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## ARTISAN CHEESE FLIGHTS

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*rustic bread, fruits, honey comb & fig jam*

### AROUND THE WORLD | 18

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*

Coupole, Vermont Creamery, VT (goat)

*creamy + sweet rind + ripened flavor + hazelnuts*

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## CHARCUTERIE BOARD | 22

*prosciutto + capicola + soppressata + manchego cheese + laura chenel goat cheese*

*roman-style artichokes + gherkins + whole grain mustard*

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## TASTE & SHARE

### WAGYU MEATBALLS | 14

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

### \* AHI TARTARE | 16

*avocado + cucumber + cilantro  
vine ripened tomato + citrus olive tapenade*

### 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 | 10

*mission figs + balsamic glaze*

### LOBSTER & SHRIMP POTSTICKERS | 15

*fresno chilies + spicy lemon sauce*

### GRILLED CHEESE & TOMATO SOUP | 12

*taleggio cheese panini + white truffle oil*

### STEAMED PRINCE EDWARD MUSSELS | 15

*white wine + garlic + cherry tomatoes  
fresh fennel + basil + paesano bread*

### CRAB GRATIN | 16

*jumbo lump crab meat  
portobella mushrooms + fontina cheese*

### \* NEW ZEALAND LAMB LOLLIPOPS | 22

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

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## STONE FIRED PIZZA

### MARGHERITA | 15

*san marzano pizza sauce + whole basil + fior di latte*

### THE BUTCHER | 18

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

### PEAR & GORGONZOLA | 17

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

### \* CRÚ STEAK | 22

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

### BLACK TRUFFLE PIZZA | 18

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

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## FAVORITES

### \* FILET MIGNON | 36

*8 oz filet + truffle potato gratin + green beans  
gorgonzola + rosemary chianti sauce*

### PAN ROASTED CHICKEN PICCATA | 24

*roman-style artichokes + capers  
cherry tomatoes + rosemary + broccolini*

### CAST IRON SEARED SEA SCALLOPS | 30

*spinach parmesan risotto + golden tomato marinara*

### PAN SEARED SALMON | 26

*fingerling potato + fresh fennel + green beans + lemon-thyme sauce*

### BRAISED SHORT RIB | 25

*butternut squash risotto + roasted portobello mushrooms  
rosemary demi*

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## DESSERTS

### CRÈME BRÛLÉE | 8

*vanilla bean custard*

### MOLTEN CHOCOLATE LAVA CAKE | 9

*vanilla whipped cream + raspberry sauce*

### TIRAMISU | 8

*leghorn sauce  
chocolate shavings*

10.20

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.