

## Dinner Menu

### Soup, Salads, & Small Bites

Creamy Clam Chowder, Yukon Potatoes, Applewood Smoked Bacon, Crispy Parsley	10
Farmer's Market Vegetable Salad, Organic Greens, Yogurt-Herb Vinaigrette, Olives, Feta, Pine Nuts	13
Roasted Baby Beet Salad, Burrata Cheese, Wild Arugula, Old Balsamic	15
Caesar Salad, Humboldt Fog Cheese, Garlic Croutons, White Anchovies, Parmesan Reggiano	13
<i>Add Grilled Chicken 4</i>	
Truffled Potato Chips, Maytag Blue Cheese Sauce, Chives	11
Crispy Fried Monterey Bay Calamari, Capers, Meyer Lemon, Gremolata Aioli	14
Slow Cooked Baby Back Ribs, Maple Barbeque Glaze, Shishito Peppers	15
Buttermilk Marinated Organic Chicken Wings, Honey-Dijon Mustard Aioli	14
Spicy Tuna Tartar, Avocado, Pickled Ginger, Sweet Soy, Sesame-Wonton Crisps	19
Shaved Italian Meats 'Antipasto' – Prosciutto, Salumi, Sopressata, Artisan Cheese <i>for the table</i>	23

### Pizza

Margherita – San Marzano Tomato Sauce, Basil, Mozzarella di Bufala	15
Grilled Vegetables, Zucchini, Red Onion, Squash, Olives	16
Wild & Domestic Mushrooms, Caramelized Garlic, Thyme, Parmigiano Reggiano	16
Roasted Garlic Chicken, Basil Pesto, Goat Cheese, Basil, Red Onions, Leeks	17
Prosciutto di Parma, Basil Pesto, Oven Roasted Tomatoes, Olives, Goat Cheese	18
Sweet Fennel Sausage, Roasted Peppers, Red Onions, Wild Oregano	17
Spicy Sopressata, & Salami Toscana, Pepperoni, Red Onions, Green Chilies	18
La Quercia Guanciale, Goat Cheese, Garlic, Tomatoes, Roasted Peppers	19

### Pastas & Main Courses

Four Cheese Ravioli, Heirloom Tomato Sauce, Basil	17
Fettuccini, Wild & Domestic Mushrooms, Parmigiano Reggiano	19
Lasagna, Beef Bolognese, Spinach Pasta, Ricotta	18
“Spaghetti & Meatballs”, Spicy Tomatoes, Garlic, Pecorino Romano	19
Fresh Ricotta Gnocchi, Sweet Italian Sausage Bolognese, Parsley	19
Linguini with Manila Clams, Crisp Pancetta, Garlic, Chili, Wild Oregano	21
Grilled Bratwurst, Smoked Potato Puree, Sweet & Sour Cabbage, Bavarian Mustard	18
Almond Crusted Salmon, Horseradish Potato Puree, Port-Red Wine Sauce	27
Mussels & Fries – Spanish Chorizo, Smoked Paprika Bearnaise, Pan Con Tomate	26
Pan Seared Swordfish, Garlic Spinach, Manila Clams, Potato Puree, Spanish Chorizo	30
Free Range Chicken Parmesan, Garlic Bread, Arugula, Cherry Tomatoes	25
Oven Roasted Free Range Chicken, Brussels Sprouts, Confit Bacon, Yukon Gold Potato Puree	27
Mesquite Grilled Prime Sirloin Burger, Vermont Cheddar, Garlic Aioli, Red Onion Marmalade, Fries	17
Free Range Organic Turkey Burger, Vermont Cheddar, Garlic Aioli, Red Onion Marmalade, Fries	19
Pancetta Wrapped Meatloaf, Potato Puree, Crispy Fried Onions, Port Wine Sauce	22
Prime Flat Iron Steak, Crispy French Fries, Green Peppercorn Sauce	38

### Sides

French Fries, Smoked Paprika Bearnaise	7	Vegetables From the Farmers Market	8
Sweet Potato Fries, Sea Salt	7	Baked Three Cheese Mac & Cheese	12

Chef John Lechleidner