## DINNER

STARTERS		PASIA	
SOUP OF THE DAY cup / bowl	6/9	RAVIOLI pumpkin, ricotta cheese, goat cheese, sage,	19
BRUSSELS SPROUTS toasted hazelnuts, pecorino romano	9	brown butter sauce	
LOCAL CHEESES & SALAMI  — san joaquin gold cheese  — mt. tam triple cream brie cheese  — metro deli soppressata salami served with local honey, fruit,	14	ORECCHIETTE sausage, roasted cauliflower, spinach, fontina cheese, garlic, calabrian chili RISOTTO	20
SPICED POLENTA FRIES marinara sauce, fontina cheese	9	sautéed prawns, roasted corn, oven-dried roma tomatoes, melted leeks, arugula	
BEEF TENDERLOIN CARPACCIO* parmesan, crispy capers, greens, aioli	15	CHITARRA poached lobster, spicy artichoke hearts, crushed san marzano	27
LOBSTER & PRAWN RAGÙ	15	tomato sauce, bread crumbs	
white beans, bell pepper pesto, leeks bruschetta  BAKED CAMEMBERT CHEESE	,	PAPPARDELLE bison & pork bolognese, marinara, pecorino romano cheese	23
truffle vinaigrette, crostini  SALAD	S/F	PENNE braised pork, pepperonata, marinara, parmesan cheese	20
JALAD	3/୮	<b>1</b>	
CAESAR* red romaine, shaved parmesan, buttered croutons, hard cooked egg,	7/10	MAIN	
garlic anchovy dressing		CHICKEN PICCATA	22
RADICCHIO & ARUGULA apples, roasted corn, brown butter bread crumbs, mustard celery	7/10	potato gnocchi, roasted portabella mushroom, spinach, white wine lemon butter sauce	
vinaigrette WEDGE	11	ROASTED SKUNA BAY SALMON* brussels sprouts, farro, bagna cauda	26
soppressata salami, avocado, blue cheese, sun dried tomato vinaigrette	1 1	BRAISED LAMB SHANK white bean ragù, gremolata	29
SPINACH chicken, cabernet poached pear, smoked bacon, goat cheese, red onion, toasted walnuts,	14	PORK CHOP* fingerling potatoes, roasted cauliflower, mostarda di frutta	25

executive chef  $tom\ patterson$ 

balsamic vinaigrette