

## FOR THE TABLE

**Mini Snacks**, choice of olives, marcona almonds, pickles, or fried garbanzo beans **\$3.95**

**Charcuterie Boards**, Chef's weekly choice of rotating cheeses and meats **med, \$25**  
**large, \$40**

**Veggie Board**, garlic naan, hummus, olives, pickled veggies, cucumbers, strawberries, blueberries **\$20**

**Chef Alessandra's** mini meatballs **\$9.95**

**Chef Jay's** spicy feta dip **\$12.95**

**Garlic Truffle Fries**, topped with fresh parmesan make loaded, \$4 **\$6.95**

**Fresh Fried Mozzarella and Brie**, served with a creamy pesto dipping sauce **\$12.95**

**Saltimbocca Bombs**, chopped chicken, sage, prosciutto, mozzarella, fried in fresh dough **\$13.95**

**Deep Fried Rice Balls**, risotto, provolone, fresh parmesan, parsley, served on marinara sauce **\$12.95**

**Bruschetta**, pick 2 **\$12.95**

**Classic Tomato** with basil garlic, olive oil  
**Brie** with blueberry preserves, fresh blueberries, honey, basil  
**Whipped Ricotta**, lemon ricotta, pistachio, hot honey, lemon zest  
**Strawberry** with goat cheese, strawberry, prosciutto, balsamic

## INSALATA

**Arugula Salad**, arugula in lemon vinaigrette, goat cheese, pine nuts, fried garbanzo beans **\$12.95**

**Chef Alessandra's Caesar Salad**, romaine in Caesar dressing, croutons, shaved fresh parmesan **\$12.95**

**Caprese Salad**, fresh mozzarella, tomatoes, basil, balsamic glaze, olive oil **\$12.95**

**Cobb Salad**, romaine, cherry tomatoes, chopped bacon, chicken, hardboiled egg, avocado, onions, gorgonzola **\$14.95**

**add chicken, \$4 / add avocado \$2 to any salad**

## PANINIS

**Turkey Club**, ciabatta, turkey, bacon, swiss, romaine, heirloom tomatoes, spicy aioli **\$15.95**

**The Italian**, ciabatta, prosciutto, tomato, mozzarella, olive oil, balsamic, arugula **\$15.95**

**Chicken Pesto**, ciabatta, chicken, pesto, tomato, mozzarella, romaine, balsamic **\$15.95**

**The Cuban**, mortadella, sweet capocollo, soppressata, swiss, dijon, pickles **\$15.95**

**served with your choice of truffle fries or truffle chips**  
**add avocado, \$2**

aperitivo

## SPARKLING glass/bottle

**Cava Pet-Nat**, MontRubi, Penedes, 2021 **\$16/60**

**Moscato**, Marchesi Incisa Felice, Piedmont, IT 2021 **\$11/40**

**Rosé Cava**, Sumarroca Reserva Brut Penedes, SP 2021 **\$12/44**

**Prosecco**, Jeio, Brut Veneto, IT **\$9/32**

## WHITE glass/bottle

**Sancerre**, Girard La Garenne, Loire Valley, FR 2022 **\$18/68**

**Bourgogne Blanc**, Domaine Du Roc Des Boutires, Burgundy, FR 2021 **\$22/72**

**Vinho Verde**, Calcada, PT 2021 **\$12/44**

**Pecorino**, Cui Cui Le Merlettaie, Offida, IT 2021 **\$13/52**

**Sauvignon Blanc**, Scott Base by Allen Scott, Marlborough, NZ 2022 **\$13/48**

**Rosé**, Lago, Vinho Verde, PT 2023 **\$11/40**

**Vermentino**, Argiolas Costamolino Sardinia, IT 2022 **\$13/48**

**Riesling**, Reinhold Haart, Mosel, GER, 2022 **\$14/52**

**Chardonnay**, Board Track Racer, Columbia Valley, WA 2019 **\$12/44**

**Pinot Grigio**, Riff Alois Lageder, Veneto, IT 2022 **\$9/32**

## RED glass/bottle

**Cabernet Sauvignon**, Fitch Mountain, Sonoma County, CA 2019 **\$18/68**

**Brunello di Montalcino**, Fanti, Tuscany, It 2019 **\$28/108**

**Gamay**, Domaine Jean Pierre Las Delys Cru Morgon, FR 2021 **\$15/56**

**Pinot Noir**, Black Mognolia, Willamette Valley, OR 2021 **\$12/44**

**Valpolicella Ripasso**, Monte Garbi, Veneto, IT 2020 **\$13/48**

**Barbera D'Alba**, Daniele Conterno, Piedmont, IT 2019 **\$14/52**

**Red Blend**, Paulo Laureano Emas Vineyard, Alentejo, PT 2020 **\$11/40**

**Chianti Classico**, Bibbiano, Tuscany, IT 2021 **\$13/48**

**Cabernet Sauvignon**, BonAnno, Alexander Valley, CA 2022 **\$14/52**

**Malbec**, Kaiken, Mendoza, AR 2019 **\$12/44**

**Garnacha**, Bodegas Borsao, SP, 2020 **\$9/32**

wines by the glass

## WINE FLIGHTS

<b>White</b> , Peccorino (Cui Cui), Sauvignon Blanc (Scott Base), Vermentino (Costmamolino)	<b>\$14</b>
<b>Red</b> , Pinot Noir (Black Magnolia), Chianti (Bibiano), Cabernet (BonAnno)	<b>\$15</b>
<b>Premium</b> , Sancerre Girard La Garenne), Cabernet (Fitch Mountain), Brunello (Fanti)	<b>\$26</b>

