

ARTISAN CHEESE FLIGHTS

rustic bread, fruits, honey comb & fig jam

AROUND THE WORLD | 19

Manchego, Spain (sheep)

1 yr aged + zesty exuberance + firm + dry

Humboldt Fog, Cypress Grove, CA (goat)

creamy + luscious + center ribbon of ash

Robiola, Piedmont, Italy (cow, sheep)

soft ripened + buttery + hints of mushroom

CHEF'S AMERICAN PICK | 18

Clothbound Cheddar, Jasper Hill, VT (cow)

robust flavor + sweet & nutty body

Point Reyes Blue, CA (cow)

semi soft + blue veined + mellow blue flavor

Couple, Vermont Creamery, VT (goat)

creamy + sweet rind + ripened flavor + hazelnuts

CHARCUTERIE BOARD | 23

*prosciutto + capicola + soppressata + manchego cheese + laura chenel goat cheese
roman-style artichokes + gherkins + whole grain mustard*

TAKE HOME DINNER FOR TWO

SUNDAY

Homemade Lasagna

fresh mozzarella + basil + ricotta
parmesan + meatball + marinara
Caesar Salad

\$40

TUESDAY

Chicken Parmesan

Romano crusted + fresh mozzarella
julienned zucchini + basil
Caesar Salad

\$45

WEDNESDAY

Braised Short Rib

Butternut squash risotto + roasted
portobella + rosemary demi
Caesar Salad

\$50

TASTE & SHARE

WAGYU MEATBALLS | 15

*san marzano tomato- basil sauce
herb ricotta + reggiano + rustic bread*

GOAT CHEESE BEIGNET | 12

goat cheese + honey + cracked pepper

FRITTO MISTO | 15

*calamari + shrimp + shishito peppers
spicy san marzano marinara*

CAESAR SALAD | 12

*baby romaine + caesar dressing
parmesan cheese + paesano croutons*

FIG & GORGONZOLA BRUSCHETTA | 12

mission figs + balsamic glaze

LOBSTER & SHRIMP POTSTICKERS | 16

fresno chilies + spicy lemon sauce

GRILLED CHEESE & TOMATO SOUP | 14

taleggio cheese panini + white truffle oil

CRAB GRATIN | 17

*jumbo lump crab meat
portobella mushrooms + fontina cheese*

NEW ZEALAND LAMB LOLLIPOPS | 24

*balsamic demi + point reyes blue
crispy prosciutto + fried rosemary
(12 minute cook time for medium rare)*

STONE FIRED PIZZA

MARGHERITA | 16

san marzano pizza sauce + whole basil + fior di latte

THE BUTCHER | 19

*fresh mozzarella + prosciutto + capicola + soppressata
san marzano pizza sauce + oregano*

PEAR & GORGONZOLA | 18

d'anjou pear + caramelized onion + basil + honey + parmesan

* CRÚ STEAK | 22

*beef tenderloin + red onion + mixed greens + gorgonzola
mozzarella + balsamic glaze*

BLACK TRUFFLE PIZZA | 19

*chanterelle mushroom + fontina + mozzarella + parmesan
truffle butter + shaved black truffles*

FAVORITES

* FILET MIGNON | 38

*8 oz filet + truffle potato gratin + green beans
point reyes blue cheese + rosemary chianti sauce*

CHICKEN PARMESAN | 23

romano crusted + fresh mozzarella + julienned zucchini + basil

PAN SEARED SALMON PICCATA | 27

jumbo lump crab + green beans + lemon basil caper sauce

BRAISED SHORT RIB | 30

*butternut squash risotto + roasted portobello mushrooms
rosemary demi*

DESSERTS

CRÈME BRÛLÉE | 9

vanilla bean custard

MOLTEN CHOCOLATE LAVA CAKE | 10

vanilla whipped cream + raspberry sauce

TIRAMISU | 9

*leghorn sauce
chocolate shavings*