DINNER

STARTERS		PASIA	
SOUP OF THE DAY	8	RAVIOLI	19
BRUSSELS SPROUTS toasted hazelnuts, pecorino romano	9	pumpkin, ricotta cheese, goat cheese, crispy sage, brown butter sauce	
LOCAL CHEESES & SALAMI — san joaquin gold cheese — mt. tam triple cream brie cheese — red wine soppressata salami includes local honey, fruit, crostini	14	RISOTTO portobello mushrooms, creamed leeks, porcini mushroom butter, parmesan, truffle oil	20
SPICED POLENTA FRIES marinara sauce, fontina cheese	9	CHITARRA poached lobster & prawns,	26
BEEF TENDERLOIN CARPACCIO* parmesan, crispy capers, greens, aioli	15	spicy artichoke hearts, crushed san marzano tomato sauce, prawn butter, bread crumbs	
PRAWN RAGÙ	13	prawii baccei, or ead craiiio	
arugula & meyer lemon pesto, cannellini beans, leeks,		PAPPARDELLE	22
grilled baguette	13	bison & pork bolognese, pecorino romano cheese	
BAKED CAMEMBERT CHEESE truffle vinaigrette, crostini		PENNE braised pork, pepperonata, marinara, parmesan cheese	19
SALAD		marmara, parmesan cheese	
CAESAR* red romaine, shaved parmesan, buttered croutons, hard cooked egg,	10	MAIN	
garlic anchovy dressing		CHICKEN PICCATA potato gnocchi, roasted portobello	21
RADICCHIO & ARUGULA apples, roasted corn, brown butter	10	mushrooms, spinach, white wine lemon butter sauce	
bread crumbs, mustard celery vinaigrette		ROASTED SKUNA BAY SALMON*	26
WEDGE	11	brussels sprouts, farro, bagna cauda	
soppressata salami, avocado, blue cheese, sun dried tomato vinaigrette		BRAISED LAMB SHANK white bean ragù, gremolata	29
SPINACH chicken, cabernet poached pear,	14	PORK CHOP*	25
bacon, goat cheese, red onion, toasted walnuts, balsamic vinaigrette		fingerling potatoes, roasted cauliflower, mostarda di frutta	

executive chef tom patterson