## HAPPY HOUR

<b>Prosecco</b> , Jeio, Veneto, IT	<b>\$8</b>
<b>Pinot Grigio</b> , Riff Alois Lageder, Veneto, IT 2022	<b>\$8</b>
<b>Garnacha</b> , Bodegas Borsao, SP, 2020	<b>\$8</b>
<b>All Draft Beers</b>	<b>\$6</b>

Every Monday - Thursday  
from 3pm-6pm

## BEER

<b>Trumer Pilsner</b> , draft	<b>\$7</b>
<b>Teneya Creek 702 Pale Ale</b> , draft	<b>\$7</b>
<b>Love Lady Golden Nites Lager</b> , draft	<b>\$7</b>
<b>Brew Dog Hazy Jane IPA</b> , draft	<b>\$7</b>
<b>Peroni</b>	<b>\$7</b>
<b>Able Baker El Pato Mexican Lager</b>	<b>\$8</b>
<b>Loverboy Hard Hibiscus Lime Tea</b>	<b>\$7</b>
<b>Sculpin IPA</b>	<b>\$8</b>
<b>Rogue Farms Honey Kolch</b>	<b>\$7</b>

## NON ALCOHOLIC

<b>Coke, Diet Coke, Sprite</b>	<b>\$3</b>
<b>Aqua Panna</b>	<b>\$4</b>
<b>San Pelligrino</b>	<b>\$4</b>
<b>Iced Tea</b>	<b>\$4</b>
<b>Espresso</b>	<b>\$3.50</b>
<b>Cappuccino</b>	<b>\$5</b>

## SPARKLING

<b>Rosé</b> , Contadi Castaldi Franciacorta Brut, Lombardy, IT	<b>\$72</b>
<b>Champagne</b> , Canard-Duchene, Leonie Brut Cuvee, FR	<b>\$98</b>
<b>Champagne</b> , Blanc De Blancs Petite Jean-Pierre Grand Cru Brut, FR MV	<b>\$156</b>
<b>Champagne</b> , Le Geudard Mes Trois Terroirs Brut, FR	<b>\$238</b>
<b>Champagne</b> , Billiecart-Salmon Blanc de Blanc Grand Cru, FR	<b>\$228</b>

## WHITE

<b>Pinot Blanc</b> , Koehler Ruprecht Kabinet trocken, Phaltz, GER 2021	<b>\$48</b>
<b>Peloponnese</b> , Troupis Moshofilero, Fteri, GR 2021	<b>\$42</b>
<b>Alvarino</b> , Calcada, Vinho Verde, PT 2023	<b>\$36</b>
<b>Riesling</b> , Max F Richter, Spatlese, Mosel, GER 2020	<b>\$72</b>
<b>Riesling</b> , Kuhling-Gillot Trocken, Rheinhessen, GER 2021	<b>\$48</b>
<b>Pinot Grigio</b> , Italo Cescon, Veneto, IT, 2022	<b>\$40</b>
<b>Rosé of Syrah</b> , Rileys Rows, North Coast, CA 2021	<b>\$64</b>
<b>Chablis</b> , Raoul Gautherin & Flis, Foire Valley, FR 2022	<b>\$102</b>
<b>Poilly Fuisse</b> , Macon, Burgundy, FR 2022	<b>\$76</b>
<b>Sancerre</b> , Domaine Serge Laporte, Chavignol, FR 2022	<b>\$90</b>
<b>Sauvignon Blanc</b> , Three Brooms, Marlborough, NZ 2023	<b>\$38</b>
<b>Sauvignon Blanc</b> , Whitehall Lane, Napa Valley, CA 2021	<b>\$68</b>
<b>Chenin Blanc</b> , Kloof street, Swartzland, ZA 2022	<b>\$52</b>
<b>Vouvray</b> , Vigneau-Chevreau Selection Sec, Loire Valley, FR 2022	<b>\$60</b>
<b>Gewertztraminer</b> , Josph Cattin, Alsace, FR 2019	<b>\$58</b>
<b>Voignier</b> , Eberle Estate, Paso Robles, CA 2021	<b>\$66</b>
<b>Chardonnay</b> , Morgan Metallico, Monterey, CA 2022	<b>\$46</b>
<b>Chardonnay</b> , Alpha Estate Ecosystem, Macedonia, GR 2022	<b>\$90</b>

