
ARTISAN CHEESE FLIGHTS

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

CHARCUTERIE BOARD | 22

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

roman-style artichokes + gherkins + whole grain mustard

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*

HEIRLOOM TOMATO

& BURRATA SALAD | 16

basil, evoo, balsamic reduction & sea salt

* NEW ZEALAND LAMB LOLLIPOPS | 22

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

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

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

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 BRANZINO | 26

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

BRAISED SHORT RIB | 25

*butternut squash risotto + roasted portobello mushrooms
rosemary demi*

DESSERTS

CRÈME BRÛLÉE | 8

vanilla bean custard

MOLTEN CHOCOLATE LAVA CAKE | 9

vanilla whipped cream + raspberry sauce

TIRAMISU | 8

*leghorn sauce
chocolate shavings*

07.21

* 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.