Carrots, Broccolini, Natural Pan Jus
- Roasted Chicken *GF** 36
Mushroom Risotto, Grilled Asparagus, Port Wine Demi-Glace

Chef Gregorio Bonilla visits the Santa Barbara farmers market weekly and supports our local fishermen.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

***GF** Indicates Gluten Free, Gluten Free Pasta Also Available-
***GFO** Indicates Gluten Free Option Available Upon REQUEST-
Kitchen Split Plate Charge - 8