

LUNCH

COLD

Raw Oysters*

sherry mignonette, meyer lemons

Spring Salad

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

Roasted Beet Salad

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

Prime Beef Carpaccio*

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

Iceberg Wedge

bacon, blue cheese dressing, gorgonzola crumbles, cherry tomatoes

Chicken Caesar Salad*

grilled chicken, romaine, shaved parmesan, garlic croutons

Seared Ahi Tuna*

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

HOT

Warm Brussels Sprout Salad*

bacon, caramelized onions, parmesan, soft cooked organic egg

Italian Spring Soup

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

Fritti*

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

Stuffed Portabella Mushroom

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

Pork & Beef Meatball On Polenta

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

Crispy Arancini

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

Executive Chef:

David Nuno

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

PASTA DELLA CASA

Roasted Eggplant Squash Lasagna 18
layers of eggplant 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

Goat Cheese & Fine Herb Ravioli 24
goat cheese, ricotta & citrus zest stuffed, green pea cream sauce, pecorino, fresh pea shoots & almonds

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

Duck Risotto alla Milanese 28
asparagus, fresh spring peas, mascarpone, parmesan, saffron, confit duck leg, duck skin chicharron

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 \$3 organic egg \$4

Buttermilk Fried Flounder Sandwich* 20
tartar aioli, little gem lettuces, tomato, avocado, 'shoe-string' crispy onions & 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 Halibut* 30
garlic whipped potatoes, sautéed spinach & pea shoots, green leek vichyssoise

SIDES

truffle parmesan fries 9

creamy polenta & EVOO 7

sautéed spinach, garlic & EVOO 7

grilled asparagus, sea salt & olive oil 9