



COCKTAILS

THE OZARK BILLY GOAT

Angel's Envy bourbon, Woodenville Barrel Aged Maple Syrup, pecan bitters, St. George Absinthe spray, orange marmelade, bourbon oak smoke / 14

THE TUSCAN TOUCH

Grey Goose La Poire vodka, fresh ginger, honey shrub, lime juice, cucumber / 13

THE RED LIGHT NEGRONI

Bols Genever gin, Carpano Antica vermouth, Galliano red amaro, served in a light bulb / 13

THE COUNTESS

Hibiscus infused Countess Walewska vodka, Giffard Passion Fruit liqueur, lime, grapefruit, soda spritz / 13

THE OAXACAN ROMANCE

La Sombra mezcal, La Pinta Pomegranate tequila, guajillo, lime, diced serano, mint / 13

SOFIA LOREN

Absolut vanilla vodka, Baileys, Kahlua, an espresso shot, and a couple of coffee beans! / 13

LAVENDER LEMON DROP

Garden Apothecary lavender infused vodka, fresh-squeezed lemon juice, triple sec, lavender sugar rim / 13

DA VINCI'S CODE

Redwood Empire American Whiskey, Domain de Canton ginger, Fernet, honey shrub, splash of fresh lemon / 13

THE GENEROUS SPIRIT

Cazadores Reposado Tequila, passion fruit, cilantro, lime, agave, chili rim / 13

FRIDA KAHLO

Frida Kahlo tequila, triple sec, fresh-squeezed orange juice, blood orange puree, salt and sugar rim, on the rocks / 13

ANTIPASTI

GIUSTI FARMS BRUSSELS SPROUTS

oven roasted with pears, pancetta, grana padano parmesan / 13

CRECENZA STUFFED FOCCACIA BALLS

rolled in white truffle oil, garlic, rosemary, and thyme / 9

BRICK OVEN ROASTED PRAWNS

cherry tomatoes, feta, calabrian peppers, lemon, oregano / 14.5

CHAR GRILLED OCTOPUS

lemon, orange, oregano, olive oil, over shaved fennel salad, cilantro micro greens / 17

ROASTED TEQUILA CLAMS AND MUSSELS

manila clams, P.E.I. mussels, cilantro, lime, splash of tequila, crunchy crostini garnish / 18

TOMATO BASIL BRUSCHETTA

grana padano parmesan, garlic, Basirico olive oil, toasted ciabatta / 10

OVEN ROASTED MUSHROOMS

garlic and herb roasted shiitake, portabella, and button mushrooms, with arugula and feta / 15.5

FLATBREADS

HEIRLOOM TOMATO AND FRESH BASIL

pesto, mozzarella, capers / 16

FLOWER MARKET

peaches, parma prosciutto, gorgonzola dolci, caramelized onions, Basirico extra virgin olive oil / 17

FUNGHI

portabella, shiitake, and button mushrooms, white onion, alfredo, mozzarella, white truffle oil, thyme and oregano / 17

INSALATE E ZUPPE

ROASTED HEIRLOOM BEETS

citrus marinated beets, english peas, pickled shallots, watercress, mint, toasted pistachios, garden herbs, raspberry lemon dressing, bed of toasted cashew crema / 14.5

INDIAN SUMMER FIG SALAD

shaved fennel, arugula, marinated feta, marcona almonds, balsamic vinaigrette, sea salt / 14.5

CRANBERRY WALNUT GOAT CHEESE

baby greens, candied walnuts, cranberries, lemon raspberry vinaigrette / 12

DADDY'S SLOW COOKED BACON WEDGE

iceburg lettuce, cherry tomatoes, spring onions, bleu cheese dressing / 13

CAESAR

romaine hearts, creamy anchovy dressing, asiago and manchego cheese, parmesan crisps, fresh garden herbs / 13 with herbed grilled chicken / 19

FIELD TO TABLE MINESTRONE

original 20 year old favorite recipe / 9


☯ Gluten-free ☯ Dairy-free ☯ Vegetarian ☯ Vegan

We source locally and wish to thank the following farmers and producers for their excellent bounty:
Giusti Farms, Iacopi Farms, Daylight Farms, Muddy Boots Farm, Rancho Alena, and Harley Farms.




CHAR GRILL

COWBOY CUT BONE-IN RIB EYE STEAK

16 oz. dry-aged 100% black angus choice cut, sautéed portabella mushrooms & onions, swiss chard, roasted fingerling potatoes / 48 

8 OZ. GORGONZOLA FILET MIGNON

gorgonzola dolcelatte, manchego potatoes, haricorts verts / 42 

IT'S ITALIA'S POMPONIO RANCH BURGER



100% all natural pasture raised black angus ground beef, char grilled, with caramelized onion, daddy's bacon, white cheddar, truffle aioli, lettuce, tomato, on brioche, with red creamer potatoes and baby greens / 22

SLOW ROAST

SLOW ROASTED SHORT RIBS

braised and simmered with tomatoes, celery, carrots, garlic, and herbs, imported Bramata polenta / 36

MARY'S FREE RANGE CHICKEN

oven roasted with garlic, oregano, lemon, fingerling potatoes, arugula, red onion, portabella mushroom / 27  

SEA


PAN SEARED CALAMARI STEAK

panko, garlic and lemon butter, roasted artichoke hearts, fennel, fingerling potatoes / 27

GRILLED SALMON FILET

garlic mashed potatoes, sauteed bitter greens, lemon caper cream sauce / 29

SEAFOOD RISOTTO

tiger prawns, bay scallops, manila clams, garlic, shallots, roasted tomatoes, cream / 26 

TIGER PRAWNS WITH LINGUINE IN ROSSINI

roasted tomatoes, herbs, cream, smokey guajillo pepper / 23

FRESH PASTA AND RISOTTO

We proudly serve Saporito fresh pasta made daily.


TRUFFLE BUCATINI WITH PORCINI MUSHROOMS / 24

tartufatta, garlic, cream, moliterna truffle pecorino

BAKED PENNE ALLA VODKA

pork and beef tomato ragu, splash of vodka, basil, garlic, mozzarella, asiago and grana padano parmesan / 24

ARTICHOKE RAVIOLI

Iacopi Farms italian butter beans, artichoke hearts, brown sage butter, wild arugula, shaved grana padano parmesan / 21 

CHICKEN MARSALA

button mushrooms, spinach, marsala wine, garlic, Daylight Farms fresh herbs, asiago, garlic mashed potatoes / 24



WILD MUSHROOM CHICKEN PASTA

linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil & garlic / 23

LASAGNA

layers of pasta, tomato meat ragu, mushrooms, ricotta & mozzarella / 24


FIELD MUSHROOM RISOTTO

sage butter, seasonal field mushrooms, shaved grana padano parmesan, white truffle oil / 22  

SPAGHETTI MEATBALL BOLOGNESE

pork, beef, and Italian sausage meatball, tomato meat ragu, grana padano parmesan / 24


HOUSE BASIL PESTO PASTA


fettuccine, basil, pine nuts, shaved grana padano parmesan / 19 

SPAGHETTI CARBONARA WITH PANCETTA

garlic, grana padano parmesan, cream / 19

HOUSE ROLLED GNOCCHI

TARTUFATTA – black truffle sauce, brown butter, cream, grana padano parmesan, micro greens, white truffle oil / 24 

BASIL PESTO – basil pine nuts, cream, parmesan / 21 

ROSSINI – roasted tomatoes, cream / 21 