

## DINNER (Served 4:00pm-9:00pm)

<b>Bread Service</b>	3
<i>house made rosemary &amp; olive baguette, whipped butter &amp; black sea salt</i>	
<b>COLD</b>	
<b>Raw Oysters*</b>	Sm/18 Lg/32
<i>sherry mignonette, chives, lemons wedges</i>	
<b>Lacinato Kale Salad</b>	16
<i>local persimmons, black currants, burrata, prosciutto, pomegranate seeds, molasses vinaigrette</i>	
<b>Iceberg Wedge</b>	13
<i>bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes</i>	
<b>Roasted Beet Salad</b>	14
<i>chioggia beets, orange segments, radish, shaved ricotta salata, fennel, pistachios, arugula, orange saffron dressing</i>	
<b>Beef Carpaccio</b>	18
<i>capers, watercress, sea salt, parmesan, lemon garlic aioli, extra virgin olive oil, crostini</i>	
<b>Seared Ahi Tuna*</b>	20
<i>mixed greens, avocado, hard boiled egg, carrots, snap peas, onions, sesame aioli</i>	
<b>HOT</b>	
<b>Warm Brussels Sprout Salad*</b>	14
<i>bacon, caramelized onions, lemon, parmesan, soft cooked organic egg</i>	
<b>French Onion Soup</b>	12
<i>beef &amp; veal stock, onions, bay leaf, red wine, crostini, gruyere cheese</i>	
<b>Stuffed Portobello Mushroom</b>	14
<i>oven roasted wild mushrooms, eggplant, red peppers, fontina cheese, salsa verde</i>	
<b>Fritti*</b>	14
<i>rock shrimp, calamari, castelveltrano olives, lemons, yellow wax beans, chipotle aioli</i>	
<b>Pork &amp; Beef Meatball On Polenta</b>	15
<i>meatball stuffed with fresh mozzarella, marinara sauce, polenta, parmesan</i>	
<b>Crispy Arancini</b>	13
<i>mozzarella stuffed risotto balls choice of: duck bolognese sauce or basil pesto</i>	
<b>PIZZA</b>	
<b>Classic Margherita</b>	20
<i>mozzarella, san marzano tomato sauce, fresh basil, olive oil, parmesan</i>	
<b>Wild Mushroom</b>	24
<i>mozzarella, creamy béchamel, truffle oil</i>	
<b>Aromatizzato</b>	24
<i>sopressata, spanish chorizo, pepperoni, ghost pepper salami, black olives, onions</i>	

## PASTA DELLA CASA

<b>Duck Bolognese</b>	26
<i>sonoma duck, classic mirepoix, pecorino cheese &amp; red wine on a bed of house fettuccine</i>	
<b>Spaghetti with Mussels &amp; Clams*</b>	26
<i>homemade pork sausage, calabrian chile, sautéed garlic, white wine, garden basil</i>	
<b>Wild Mushroom &amp; Ricotta Ravioli</b>	24
<i>porcini brodo, wilted baby kale, chives, parmesan, truffle oil</i>	
<b>Herb Infused Pappardelle &amp; Short Rib Sugo</b>	26
<i>slow cooked mushrooms, cabernet sugo carrot &amp; onion sofrito, parmesan,</i>	
<b>Roasted Butternut Squash Lasagna</b>	22
<i>sage brown butter sauce, rainbow chard, mozzarella, parmesan</i>	
<b>Creamy Risotto &amp; Confit of Duck Leg</b>	28
<i>three cheese risotto, granny smith apples, aged balsamic</i>	

## MAINS

<b>Pan Seared Halibut</b>	34
<i>fall vegetable caponata, crispy potato galette, olives, basil aioli, extra virgin olive oil</i>	
<b>Chicken Piccata</b>	28
<i>roasted cauliflower, potatoes delfina, crème fraiche, shallot &amp; caper piccata sauce</i>	
<b>Herb Crusted Lamb Chop</b>	34
<i>cous cous &amp; garlic confit, 'harissa', rainbow chard, braised turnips, lamb jus</i>	
<b>Spicy Chipotle BBQ Ribs</b>	30
<i>honey cornbread, creamy cabbage slaw with golden raisins, apple &amp; scallions</i>	
<b>Grilled Pork Chop</b>	34
<i>creamy potato 'risotto', lardones, basil, roasted butternut squash, brussels sprouts, pomegranate &amp; pork jus</i>	
<b>New York Strip</b>	40
<i>grilled broccolini, potato gratin, carrot, mushroom &amp; red wine jus, truffle butter</i>	
<b>Aged Porterhouse (for two)</b>	90
<i>choice of two sides .....or add</i>	
<i>special combo: Haber 'Howell Mt.' Cabernet Sauvignon 2017, proceeds support Angwin Fire Dept.</i>	
<b>SIDES</b>	
<i>truffle parmesan fries &amp; pasilla aioli</i>	9
<i>simple mixed greens, molasses vinaigrette</i>	9
<i>creamy polenta &amp; olive oil</i>	7
<i>sautéed spinach, garlic &amp; olive oil</i>	7
<i>roasted cauliflower, fennel pollen, sherry vinegar</i>	9

**Executive Chef:**  
David Nuno

**General Manager:**  
Jennifer Bohr

**20% gratuity may be added to parties of 5 or more**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
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