

antipasti

ARANCINI	8
provolone, black garlic aioli	
BURRATA & "GARLIC BREAD"	12
parker house rolls, garlic butter, sea salt	
FRITTO MISTO	14
<i>artichoke, zucchini, brassicas, fiddlehead fern, fennel, citrus aioli</i>	
HAMACHI CRUDO	16
avocado, bernard ranch citrus, toasted seeds, extra virgin olive oil	
GARDEN GREENS SALAD	12
<i>fava beans, zucchini, snow peas, mustard vinaigrette</i>	
BEET SALAD	13
brokaw avocado, pickled ramps, arugula, balsamic vinaigrette	
LITTLE GEM CAESAR SALAD	13
hand torn croutons, <i>radish</i> , parmigiano, creamy caesar dressing	
SPRING PEA RISOTTO	14
mint, arugula, pea tendril	
GULF SHRIMP A LA PLANCHA	14
cocktail sauce, <i>lemon verbena</i>	



pasta {gluten free available upon request}

ANDRE'S 'CACIO E PEPE'	17
spaghettini, grains of paradise, chive, parmigiano	
MUSHROOM RAVIOLI	18
<i>spring onion, cream, parmesan, chive</i>	
BUCATINI	19
<i>fava beans, peas, white wine, creme fraiche, beet green pesto</i>	
"PEAS & CARROTS" DOPPIO	21
snap pea, pea shoots, spearmint	
POTATO GNOCCHI	24
<i>gulf shrimp, artichoke, lemon verbena</i>	
SAFFRON TAGLIATELLE	28
alaskan king crab, chive, meyer lemon	
SQUID INK LINGUINE & CLAMS	23
bacon, garlic, <i>kale</i> , tomato, calabrian chile burro fuso	
PRESTON FARMS RYE RIGATONI	25
rabbit sugo, olive pesto, <i>fava leaf</i> , basil, caciocavallo	
BEET RADIATORE	25
shortrib ragu, creme fraiche, <i>turnip, horseradish gremolata</i>	

primi

DUCK LEG CONFIT	24
spaetzle, <i>kale</i> , pickled cherries, mustard sauce	
ORA KING SALMON	29
asparagus, tangelo, preserved lemon, toasted chile-garlic, hollandaise	
GRILLED HANGER STEAK	30
<i>turnip puree, creamed chard, bacon, spring onion vinaigrette</i>	

contorni

GRILLED ZUCKERMAN'S FARM ASPARAGUS	12
pea shell ricotta, preserved kumquat, caciocavallo	
CARAMELIZED CARROTS	8
<i>kale-hazelnut crumble, anise hyssop yogurt, daikon</i>	
CRISPY FINGERLING POTATOES	7
garlic aioli, <i>rosemary, pecorino</i>	

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

FANNY PACK vodka, rose of grenache, falernum, lime, blood orange	12
BLONDE NEGRONI gin, cocchi americano, dry vermouth	12
DEBBIE, DON'T tequila reposado, amaro nonino, lemon, maple syrup	12
DON CONIGLIO bourbon, zinfandel syrup, lemon juice, bitters, egg white	12
JUNGLE BOOGIE blended aged rum, jamaican rum, campari, pineapple juice, lime	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, 2018, 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
ARNEIS seghesio, 2014, 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, 2015, russian river	glass 12 half carafe 24 bottle 48
NERO D'AVOLA villaggio, DOC 2017, sicily	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

7

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	STRATOSPHERE GIANT fogbelt, DIPA
DARK SARCASM PORTER barrel brothers, barrel aged porter	NAMAZU seismic, pale ale

#pastalife

Life is a combination of magic & pasta - Federico Fellini