

O E N O T R I

A N T I P A S T I

THE BOARD

CHEFS SELECTION OF
HOUSE CURED SALUMI,
LOCAL ARTISAN CHEESE &
SEASONAL ACCOMPANIMENTS \$34

MIXED LETTUCES

MEYER LEMON VINAIGRETTE
& PARMIGIANO-REGGIANO \$17

LITTLE GEMS

CREAMY ANCHOVY VINAIGRETTE
PARMIGIANO-REGGIANO,
BOQUERONES & PANGRATTATO \$19

FOCACCIA CLASSICA

ACCOMPANIED WITH
OLIVE OIL \$12

MEATBALLS

ARRABBIATA & PARMIGIANO \$14

POLENTA \$12

- GORGONZOLA
- CRESCENZA
- PARMIGIANO

GIARDINIERA \$6

MARINATED OLIVES \$8

ROASTED ALMONDS \$8

BURRATA

SAN NICOLA PROSCIUTTO, ARUGULA,
BALSAMIC REDUCTION
& CROSTONE \$28

BEET

ROASTED BEETS, CITRUS, RICOTTA,
GOAT CHEESE WITH FENNEL POLLEN
AND LAVENDER & BULLS BLOOD \$18

TUNA CRUDO

CITRUS, SHALLOT, CHIVE OIL
& MICRO GREENS \$22

P A S T A

FIDEI ALL' ARRABBIATA

SAN MARZANO TOMATO, ONION, CHILI & PANGRATTATO \$28

PAPPARDELLE

BRAISED BEEF, CREMINI MUSHROOM, GARLIC, ONION,
RED WINE, HORSERADISH CREMA & CHIVE \$34

CANNELLONI

SUNDRIED TOMATOES, SPINACH, ARTICHOKE HEARTS,
TESTAROSSA, GARLIC, PARMIGIANO, RICOTTA
& CHERVIL \$32

TRUMPETTI

BRAISED HEN, GARLIC, ONION, TOMATO & ORANGE
GREMOLATA \$32

LUMACHE RAGU

WILLIS FARM PORK RAGU,
ONION, TOMATO & PARMIGIANO \$34

LINGUINE

P.E.I MUSSELS, GARLIC, WHITE WINE, FENNEL,
LEMON JUICE, CALABRIAN CHILI \$34

P I Z Z A

MARGHERITA

SAN MARZANO TOMATO,
FIOR DI LATTE & BASIL \$28

PATATE

ROASTED PEPPER SPALMARE, ASIAGO,
FINGERLING POTATOES, RED ONION
& GARLIC CONDIMENTO \$32

FORMAGGI

SAN MARZANO TOMATO, MIDNIGHT MOON,
FONTINA VALLE D'AOSTA,
PARMIGIANO & RICOTTA SALATA \$32

BRASSICA

CREAM, FONTINA, RICOTTA, BROCCOLINI,
CHILI FLAKES & AGLIO ROSSO \$33

PEPPERONI

SAN MARZANO TOMATO, MOZZARELLA
& PARSLEY \$34

S E C O N D I

BISTECCA

MASHED POTATOES WITH GRILLED ASPARAGUS,
BRAISED CIPPOLINI ONIONS
& GREEN PEPPERCORN SUGO \$45

PETRALE SOLE

BELUGA LENTIL, BEET SPALMARE,
ROASTED RAINBOW CARROTS, BRAISED LEEKS
& SALSA VERDE \$36

PORK CHOP AGRODOLCE

CREAMY POLENTA, CAVOLO NERO,
ENGLISH PEAS, RADISH &
MICRO GREENS \$38

ADDITIONS

ARUGULA \$3 PANCETTA \$6 ANCHOVY \$3 SALSICCIA \$7
CALABRIAN CHILI \$4 MUSHROOM \$5 KALAMATA OLIVES \$4

TWENTY PERCENT GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE.
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.
WE ADD AN OPTIONAL 3% KITCHEN APPRECIATION SURCHARGE TO ALL CHECKS