house specials + beer

wines by the bottle

## RED

<b>Pinot Noir</b> , Jadot Cote Beaune Villages, Burgundy, FR 2022	<b>\$96</b>
<b>Pinot Noir</b> , Quartz Reef Estate, Bendigo-Central Otago, NZ 2018	<b>\$112</b>
<b>Pinot Noir</b> , Ken Wright Cellars, Willamette Valley, OR 2022	<b>\$64</b>
<b>Chinon</b> , Domaine Couly-Dutheil La Baronnie Madeleine, Loire Valley, FR 2018	<b>\$98</b>
<b>Nero D' Avola</b> , Caruso e Minini, Marsala, IT 2020	<b>\$46</b>
<b>Ripasso Valpolicella</b> , Buglioni Buglardo, Veneto, IT	<b>\$72</b>
<b>Barbera D'Asti</b> , La Spinetta, Ca Pian, Piedmont, IT 2020	<b>\$76</b>
<b>Barbaresco</b> , Azienda Vitivinicola Piazza Arge, Piedmont, IT 2018	<b>\$120</b>
<b>Merlot</b> , Nine Hats, Columbia Valley, WA 2018	<b>\$52</b>
<b>Chateauneuf Du' Pape</b> , Domaine De La Charbonniere, Rhone Valley, FR, 2020	<b>\$98</b>
<b>Rosso Di Montalcino</b> , Sangiovese, Fattoi, Tuscany, IT 2021	<b>\$82</b>
<b>Tempranillo</b> , Tridente, Gota De Arena, Costilla Leon, SP 2018	<b>\$66</b>
<b>Proprietary Blend</b> , David Arthur, Napa Valley, CA 2019	<b>\$160</b>
<b>Cabernet Blend</b> , Tre Leoni, Whitehall Lane, Napa Valley, CA 2019	<b>\$76</b>
<b>Cabernet Sauvignon</b> , Whitehall Lane, Napa Valley, CA 2021	<b>\$126</b>
<b>Cabernet Sauvignon 1/2 BTL</b> , Duckhorn, Napa, CA 2020	<b>\$84</b>
<b>Cabernet Sauvignon</b> , Shafer, Stags Leap District, Napa Valley, CA 2021	<b>\$264</b>
<b>Syrah</b> , Crozes Hermitage, Rhone Valley, FR, 2020	<b>\$90</b>
<b>Shiraz</b> , Oliverhill Red Silk, Mclaren Vale, ZA 2019	<b>\$52</b>
<b>Amarone</b> , Della Valpolicella Classico, Buglioni, Veneto, IT 2018	<b>\$142</b>
<b>Amarone</b> , Della Valpolicella Classico, Tommasi, Veneto IT, 2019	<b>\$174</b>
<b>Barolo</b> , Parusso, Piedmont, IT 2019	<b>\$152</b>
<b>Zinfandel Blend</b> , Angels & Cowboys, Sonoma County, CA 2021	<b>\$54</b>
<b>Zinfandel</b> , MDW Earthquake, Lodi, CA 2021	<b>\$64</b>

wines by the bottle

## BREAKFAST

<b>Avocado Pesto Toast</b> , sliced avocado, pesto, balsamic glaze, arugula	<b>\$8.95</b>
<b>Avocado Egg Toast</b> , mashed avocado, feta, cherry tomatoes, roasted red peppers, shaved egg	<b>\$8.95</b>
<b>Egg Salad Toast</b> , egg salad, arugula, topped with shaved egg	<b>\$8.95</b>
<b>Berries N' Cream Toast</b> , cream cheese, blueberry preserves, fresh blueberries, cinnamon	<b>\$8.95</b>
<b>Salmon Lox Toast</b> , salmon lox, cream cheese, red onions, capers, arugula	<b>\$9.95</b>
<b>Bagel</b> , with cream cheese, add jam or honey, \$1.50	<b>\$4.95</b>
<b>Egg Bites</b> , 2 cheese bites drizzled with spicy aioli	<b>\$6.95</b>
<b>Bacon Bagel Sandwich</b> , bacon, mortadella, egg, Swiss, cream cheese	<b>\$7.95</b>
<b>Pastries</b> , assorted quiche, muffins, croissants, scones, as available	

add bacon, avocado, salmon, or shaved egg to any breakfast, \$2

Breakfast available Saturdays & Sundays until 3pm

## DOLCE

<b>Affogato</b> , vanilla gelato, espresso, shaved chocolate, teddy gram cracker	<b>\$8.95</b>
<b>Vanilla Gelato</b>	<b>\$5.95</b>
<b>Stuffoli</b> , powdered sugar, chocolate dipping sauce	<b>\$7.95</b>

## DESSERT WINE

	glass
<b>Port</b> , Tawny Kopke 20yr, Douro Valley, PT	<b>\$13</b>
<b>Late Harverst</b> , Royal Tokaji, Tokaj, HU 2018	<b>\$11</b>

before + after