

## antipasti

ARANCINI provolone, black garlic aioli	8
"GARLIC BREAD" parker house rolls, garlic butter, burrata, sea salt	12
ZUCKERMAN'S FARM ASPARAGUS SALAD pickled beet, hard cooked egg, radicchio, fiddlehead fern, romano-palmer coppa, mustard vinaigrette	14
HAMACHI CRUDO brokaw avocado, winter citrus, toasted seeds, extra virgin olive oil	16
SPICY GARDEN GREENS SALAD blood orange, <i>fennel</i> , pistachio, balsamic vinaigrette	12
LITTLE GEM CAESAR SALAD hand torn croutons, <i>radish</i> , parmigiano, creamy caesar dressing	13
CLAM CHOWDER made to order with bacon, potato, <i>fines herbes</i>	14
GULF SHRIMP A LA PLANCHA cocktail sauce, <i>kale salsa verde</i>	14



## pasta {gluten free available upon request}

GNOCCHI AL TELEFONO san marzano tomato, basil, buffalo mozzarella	19
ANDRE'S 'CACIO E PEPE' spaghettini, grains of paradise, parmigiano	17
WINTER SQUASH AGNOLOTTI black trumpet mushrooms, black garlic, <i>sage</i> , aged balsamic	19
BLACK TRUFFLE CHEVOO FILLED SCARPINOCC zuckerman's farm asparagus, cordyceps mushrooms, calabrian chile, mint	21
SAFFRON TAGLIATELLE alaskan king crab, chive, meyer lemon	28
SQUID INK LINGUINE gulf shrimp, calabrian chile, capers, <i>brassicas</i> , <i>fennel</i> , white wine	24
PRESTON FARMS RYE RIGATONI rabbit sugo, olive pesto, <i>fava leaf</i> , basil, calabrian chile, caciocavallo	25
CRESTA DI GALLO slow cooked pork shoulder, <i>broccoli rabe</i> , lemon	20
BRAISED LAMB SHANK RAVIOLI fiddlehead fern, red wine lamb jus, <i>parsley</i>	26
BEET RADIATORE shortrib ragu, creme fraiche, <i>kohlrabi</i> , <i>horseradish gremolata</i>	25

## primi

DUCK LEG CONFIT spaetzle, <i>bok choy</i> , <i>buddha's hand</i> , mustard sauce	24
ORA KING SALMON farro, <i>swiss chard</i> , tangelo, preserved lemon, green garlic	29
GRILLED HANGER STEAK asparagus, <i>spring onion</i> vinaigrette, hollandaise	30

## contorni

HONEY ROASTED TURNIPS <i>kale-hazelnut crumble</i> , <i>anise hyssop</i> yogurt, pickled <i>daikon</i>	9
ROASTED BRASSICAS toasted garlic, calabrian chile, bread crumbs	8
CRISPY FINGERLING POTATOES garlic aioli, <i>rosemary</i> , pecorino	7

*Items in italics indicate ingredients organically grown by Brad Agarter + Scott Pavlick at Chalk Hill Estate*

*william woodward - pastry chef*

*joel whitaker - sous chef*

*shane mcanelly - executive chef*

## cocktails

ALWAYS SUNNY IN CALIFORNIA amaro, cocchi americano, prosecco, soda	12
VESPER gin, vodka, kina l'aero d'or	12
6TH & HARRISON rye, falernum, fernet, lime, bitters	12
THE MOUNTAIN HARE blended scotch, cynar, lime, gomme syrup, bitters	12
PLAZA BLVD. rye, campari, coffee liqueur, maraschino, sweet vermouth absinthe, star anise	12
ROME WITH A VIEW aperol, elderflower, mezcal, lime	12



## wines by the glass

PROSECCO le colture, NV, italy	glass 10   half carafe 20   bottle 40
ROSE OF GRENACHE banshee, 2017, mendocino	glass 13   half carafe 26   bottle 52
CHARDONNAY chalk hill, 2017, sonoma coast	glass 15   half carafe 30   bottle 60
SAUVIGNON BLANC trione, 2018, russian river	glass 12   half carafe 24   bottle 48
RHONE WHITE BLEND front porch, 2016, russian river	glass 14   half carafe 28   bottle 56
PINOT NOIR lincourt, 2016, santa rita hills	glass 14   half carafe 28   bottle 56
ZINFANDEL limerick lane, 2016, russian river	glass 12   half carafe 24   bottle 48
CHIANTI CLASSICO piccini, DOCG 2015, italy	glass 10   half carafe 20   bottle 40
MERITAGE kuleto, 2015, napa valley	glass 14   half carafe 28   bottle 56
"SUPER TUSCAN" acorn, 2013, russian river	glass 15   half carafe 30   bottle 60

## beer

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DAD PANTS PILSNER   TAP barrel brothers	INDIA PALE ALE   TAP henhouse, IPA
POR QUE NO LAGER barrel brothers	LIQUIFICATION seismic, kolsch style ale
HONEST DAY'S WORK henhouse, red eye saison	44 GIN & JUICY fogbelt, DIPA
DARK SARCASM PORTER barrel brothers, barrel aged porter	NAMAZU seismic, pale ale

#pastalife

Life is a combination of magic & pasta - Federico Fellini