

# DINNER

## ANTIPASTO

<b>SOUP OF THE DAY</b> cup / bowl	6/9
<b>PORK BELLY</b> whole grain mustard, pickled onion, micro greens	10
<b>ARTISAN CHEESES</b> pt. reyes blue, valley ford estero gold montasio, cowgirl creamery mt. tam triple cream, local honey, seasonal fruit, baguette	14
<b>SALMON CARPACCIO*</b> smoke cured salmon, capers, red onion, lemon cream sauce, crostini	13
<b>BLUE CRAB SQUASH BLOSSOMS</b> ricotta cheese, lemon, basil, beer batter, charred tomato vinaigrette	12
<b>GARLIC SHRIMP</b> cherry tomatoes, garlic, white wine, butter, lemon, chili, toasted baguette	12
<b>CRISPY POLENTA &amp; MEATBALL</b> angus beef & pork meatball, fontina cheese, 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>CUCUMBER</b> heirloom cherry tomato, pickled red onion, arugula, goat cheese, red wine vinaigrette	7/11
<b>CHIOGGIA HEIRLOOM BEET</b> pt. reyes blue cheese, avocado, arugula, shaved fennel, herb vinaigrette	7/11
<b>HEIRLOOM TOMATO &amp; PEACH</b> burrata cheese, basil, red onion, sherry vinaigrette	12
<b>ROASTED CHICKEN</b> mixed greens, roasted corn, grilled red onion, cherry tomato, toasted pepitas, scamorza cheese, honey vinaigrette	15

## PASTA & GRAINS

<b>CAPPELLINI</b> heirloom cherry tomatoes, garlic, basil, evoo	17
<b>ORECCHIETTE</b> spicy sausage, summer squash, tomato, roasted corn, garlic, white wine, goat cheese	19
<b>PAPPARDELLE</b> braised pork, pepperonata, san marzano tomato sauce, parmesan	19
<b>RISOTTO</b> mushrooms, red pepper pureé, roasted corn, shaved parmesan, fresh thyme, white wine, micro greens	19
<b>RAVIOLI</b> roasted eggplant, ricotta cheese, mint, heirloom tomato sauce, black truffle pearls	19
<b>LINGUINE</b> lobster, shrimp, garlic, white wine, butter, lemon, capicola, calabrian chili, bread crumbs	25

## MAIN

<b>ROASTED SKUNA BAY SALMON*</b> cucumber gazpacho, heirloom cherry tomatoes, balsamic reduction, micro greens	25
<b>MISHIMA FARMS WAGYU STEAK*</b> top sirloin, stuffed summer squash, salsa verde	28
<b>MARY'S CHICKEN PICCATA</b> mary's free range chicken, cherry tomatoes, squash blossoms, arugula, linguine pasta, white wine lemon caper butter sauce	21
<b>PORK CHOP*</b> duck fat confit fingerling potatoes, local stone fruit, honey vinaigrette	23
<b>LAMB SHANK</b> tuscan white beans, sausage, gremolata, natural jus	33

executive chef tom patterson

single check for parties of six or more. split charge \$3.

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7/14/17

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