

LUNCH

COLD

Raw Oysters*	<i>Sm/18 Lg/32</i>
<i>sherry mignonette, chives, lemon wedges</i>	
Lacinato Kale Salad	15
<i>pears, spicy almonds, house fruit chutney, crispy prosciutto, shaved goat cheese, molasses vinaigrette</i>	
Roasted Beet Salad	14
<i>chioggia beets, orange segments, fennel, radish, pistachios, shaved ricotta salata, arugula, orange vinaigrette</i>	
Prime Beef Carpaccio*	15
<i>watercress, shaved hard boiled egg, raw quail egg, truffle oil, crostini, parmesan</i>	
Iceberg Wedge	12
<i>bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes</i>	
Chicken Caesar Salad*	16
<i>grilled chicken, romaine, anchovy, shaved parmesan, garlic croutons</i>	
Seared Ahi Tuna*	20
<i>mixed greens, avocado, hard boiled egg, carrots, snap peas, red onion, sesame aioli</i>	
HOT	
Warm Brussels Sprout Salad*	14
<i>bacon, caramelized onions, lemon, parmesan, soft cooked organic egg</i>	
Spring Vegetable Soup	12
<i>leek, onion, potato, carrot, asparagus, fregola sarda, spinach, rich vegetable stock</i>	
Fritti*	13
<i>rock shrimp, calamari, castelvetrano olives, lemons, baby artichokes, chipotle aioli</i>	
Stuffed Portobello Mushroom	12
<i>oven roasted wild mushrooms, eggplant, red peppers, fontina cheese, parmesan, salsa verde</i>	
Pork & Beef Meatball On Polenta	15
<i>meatball stuffed with fresh mozzarella, arrabbiata sauce, parmesan, polenta</i>	
Crispy Arancini	13
<i>mozzarella stuffed risotto balls with choice of: beef bolognese sauce or basil pesto</i>	

PASTA DELLA CASA

Eggplant 'Parmigiana' Lasagna	20
<i>layers of roasted eggplant & pasta, fresh ricotta, arrabbiata, mozzarella, parmesan, herbed bread crumbs</i>	
Spaghetti with Mussels & Clams*	24
<i>homemade pork sausage, calabrian chile, sautéed garlic, white wine, basil</i>	
Goat Cheese Ravioli	24
<i>citrus zest, tarragon & mint, roasted tomato, smoked paprika & garlic brodo, basil, pecorino, english peas, pea shoots</i>	
Herb Infused Pappardelle & Short Rib Sugo	24
<i>slow-cooked mushrooms, carrot & onion soffrito, parmesan, cabernet sugo</i>	
Creamy Risotto & Confit of Duck Leg	28
<i>three cheese risotto, granny smith apples, aged balsamic, crispy duck leg</i>	
Duck Bolognese	24
<i>sonoma duck, classic mirepoix & red wine on a bed of house made fettuccine</i>	
MAINS	
Brasswood Ribeye Burger*	19
<i>cambozola, little gem lettuce, grilled onions, pasilla aioli, truffle fries, house pickle</i> <i>add pancetta or avocado \$3 organic egg \$4</i> <i>(vegetarian? sub our stuffed mushroom for the patty)</i>	
Buttermilk Fried Flounder Sandwich*	20
<i>tartar sauce, little gem lettuces, tomato, avocado, arugula, 'shoe-string' crispy onions & side of pickled vegetables on house brioche bun</i>	
Milanese Pork Sandwich	18
<i>tomato & apple slaw, whole grain mustard, mozzarella, arugula, rosemary potato chips</i> <i>add avocado \$3</i>	
Grilled Ribeye 'Nicoise' Salad	20
<i>mixed greens, red onion, kalamata olives, green beans, cherry tomatoes, hard boiled egg, honey mustard vinaigrette</i>	
Pan Seared Flounder*	26
<i>sauté of pea shoots, rainbow chard & baby carrots, grilled scallion risotto, citrus brown butter sauce</i>	
SIDES	
<i>truffle parmesan fries & chipotle aioli</i>	9
<i>simple mixed greens, molasses vinaigrette</i>	9
<i>creamy polenta & EVOO</i>	7
<i>sautéed spinach, garlic & EVOO</i>	7
<i>grilled asparagus, herbed bread crumbs, lemon zest, ricotta salata</i>	9
<i>mushroom mac & cheese with truffle oil, béchamel, thyme & gruyere</i>	12

Executive Chef:

David Nuno

bread served upon request

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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