



STARTERS

- SICILIAN CRUDO** raw Big Eye tuna, Patagonia salmon, jumbo scallops, capers, onions 24
- KALE SALAD** curly kale, Savoy cabbage, almonds, ricotta salata, champagne citrus vin 11
- STEAK TARTARE** USDA Prime filet, olives, capers, Dijon, Reggiano, housemade chips 23
- CRISPY ARTICHOKEs** fresh baby artichokes, olive aioli (limited availability) 19
- HOUSEMADE FOCACCIA** with whipped ricotta, roasted garlic and thyme 12
- MEATBALLS** beef, lamb and pork, tomato gravy, Reggiano, housemade focaccia 23

SALADS

- WILD ARUGULA SALAD** arugula, shaved fennel, lemon, 24 month Reggiano 11
- WHOLE LEAF CAESAR** old world dressing, bread crumbs (jumbo shrimp +12) 14
- BURRATA SALAD** fresh burrata cheese with dressed market produce 22

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- AMALFI TUNA** seared #1 ahi tuna with Amalfi vinaigrette, citrus, cucumber, arugula, pistachios 32
- KALE & ROASTED CHICKEN SALAD** Savoy cabbage, almonds, ricotta salata, champagne citrus vin 19
- TUSCAN GRAINS** jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn, green goddess 27
- THE PLAZA** roasted chicken, golden beets, pancetta, Marcona almonds, goat cheese, honey vin 24
- CHOPPED SALAD** salami, aged provolone, Castelvetrano olives, piquillo peppers, pepperoncini vin 19

SIDES 8 EACH

- BROCCOLINI** Marcona almonds and Reggiano
- SEARED WILD MUSHROOMS** with garlic and thyme
- WHITE BEANS** with Italian sausage and sage
- HEIRLOOM CARROTS** whipped ricotta, pistachios
- CAULIFLOWER** pistachio, mint, currants and Reggiano

SANDWICHES

- THE COMBO** thinly sliced Italian charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil and vin 21
- CHEESEBURGER** house ground chuck, aged provolone, Calabrian chilies, arugula, fennel, red onions 19
- CRISPY CHICKEN** provolone, sundried tomato aioli, pickled onions, dressed arugula and fennel 17

• ALL PASTAS •
• MADE IN HOUSE •

- CACIO E PEPE** bucatini, black pepper and Pecorino 23
- SPICY GEMELLI** gemelli, spicy vodka sauce, basil and Reggiano 24
- AL LIMONE** linguine, jumbo shrimp, lemon, chives and breadcrumbs 28
- MARSALA TRUMPETS** trompetti, seasonal mushrooms, garlic and Marsala 25
- BOLOGNESE** mafaldine, house-made beef, lamb and pork ragu and Reggiano 29

ENTRÉES

- EGGPLANT PARM** crispy eggplant, fresh mozzarella and our house tomato gravy 24
- SEARED JUMBO SCALLOPS** wild caught scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin 38
- MEDITERRANEAN SEA BASS** pan roasted, with mint gremolata, paired with broccolini 35
- PESTO CRUSTED SALMON** sourced from Patagonia, filleted in house daily, served with cauliflower 36
- CHICKEN PICCATA** lemony chicken, capers and paired with a kale salad 29
- ROASTED CHICKEN** served over white beans with Italian sausage and sage 28
- CENTER CUT FILET** hand-cut USDA Prime, broiled, paired with a caesar salad 59

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
If you have food allergies please notify us as not all ingredients are listed.*