

DINNER



COLD

Raw Oysters*

sherry mignonette, lemons

Sm/18
Lg/32

Iceberg Wedge

bacon, blue cheese dressing,
gorgonzola crumbles, cherry tomatoes

12

Spring Salad

frisée, pea tendrils, french radish,
carrots, asparagus tips, goat cheese &
honey mustard vinaigrette
add Idaho smoked trout \$8.00

12

Roasted Beet Salad

chioggia beets, orange segments, radish,
shaved ricotta salata, fennel, pistachios,
orange vinaigrette dressing

13

Prime Beef Carpaccio*

watercress, shaved hard boiled egg,
raw quail egg, truffle oil, capers, crostini

14

Seared Ahi Tuna*

mixed greens, avocado, hard boiled egg, carrots,
snap peas, onions, sesame aioli

20

HOT

Warm Brussels Sprout Salad*

bacon, caramelized onions, parmesan,
soft cooked organic egg

14

Italian Spring Soup

spring vegetables, fregola sarda,
mini meatballs, parmesan croutons, chile oil

12

Stuffed Portabella Mushroom

oven roasted wild mushrooms, eggplant,
red peppers, fontina cheese, salsa verde

12

Fritti*

rock shrimp, calamari, castelveltrano olives,
lemons, baby artichokes, chipotle aioli

13

Pork & Beef Meatball On Polenta

meatball stuffed with fresh mozzarella,
spicy arrabbiata sauce, polenta, parmesan

14

Crispy Arancini

mozzarella stuffed risotto balls with choice of:
spicy beef bolognese sauce or basil pesto

13

Oven Roasted Quail

crisp polenta cake, braised radicchio,
cipollini onions, marsala wine sauce

18

SIDES

truffle parmesan fries

9

creamy polenta & olive oil

7

sautéed spinach, garlic & olive oil

7

grilled asparagus, sea salt & olive oil

7

PASTA DELLA CASA

Duck Bolognese

sonoma duck, classic mirepoix & red wine
on a bed of house made fettuccine

24

Spaghetti with Mussels & Clams*

homemade pork sausage, calabrian chile,
sautéed garlic, white wine, fresh basil

24

Goat Cheese & Fine Herb Ravioli

goat cheese, ricotta & citrus zest stuffed,
green pea cream sauce, pecorino,
fresh pea shoots & almonds

24

Herb Infused Pappardelle & Short Rib Sugo

slow cooked mushrooms, parmesan,
cabernet sugo

24

Duck Risotto alla Milanese

asparagus, fresh spring peas, mascarpone,
parmesan, saffron, confit duck leg,
duck skin chicharron

28

Roasted Eggplant Lasagna

layers of eggplant & pasta,
san marzano tomato sauce, oregano,
sage, parmesan, mozzarella

18

MAINS

Pan Seared Halibut*

garlic whipped potatoes, sautéed spinach &
pea shoots, green leek vichyssoise

30

Chicken Piccata

grilled asparagus, potatoes delfina,
crème fraiche, shallot & caper piccata sauce

28

Herb Crusted Lamb Chop

cous cous & garlic confit, 'harissa',
rainbow chard, braised turnips, lamb jus

34

Grilled Pork Chop

gruyere potato 'risotto', brussels sprouts,
grilled zucchini, pineapple & pork jus

32

U.S. Choice New York

gruyere potato gratin, broccolini,
truffle butter, wild mushrooms, red wine sauce

40

Aged Porterhouse (for two)

choice of two sides
winemaker pairing a bottle of Sherwin
Cabernet Sauvignon, Spring Mt. District,
Napa Valley 2014
winemaker Steve Sherwin

85/260

Executive Chef:
David Nuno

General Manager:
Jennifer Bohr

bread served upon request

20% gratuity may be added to parties of 6 or more

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