BEVERAGE MENU

COCKTAILS

BLUEBERRY SMASH: GIN, BLUEBERRY SIMPLE SYRUP, FRESH LEMON & MINT \$19
SPICED MANGO MARTINI: MANGO EAU DE VIE, XILA ESPADIN, AQUARA AGAVE DE LOS ANDES, LIME
SIMPLE SYRUP & CHILI LIME SPICED RIM \$19
SAGAMORE RYE OLD FASHION: DEMERARA SIMPLE SYRUP,
ORANGE ANGOSTURA BITTERS, AMAERENA CHERY & ORANGE ZEST \$16
MEZCAL SOUR: DEL MAGUEY MEZCAL, BLOOD ORANGE SIMPLE SYRUP, EGG WHITE,
ORANGE BITTERS & LEMON \$17
LIMONCELLO SPRITZ: LIMONCELLO, PROSECCO, SODA & MINT \$17
BASIL COLLINS: GIN, LEMON, GENOVESE BASIL SYRUP & TONIC \$17

WINES BY THE GLASS

SPARKLING

NINO FRANCO PROSECCO "RUSTICO"- \$16
ROEDERER ESTATE- ANDERSON VALLEY- \$20

ROSE

IL POGGIONE "BRANCATO", TUSCANY, ITALY 2021- \$16
DAOU "DISCOVERY" ROSÉ- GRENACHE - PASA ROBLES CA 2023 -\$14

WHITE

OLIENAS, VERMENTINO- SARDINIA, ITALY 2024- \$14
ANSEMI WHITE BLEND, ITALY, - VENETO 2023 \$14
MASSICAN- PINOT GRIGIO, CALIFORNIA 2024 \$17
GROTH SAUVIGNON BLANC, NAPA VALLEY, CA 2024 \$19
RODDE, CHARDONNAY, COOMBSVILLE, NAPA VALLEY CA 2018 \$20

RED

CAFAGGIO "CHIANTI CLASSICO" - TUSCANY, ITALY 2019 \$14
CANTINE POVERO "BARBERA D'ASTI" ITALY 2023 \$16
PRODUTTORI DEL BARBARESCO "LANGHE" PIEDMONT, ITALY 2023 \$18
DENOTRI "RUSSIAN RIVER" PINOT NIOR - RUSSIAN RIVER VALLEY, CA 2022 \$18
ROBERT CRAIG "LA FLEUR CRAIG" - CABERNET SAUVIGNON- NAPA VALLEY/SONOMA, CA 2023 -\$22
CAYMUS- CABERNET SAUVIGNON- NAPA, RUTHERFORD, CA- 2023 \$35
BRANCAIA "TRE" TOSCANO IGT- TUSCANY, ITALY- 2022 \$15

BEER

ON TAP

TANNERY BEND YAJOME IPA - NAPA \$10
TANNERY BEND BEERWORKS LIGHT LAGER -NAPA \$10

CANNED BEER

TANNERY BEND BEERWORKS BLONDE ALE \$10
TANNERY BEND WATCHMAN PALE ALE \$10
TANNERY BEND BEERWORKS- SEASONAL CRAZY HAZY IPA \$10
RAINIER- AMERICAN ADJUNCT LAGER \$10
PINKUS "ORGANIC HEFE-WEIZEN" -GERMANY \$12
BROOKS DRY CIDER- SAN JOSE, CA \$8
DOUBLE DARE IPA, NAPA PALISADES/ TANNERY BEND BEERWORKS \$10
PALISADES LOCO IPA \$10

NON-ALCOHOLIC

BEST DAY BREWING "ELECTRO-LIME"- \$10
DESCHUTES "FRESH SQUEEZED NON-ALCOHOLIC IPA" -\$10

MOCKTAILS

BERRY SUNSET- STRAWBERRY, BLUEBERRY, LEMON & CLUB SODA \$11
PINEAPPLE EXPRESS- PINEAPPLE, HONEY, MINT, GINGER BEER & CLUB SODA \$11
LILLY PILLY PINK BLUEBERRY SMASH- MANLY SPIRITS NON-ALCOHOLIC GIN,
BLUEBERRY SYRUP, FRESH LEMON & MINT \$15
NON- ALCOHOLIC MEZCAL SOUR: AQUARA AGAVE DE LOS ANDES, BLOOD ORANGE SIMPLE SYRUP
EGGWHITE, LEMON & ORANGE BITTERS \$15

SODAS

COCA COLA \$5
DIET COCA COLA \$5
7-UP \$5
CANADA DRY GINGER ALE \$5