

BRUNCH

savory

POACHED EGGS 18

steamed asparagus, prosciutto, hollandaise sauce (*), grilled rustic bread

CALABRESE 13

two egg cooked in a tomato sauce with hawaiian sausages, nduja, green onions - grilled rustic bread

FRITTATA MUSHROOMS AND SPINACH 13

mushrooms, spinach, fontina cheese - roasted potatoes & cherry tomatoes- grilled rustic bread

EGGS & KALE 12

two eggs, kale, fennel, fresno peppers, quinoa, manchego - grilled rustic bread

RUSTIC EGGS 12

two fried eggs, homemade sausages, broccoli, dry ricotta cheese - roasted potatoes & cherry tomatoes - grilled rustic bread

STEAK & EGGS 24

6 oz. grilled filet mignon, two poached eggs, roasted potatoes, cherry tomatoes- grilled rustic bread

CHICKEN EGG MEATBALLS 19

two poached eggs, chicken meatballs, tomato sauce, swiss chard, pecorino cheese - grilled rustic bread

SALMON PIZZA 20

santa ynez apple wood lightly smoked atlantic salmon, crème fraiche, capers, chives

- *EGG WHITE SUBSTITUTION AVAILABLE \$ 1.5*
- *EXTRA SIDE OF GRILLED RUSTIC BREAD \$ 2*
 - *EXTRA EGG \$ 3*
 - *SIDE OF BACON \$ 5*

sweet

BRIOCHE FRENCH TOAST 10

RICOTTA PANCAKE 11

FRESH FRUIT 8

BANANA CHOCOLATE PECAN TART 9

NUTELLA BREAD PUDDING 9

BOMBOLONE ALLA CREMA 9

coffee bar

coffee 3

nespresso 4

cappuccino 5

marocchino (nespresso, nutella, cocoa powder, frothed milk) 6

assorted hot tea 3

iced tea 3

juices/cocktails

fresh squeezed orange juice 5

cranberry juice 3

mimosa 11

bellini 12

"not so virgin" bloody mary (tomato juice mixer and petrov reserve 20% alcohol) 11



carpano "antica formula" on the rocks 12

(*) consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

small plates

CHARCUTERIE 18
daily selection of only meats

 **SOUP 9**
barley, chickpeas, escarole

  **CASTELVETRANO & TAGGIASCA OLIVES 5**
orange zest, fennel

ROASTED GNOCCHI 14
potato gnocchi, taleggio cheese fondue, cherry tomatoes, lemon zest


 **BURRATA STRACCIATA 16**
creamy burrata, prosciutto, peach, micro basil

CRISPY ARTICHOKEs 15
fried artichokes, mache', fennel, snow peas, walnuts, aged goat cheese

  **ROASTED SEASONAL VEGETABLES 15**
seared gem lettuce, roasted mixed vegetables

FRESH MOZZARELLA KNOTS 12
zucchini "scapece", heirloom cherry tomatoes, micro basil

BRUSCHELLA 10
grilled levain bread, heirloom tomatoes, mango, goat cheese

 **CEVICHE (*) 18**
wild red snapper, avocado, mango, cucumbers, peppers, onions, chili, citrus, taro

FILET MIGNON TARTARE (*) 20
avocado, fresno chile pepper, capers, shallot, parmigiano, grilled bread

 **GRILLED SPANISH OCTOPUS 20**
lentils, harissa

RAVIOLO BROCCOLINI 12
single raviolo, cherry tomatoes sauce, shaved raspadura cheese

CHICKEN MEATBALLS 12
light broth, artichokes

ARANCINI 12
rice & cheese balls with peas, touch of tomato sauce

 **SLOW COOKED SPLIT PEAS 10**
thick split peas puree, swiss chard, red onion, peperoncino, grilled bread

 **CITRUS AVOCADO SALAD 16**
arugula, watermelon radish, thyme, almonds, goat cheese, balsamic reduction

BURNT SPAGHETTI ASSASSINA 14
apulian style burnt spaghetti arrabbiata, dry ricotta cheese

