

Appetizers

Heirloom Tomato

tonnato, olive oil, citrus marinated olives, basil & marjoram
\$18

Scallops

pesto alla trapanese, gremolata, lemon & onion sprouts
\$22

Lamb Chops

charred shishito & sweet baby peppers, mint & fennel salsa verde
\$19

Baby Beets

fig vinaigrette, crème fraîche, mache lettuce & pistachio
\$16

Salads

Radicchio

barrel-aged red wine vinegar, oranges & whipped goat cheese
\$16

Arugula

15-year-old Aceto, olive oil, piave & almonds
\$15

Mixed Green

peaches, strawberries, walnuts & white balsamic
\$14

Handmade Pasta

Polenta Gnocchi

cacio e pepe alla truffle pecorino
\$16

Mezzaluna

mortadella, ricotta, arugula & pistachio pesto & pangrattato
\$17

Fettuccine

al pomodoro, basil and parsley
\$17

Pasta feature

handmade pasta special
Market Price

Entrées

Chicken Supreme

white & green asparagus, corn, farro & dark chicken jus
\$36

Duckhorn Sauvignon Blanc, Napa Valley, 2016
\$80

Barese Sausage

charred aspiration, parmigiano & house-made giardiniera
\$34

Antonutti, Pinot Nero, Friuli, 2015
\$72

Tuna

zucchini blossom, smooth cannellini, Kalamata & salmoriglio
\$36

Rocca Delle Macie, Moonlite, Blend, Tuscany, 2016
\$55

Branzino

rapini & grilled lemon
\$34

Louis Moreau, Chablis, Bourgogne, 2015
\$75

Pork Chop

red and black plum mostarda, fennel, endive, pear & watercress
\$38

Blazon, Pinot Noir, California, 2014
\$65

Swordfish

wilted chicoria, purple fingerling potatoes & tomato vinaigrette
\$36

Mer Soleil, Chardonnay, Santa Barbara County, 2016
\$105

12 oz Black Angus T-Bone

maitake mushrooms, marsala, baby leeks, allumette potatoes & chervil
\$49

The Edge, Cabernet Sauvignon, Napa Valley, 2015
\$77

Fish Special

finest selection of fresh & saltwater fish
Market Price

Recommended wine pairings with each entrée, or ask your server for our full wine list

Please ask your server for our daily dessert selections

Executive Chef
Giacomo Romano