

DINNER



COLD

Raw Oysters* *Sm/18*
sherry mignonette, chives, lemons wedges *Lg/32*

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

Lacinato Kale Salad *15*
pears, spicy almonds, house fruit chutney,
crispy prosciutto, shaved goat cheese,
molasses vinaigrette

Roasted Beet Salad *14*
chioggia beets, orange segments, radish,
shaved ricotta salata, fennel, pistachios,
arugula, orange saffron dressing

Prime Beef Carpaccio* *15*
watercress, shaved hard boiled egg,
raw quail egg, truffle oil, capers, crostini

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

HOT

Warm Brussels Sprout Salad* *14*
bacon, caramelized onions, lemon,
parmesan, soft cooked organic egg

Spring Vegetable Soup *12*
leek, onion, potato, carrot, asparagus,
fregola sarda, spinach, rich vegetable stock

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

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

Pork & Beef Meatball On Polenta *15*
meatball stuffed with fresh mozzarella,
spicy arrabbiata sauce, polenta, parmesan

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

Fish & Chips *18*
crispy beer battered flounder, french fries,
coleslaw marinated with lime & cilantro,
tarter sauce
make it an entrée: add \$8.00

PASTA DELLA CASA

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

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

Goat Cheese Ravioli *24*
citrus zest, tarragon & mint,
roasted tomato, smoked paprika &
garlic brodo, basil, pecorino,
english peas, pea shoots,

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

Creamy Risotto & Confit of Duck Leg *28*
three cheese risotto, granny smith apples,
aged balsamic

Eggplant 'Parmigiana' Lasagna *20*
layers of roasted eggplant & pasta,
fresh ricotta, arrabbiata, mozzarella,
parmesan, herbed bread crumbs

MAINS

Pan Seared Scallops* *34*
sauté of pea shoots, rainbow chard &
baby carrots, grilled scallion risotto,
brown butter citrus sauce

Chicken Piccata *28*
grilled asparagus, potatoes delfina,
crème fraiche, shallot & caper piccata sauce

Herb Crusted Lamb Chop *34*
cous cous & garlic confit, 'harissa',
rainbow chard, braised turnips, lamb jus

Grilled Pork Chop *32*
white wine braised leeks, artichokes &
carrots, gruyere potato 'risotto',
black olives, bacon, pineapple & pork jus

U.S. Choice New York *40*
gruyere potato gratin, broccolini,
truffle butter, roasted carrot &
wild mushrooms, red wine sauce

Aged Porterhouse (for two) *90*
choice of two sides

SIDES

truffle parmesan fries & chipotle aioli *9*

simple mixed greens, molasses vinaigrette *9*

creamy polenta & olive oil *7*

sautéed spinach, garlic & olive oil *7*

grilled asparagus, herbed bread crumbs, *9*

lemon zest, ricotta salata

mushroom mac & cheese with truffle oil, *12*

béchamel, thyme & gruyere

Executive Chef:
David Nuno

General Manager:
Jennifer Bohr

bread served upon request

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

(707) 302-5101

3111 St. Helena Hwy. N., St. Helena CA 94574