MUSSELS 14
san marzano tomato, fresh "peperoncino", n'duja sausage spread, grilled bread

flour + yeast

BREAD 4
grilled rustic white bread, taggiasca e.v.o. calabrese spread

PIZZA BREAD 20
prosciutto, burrata, cherry tomatoes, wild arugula

PIZZA MUSHROOMS 20
fresh mushrooms, black truffle sauce, tomato sauce, fontina cheese

PIZZA RASPADURA LODIGIANA 20
san marzano tomato sauce, thin shaved raspadura cheese

PANZEROTTO PUGLIESE 8
fried savory pastry filled with tomato sauce and mozzarella cheese

 **SICILIAN FLATBREAD 10**
eggplant, olives, capers, fresno chili, san marzano tomato sauce

dalla forma

CHITARRA CACIO E PEPE 23
home made spaghetti, black pepper, extra virgin olive oil - tossed in *pecorino romano cheese*


FETTUCINE BOLOGNESE 25
beef ragu' - tossed with butter in *parmigiano reggiano cheese*

 **RISOTTO SUMMER TRUFFLES 29**
rice, asparagus, leeks, taleggio cheese fondue - tossed in *grana padano cheese*

TORTELLINI 26
mushrooms, light cream, truffle oil - tossed with *bella lodi cheese*

main

 **FRESH BABY KALE SALAD 16**
quinoa, fennel, heirloom cherry tomatoes, manchego, champagne vinegar

 **CHICKEN PAILLARD 20**
pounded chicken breast, arugula, avocado, cabbage, peppers, tomatoes, goat cheese, vinegar

CHICKEN GREEK 26
breaded chicken breast, cucumbers, tomatoes, olives, onion, feta cheese

CALAMARI ALLA PIASTRA SALAD 22
arugula, cauliflower, lettuce, radicchio, garbanzo, harissa, lemon dressing

CRISPY CHICKEN SANDWICH 16
coleslaw, pickles, olives, avocado, spicy aioli, fontina cheese - onion rings

FAROE ISLAND SALMON SANDWICH 18
endive, cucumbers, olives, red onion, avocado, tomatoes, tzatziki - ciabatta - mix greens

TROFIE AL PESTO 20
fresh pasta, basil pesto, vegetables, pine nuts, parmigiano cheese

 **GLUTEN FREE CASERECCHE PASTA PUTTANESCA 22**
tomato sauce, garlic, black olives, capers, anchovies, fresno chile pepper

BAVETTE CLAMS & RAPINI 22
home made thin flat noodles, clams, rapini, fresno chili peppers

ORECCHIETTE BROCCOLI & SAUSAGES 22
fresh pasta, broccoli, homemade sausages, peperoncino, dry ricotta cheese

FILET OF SOLE 34
breadcrumbs, crispy artichokes

BRANZINO 38
roasted de-boned whole mediterranean sea bass, sunchokes

 **APPLEWOOD GRILLED FAROE ISLAND SALMON 27**
rice crust, red and white quinoa, tzatziki

BRAISED SHORT RIBS 36
8 hours slow cooked boneless beef short ribs + short ribs ravioli, parmigiano cheese

 **PRIME NEW YORK STEAK 48**
14 oz. sliced roasted beef, sautéed rapini

 **COLORADO LAMB SIRLOIN STEAK 34**
8 oz. roasted lamb, herbs, potatoes and artichokes, baby peppers garnish

CHEESEBURGER 16
hormones - antibiotics free natural chuck steak, fontina, avocado, arugula, aioli mustard- fries

vegetables

 **POTATO FRIES 5**
sea salt

  **RAPINI 7**
sautéed

 **ROASTED CAULIFLOWER 9**
au gratin, taleggio cheese fondue

 **ROASTED POTATOES 6**
taggiasca olives, cherry tomatoes

  **ASPARAGUS 8**
steamed

gluten free pasta and pizza available for \$ 2 extra charge// not 100% gluten free environment// please inform your server of any allergies

(*) consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

a 18% gratuity will be added to parties of 9 or more// flat or sparkling mineral water 5 // corkage fee 30 per bottle with a two - bottle maximum