

# DINNER

## STARTERS

<b>SOUP OF THE DAY</b> cup / bowl	6/9
<b>CAULIFLOWER</b> parmesan, house cured pancetta, red onion	8
<b>BRUSCHETTA</b> asparagus pesto, burrata cheese, balsamico, toasted baguette	12
<b>LOCAL CHEESES</b> pt. reyes blue cheese, scamorza, pecorino romano, local honey, seasonal fruit, baguette	14
<b>ANGUS TENDERLOIN CARPACCIO*</b> capers, red onion, dijon, arugula, parmesan, focaccia breadstick	15
<b>GARLIC SHRIMP</b> cherry tomatoes, garlic, white wine, butter, lemon, chili, toasted baguette	12
<b>CRISPY POLENTA &amp; MEATBALL</b> angus beef & pork, fontina, panko bread crumbs, marinara, parmesan	11

## SALAD

<b>CAESAR*</b> romaine lettuce, shaved parmesan, buttered croutons, hard cooked egg, garlic anchovy dressing	S/F 6/9
<b>CHOPPED</b> soppressata salume, provolone, chick peas, iceberg lettuce, radicchio, pickled onion, pepperoncini, oregano vinaigrette	7/11
<b>CHIOGGIA HEIRLOOM BEET</b> pt. reyes blue cheese, avocado, arugula, shaved fennel, sherry vinaigrette	7/11
<b>BABY SPINACH</b> strawberry, goat cheese, toasted pepitas, balsamic vinaigrette	6/9

## PASTA & GRAINS

<b>RAVIOLI</b> spring pea, saffron carrot purée, ricotta cheese, crispy prosciutto, red onion	19
<b>CAVATAPPI</b> braised pork, san marzano tomato sauce, peperonata, parmesan	19
<b>RISOTTO</b> chicken confit, asparagus, peas, garlic, parmesan, truffle oil	22
<b>FETTUCCINE</b> lamb bolognese, shaved parmesan	19
<b>LINGUINE</b> clams, shrimp, garlic, white wine, butter, lemon, capicola, calabrian chili, bread crumbs	23
<b>GNOCCHI</b> lobster, tarragon cream sauce	24

## MAIN

<b>ROASTED SKUNA BAY SALMON*</b> roasted yukon gold potatoes, baby kale, fennel, pickled onion, meyer lemon saffron broth	26
<b>SMOKED SHORT RIB</b> cannellini beans, fresh horseradish, creamed leeks	27
<b>PORK CHOP*</b> duck fat confit fingerling potatoes, local stone fruit, honey vinaigrette	23
<b>MARY'S CHICKEN PICCATA</b> mary's free range chicken, tagliatelle pasta, crimini mushrooms, braised spinach, white wine lemon caper butter sauce	21
<b>LAMB T-BONE*</b> asparagus, smoked goat cheese polenta, mint gremolata	27

executive chef **tom patterson**

single check for parties of six or more. split charge of \$3 may apply to certain items.

5/18/17

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.