



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

BURRATA BRUSCHETTA

cherry tomato, kalamata olive, garlic, basil, grilled Rosalind Bakery Country bread / 13

OVEN ROASTED MUSHROOMS

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

FLATBREADS

RICOTTA, ROASTED TOMATO, AND FRESH BASIL

pesto, mozzarella, capers / 16

FLOWER MARKET

pears, 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

SWEET BABY GEMS

little gems lettuce, radish, avocado, cara cara orange, feta, pepitas, buttermilk herb dressing / 15

CRANBERRY WALNUT GOAT CHEESE

baby greens, candied walnuts, cranberries, lemon raspberry vinaigrette / 14.5

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 MINISTRONE

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 dolce, manchego potatoes, haricots 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.

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 