



LUNCH

ANTIPASTI

BRAISED ARTICHOKE	16
ORANGINA OLIVES CASTELVETRANO OLIVES / ORANGE / ROSEMARY	9
SEAFOOD FRITTO MISTO TEMPURA STYLE / CHIPOTLE-LEMON AIOLI	18
PAN SEARED DAY BOAT SCALLOPS LEMON / WHITE BEANS / ONIONS / ARUGULA	22
IRON SKILLET ROASTED PEI MUSSELS PORK BELLY / RED ONIONS / ALEPPO PEPPER / LEMON BUTTER	17
GRILLED SPANISH OCTOPUS BUTTERNUT SQUASH PUREE / ARUGULA SALAD / FARRO	23
WAGYU KOBE BEEF CARPACCIO PICKLED KUMQUATS / BLACK GARLIC AIOLI / ARUGULA	24
ANTIPASTO MISTO ASSORTED SALUMI / ARTICHOKE / OLIVES / PICKLED VEGETABLES	25
SMOKED HEIRLOOM TOMATO CAPRESE SALAD BUFALA MOZZARELLA / BASIL / LIME SALT	22
ARTISANAL CHEESE BOARD IMPORTED ITALIAN CHEESES / COMPOTE / TRES LECHES HONEY / ALMONDS	25
ROASTED BEET TARTARE ROASTED BEETS / QUINOA / FENNEL / ARUGULA / ORANGE / RICOTTA DURA	20
CAESAR SALAD ROMAINE / ANCHOVIES / PARMESAN / SOURDOUGH CRISP BOWL	18
BUTTER LETTUCE SALAD PEAR / ALMONDS / GOAT CHEESE / WHITE BALSAMIC VINAIGRETTE	16
GARLIC BREAD HOUSE MADE SOURDOUGH BREAD / GARLIC / PARMESAN / SMOKED SEA SALT	12
BLACKENED AHI TUNA SALAD HEIRLOOM TOMATO / CUCUMBER / ARUGULA / HARD BOILED EGG	25
ADD TO ANY SALAD, CHICKEN, FISH OR SHRIMP	9

WOOD FIRED OVEN

24-HOUR DOUGH FERMENTATION/ ADD GLUTEN FREE DOUGH	5
CHORIZO & PRAWNS AVOCADO / CHORIZO / PRAWNS / ARUGULA / RED ONIONS	28
MEAT LOVER PROSCIUTTO / SAUSAGE / PEPPERONI / OLIVES / ARUGULA	28
MARGHERITA FRESH MOZZARELLA / BASIL / CRUSH OLIVE OIL	24
PEPPERONI MARINARA SAUCE / PEPPERONCINI / MEDITERRANEAN OREGANO	27
FOCACCIA ALLA RECCO CRESCENZA CHEESE / TRUFFLE OIL	23
WOOD FIRED BRUSSELS SPROUTS CRISPY BACON / LEMON / BUTTER / CAPERS	18
PASTAS	
CAPELLINI (CHOICE OF SQUID INK OR RED SAUCE) SEAFOOD SAUCE / WHITE WINE / HARISSA / ANCHOVIE / ESCABECHE	35
SAFFRON PAPPARDELLE BOLOGNESE RED CABBAGE / MARINARA / PARMESAN / BACON BITS	30
LINGUINE AL LIMONE PRAWNS / CILANTRO / GREEN ONIONS / CLAMS / CHILI	35
PUMPKIN SQUASH RAVIOLI BROWN BUTTER -SAGE / PARMESAN	36
BUCATINI ALL' AMATRICIANA CRISPY GUANCIALE / TOMATO / PARMESAN / CRACKED PEPPER FLAKES	32
FETTUCINE ALFREDO (CHICKEN OR SHRIMP) ALFREDO SAUCE / PARMESAN	29

ENTRÉES

HOUSE HAMBURGER 10 oz BLACK ANGUS BEEF / CIABATTA BUN / GRILLED ONION CHEDDAR / LETTUCE / PICKLES / TOMATO / SEA SALT FRENCH FRIES	24
STEAK SANDWICH PANINI CARAMELIZED ONIONS / BLUE CHEESE / ARUGULA- CUCUMBER SALAD	22
GRILLED CHICKEN CLUB SANDWICH CRISPY BACON / AVOCADO / TOMATO / LETTUCE / SEA SALT FRENCH FRIES	22
MEDITERRANEAN GRILLED WHOLE BRANZINO SUMMER SUCCOTASH / SALSA VERDE / GRILLED LEMON	46
36 OZ DRY AGED PRIME RIB BISTECA (SERVES TWO) CHOICE OF TWO VEGETABLES / BORDELAISE SAUCE	140
SEAFOOD PLATTER (SERVES TWO) WHOLE MEDITERRANEAN BRANZINO / MUSSELS / CLAMS / PRAWNS SCALLOPS / CALAMARI / LEMON	135
SEARED FISH OF THE DAY (ASK SERVER)	40

VEGETABLE SIDES 8 EACH

TRUFFLE- POTATO GALLETE
CAST IRON BAKED MASHED POTATOES
SOFT POLENTA / MARJORAM / PARMESAN
CRISPY FRIED OLIVE OIL FRENCH FRIES
BLACKENED BROCCOLI & GARLIC CHIPS



WE SUSTAINABLY SOURCE ORGANIC & LOCAL INGREDIENTS/ CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR CHANCES OF FOOD BORNE ILLNESS
FREE CORKAGE ON MONDAY, TUESDAY & WEDNESDAY/ \$35 CORKAGE FEE PER 750 ML BOTTLE FOR THE FIRST 2 BOTTLES/ \$75 PER BOTTLE THEREAFTER/ 20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE

3 PERCENT ADDITIONAL FEE ON CREDIT CARD CHARGES
EXECUTIVE CHEF *PABLO ESTRADA*