

## LUNCH

### COLD

**Raw Oysters\*** Sm/18  
sherry mignonette, meyer lemons Lg/32

**Persimmon Salad** 13  
prosciutto, burrata, dried fruit chutney,  
roasted butternut squash,  
blood orange segments, baby kale,  
pepitas,  
aged balsamic & castelveltrano olives

**Roasted Beet Salad** 13  
chioggia beets, orange segments,  
fennel,  
radish, pistachios, shaved ricotta salata,  
orange vinaigrette

**Prime Beef Carpaccio\*** 14  
watercress, shaved hard boiled egg,  
raw quail egg, truffle oil, crostini,  
parmesan

**Iceberg Wedge** 12  
bacon, blue cheese dressing,  
gorgonzola crumbles, cherry tomatoes

**Chicken Caesar Salad\*** 16  
grilled chicken, romaine,  
shaved parmesan, garlic croutons

**Seared Ahi Tuna\*** 20  
mixed greens, avocado, hard boiled egg,  
carrots, snap peas, onions, sesame aioli

### HOT

**Warm Brussel Sprout Salad\*** 13  
bacon, caramelized onions,  
parmesan,  
soft cooked egg

**French Onion Soup** 12  
caramelized onions, rich veal stock,  
crostini & grated gruyere cheese

**Fritti\*** 13  
rock shrimp, calamari, castelveltrano  
olives, lemons, baby artichokes,  
chipotle aioli

**Stuffed Portabella Mushroom** 12  
oven roasted wild mushrooms,  
eggplant,  
red peppers, fontina cheese,  
parmesan,  
salsa verde

**Pork & Beef Meatball On Polenta** 14  
meatball stuffed with fresh mozzarella,  
arrabbiata sauce, parmesan, polenta

**Crispy Arancini** 13  
mozzarella stuffed risotto balls with  
choice of:  
spicy beef bolognese sauce or basil  
pesto

Executive Chef:  
David Nuno

bread served upon request

General Manager:  
Jennifer Bohr

## PASTA DELLA CASA

**Roasted Butternut Squash Lasagna** 18  
layers of butternut squash and pasta,  
san marzano tomato sauce, oregano,  
sage, parmesan, mozzarella

**Spaghetti with Mussels & Clams\*** 24  
homemade pork sausage, calabrian chile,  
sautéed garlic, white wine, basil

**Truffle & Wild Mushroom Ravioli** 24  
ricotta & assorted mushroom filling,  
mushroom & sage butter sauce, fried sage,  
parmesan, truffle oil

**Herb Infused Pappardelle & Short Rib Sugo** 24  
slow-cooked mushrooms, parmesan,  
cabernet sugo

**Duck Risotto alla Milanese** 28  
saffron, fontina, cambozola, parmesan,  
shredded confit duck leg, treviso radicchio,  
duck skin chicharron, balsamic reduction

**Duck Bolognese** 24  
sonoma duck, classic mirepoix & red  
wine  
on a bed of house made fettuccine

## MAINS

**Brasswood Ribeye Burger\*** 17  
cambozola, butter lettuce,  
pasilla aioli, truffle fries, house pickle  
*add pancetta, avocado or fried egg \$3*

**Buttermilk Fried Flounder Sandwich\*** 20  
poblano aioli, little gem lettuces,  
tomato,  
avocado, onion rings & side of pickled  
vegetables

**Milanese Pork Sandwich** 16  
green tomato & apple slaw, mustard,  
mozzarella, rosemary potato chips  
*add avocado \$3*

**Grilled Ribeye 'Nicoise' Salad** 20  
mixed greens, red onion, kalamata olives,  
green bean, cherry tomatoes, hard boiled  
egg,  
honey mustard vinaigrette

**Pan Seared Sea Bass\*** 30  
chayote, fennel, butternut squash &  
olive caponata, red pepper & tomato  
coulis,  
basil aioli, chorizo & potato croquettes

## SIDES

truffle parmesan fries 9

creamy polenta & EVOO 7

sautéed spinach, garlic & EVOO 7

grilled cauliflower, fennel pollen, sherry vinegar 9

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