

STARTERS

GARLIC FRIES \$11

THICK CUT POTATOES. PARMESAN.
ROASTED GARLIC. BBQ RUB. SPICY
KETCHUP. GARLIC AIOLI

OLIVES \$14

QUEEN. KALAMATA.
ITALIAN HERBS.
FETA CHEESE.
GRILLED CROSTINI

GOAT CHEESE \$14

PANKO BREADED BALLS. CARAMELIZED
ONIONS. FRESH STRAWBERRIES. HONEY
GLAZE

BRUSSEL SPROUTS \$14

ROASTED BRUSSELS. BLUE CHEESE.
BACON. RAISINS. CHIVES. BALSAMIC

COCONUT SHRIMP \$16

CRISPY PANKO BREADED PRAWNS.
CHIPOTLE AIOLI

VEAL MEATBALLS \$14

ARRABIATA SAUCE.
GRILLED CROSTINI. PARMESAN.
CHIVES

MUSSELS & CLAMS \$22

GARLIC. LEMON. ONION. WHITE WINE &
BUTTER SAUCE. PARSLEY.
SERVED WITH BREAD

GREENS

ADD PROTEIN TO ANY SALAD FOR \$7

STRAWBERRY \$13

ARUGULA. ROMAINE. STRAWBERRIES.
ORANGES. MOZZARELLA PEARLS.
BALSAMIC VINAIGRETTE

SOUTHWEST CHOP \$16

ROMAINE. GRILLED CHICKEN. ROASTED
CORN. BLACK BEANS. BLISTERED
TOMATOES. COTIJA. PICKLED ONION.
CHIPOTLE DRESSING

BEETS \$14

ARUGULA. GOLDEN BEETS. GRAPEFRUIT.
TOASTED PISTACHIOS. GOAT CHEESE.
BALSAMIC REDUCTION. POMEGRANATE
VINAIGRETTE

CAPRESE \$13

OVALINE MOZZARELLA. VINE RIPE
TOMATOES. PESTO. EVOO. BALSAMIC
GLAZE. MICROBASIL

TOAST

ADD A CUP OF SOUP OR FRIES FOR \$3

GRILLED CHEESE \$12

SWISS. CHEDDAR. BUTTER TOASTED
SOURDOUGH

B.L.T. \$14

SMOKED BACON. LETTUCE. TOMATO.
GARLIC AIOLI. FRESH BAKERY SOURDOUGH

BRISKET \$18

SMOKED BRISKET. WHITE CHEDDAR.
COLESLAW. FRIED ONIONS. BBQ. BRIOCHE
BREAD

WAGYU SLIDERS \$17

BOURBON BACON JAM. REMOULADE.
SMOKED CHEDDAR. LETTUCE. TOMATO.
POTATO BUN

BOARDS

MIXED BRUSCHETTA \$18

ROTATING COMBINATIONS ON CRISPY
FRENCH BAGUETTES

CHARCUTERIE \$29

CHEF'S CHOICE OF MEATS & CHEESES. OLIVES.
PICKLED VEGGIES. FIG JAM. CREOLE MUSTARD.
DARK CHOCOLATE. ASSORTED SIDES. CRACKERS

PIZZA

MARGHERITA \$12

MARINARA. MOZZARELLA PEARLS.
BASIL OIL. MICRO BASIL

VEGGIE \$13

MARINARA. SHREDDED MOZZARELLA.
RED BELL PEPPER. MUSHROOMS.
ONION. KALAMATA OLIVES. MICRO
BASIL. PARMESAN

QUATTRO FORMAGGIO \$15

WHITE SAUCE. GORGONZOLA. GRANA
PADANO. MOZZARELLA PEARLS.
SMOKED CHEDDAR. BLACK PEPPER.
MICROGREENS

BAJA SHRIMP \$17

GRILLED SHRIMP. SHREDDED
MOZZARELLA. BACON. JALAPENO.
CARAMELIZED ONION. PARMESAN.
CORIANDER

THE BOSS \$19

RED SAUCE. MOZZARELLA. BACON.
ITALIAN SAUSAGE. PEPPERONI.
CAPICOLA. 600 DAY AGED
PROSCIUTTO

MAINS

PRIMAVERA \$15

SEASONAL MIXED VEGETABLES.
GARLIC BUTTER WINE SAUCE.
SHALLOTS. LINGUINE. PARMESAN

CARBONARA \$21

PROSCIUTTO. EGG YOLK.
FETTUCCINE. CHIVES. GRANA PADANO

FRUTTI DI MARE \$27

CLAMS. MUSSELS. SHRIMP. MARINARA.
GARLIC. WHITE WINE. LEMON.
PARMESAN

ALFREDO \$21

SEASONED ALFREDO CREAM SAUCE.
CHOICE OF:
CHICKEN OR SHRIMP

SALMON \$25

CREAMY FINE HERB RISOTTO.
SEASONAL VEGETABLES.
CAPERS SAUCE

CHILEAN SEA BASS \$30

SAUTEED SEASONAL VEGETABLES.
HOUSEMADE LEMON YOGURT SAUCE