



Dinner menu

Starters	ROQUETTE SALAD PICKLED FRUIT, DRY-AGED PROSCIUTTO, TOMATOES, GOAT CHEESE 15
	CHICORY SALAD CALIFORNIA DATES, FIGS, ALMONDS, PARMIGIANO REGGIANO, WHITE BALSAMIC 14
	BABY GEM AVOCADO CAESAR CRISPY CHICKPEAS, PARMIGIANO REGGIANO 12
	STRACCIATELLA BEETS, PETITE BASIL, OYSTER MUSHROOMS 13
	PACIFIC YELLOW TAIL CRUDO CITRUS, PASSION FRUIT, RADISHES 17
	SAVOCA CIOPPINO SAUSAGE, BORLOTTI BEANS, HEIRLOOM TOMATOES 18
Fra'Mani & Imported Cold Cuts	CHEF SELECTION OF LOCAL CURED MEATS 22 COCCOLI BREAD [FOR TWO]
	CHEF SELECTION OF LOCAL CURED MEATS 30 COCCOLI BREAD [FOR FOUR]
Pastas	BUCATINI CACIO E PEPE PARMIGIANO REGGIANO, PECORINO, TOASTED BLACK PEPPER 17
	PISTACHIO PESTO CAMPANELLE MEYER LEMON, BROCCOLINI, FENNEL POLLEN, PECORINO ROMANO 19
	HOUSE MADE AGNOLOTTI ACORN SQUASH, GOAT CHEESE, QUINCE, WALNUTS, PUMPKIN OIL 22
	TAGLIATELLE BOLOGNESE PARMIGIANO REGGIANO 21
	LAMB AND EGGPLANT "LASAGNA" SCAMORZA MOZZARELLA, TOMATO-OLIVE CHECCA 23
Pizzas	MARGHERITA SAN MARZANO TOMATO, FIOR DI LATTE, BASIL, SEA SALT 18
	PROSCIUTTO MOZZARELLA, ARUGULA, LEMON, PARMIGIANO REGGIANO 20
	BLANCA TALEGGIO, RICOTTA, PARMIGIANO REGGIANO, ARTICHOKE, OLIVE OIL 18
Piatto Principale	SEARED BRANZINO WATERCRESS, CALIFORNIA CITRUS, BRAISED BABY FENNEL, OLIVE OIL 27
	ROASTED CHICKEN BRAISED ESCAROLE, CANNELLINI BEANS, RAISINS, PINE NUTS 28
	SHORT RIB ROASTED CARROTS, SANGIOVESE WINE, POLENTA 30
	24 OZ. RIB EYE 99 CRISPY MARBLE POTATOES, SLOW ROASTED TOMATOES, CHARRED BRUSSEL SPROUTS, CREAMY POLENTA
From the Garden	CHARRED BROCCOLINI LEMON VINAIGRETTE, WALNUTS 12
	CRISPY POTATOES 10
	ROASTED CAULIFLOWER LEMON CAPER BUTTER 12
	ARTICHOKE HEARTS TOASTED WALNUTS, RICOTTA, PARMIGIANO REGGIANO 11
Cheeses, grilled bread 3 cheeses 18	GORGONZOLA DOLCE FRESH SEASONAL FRUIT 7
	CYPRUS GROVE TRUFFLE GOAT CHEESE BALSAMIC BEETS 7
	PARMIGIANO REGGIANO RAISINS ON THE VINE 7