



o Starters o

<b>Caprese Salad *GF</b>	19
Heirloom Tomatoes, Buffalo Mozzarella, Strawberries, Persian Cucumber Vinaigrette, Opal Basil, Balsamic Glaze	
<b>Little Gem Salad*GF</b>	17
Grilled Local Gem Lettuce, Cucumber, Turmeric Cured Soft Egg, Shaved Red Onion, Crisp Prosciutto, Garlic & Lemon Dressing	
<b>Arugula Salad*GF</b>	14
Baby Arugula, Lemon Garlic Olive Oil, Shaved Red Onion, Parmesan, Pine Nuts, Balsamic Glaze	
<b>Classic Caesar*GFO</b>	16
Baby Gem Lettuce, Toasted Croutons, Shaved Parmesan, Anchovies	
<b>Tuna Cones</b>	20
Ahi Sashimi with Ginger, Sesame, Soy, Chile, & Chive in Crisp Sesame Cones* (4 Pieces)	
<b>Grilled Spanish Octopus*GFO</b>	25
Romanesco, Fregola Pasta, Olive, Gremolata, Smoked Tomato Remoulade, Tobiko Roe	
<b>Calamari</b>	18
Crispy Flash Fried Squid, Green Onion Remoulade, Grilled Lemon	
<b>Crispy Artichokes</b>	18
Semolina Crusted Artichokes, Pickled Sweet Peppers, Lemon Aioli, Gremolata	
<b>Squash Blossoms</b>	18
Stuffed with Preserved Lemon, Goat Cheese, Pine Nuts, Shelling Peas, Orange Citronette	

o Seasonal Specials o

<b>House-made Pasta</b>	39
Tagliatelle, Scallops, Shrimp, Salmon, Crispy Prosciutto, Oven Roasted Tomatoes, Lemon Butter Sauce	
<b>Local Catch of the Day</b>	MP
Paired with farmer’s market vegetables.	
<b>Seasonal Flatbread</b>	MP
Combinations inspired by the weekly farmer’s market.	
<b>Sides: Market Vegetables, Braised Tuscan Kale, Sauteed Broccolini, Garlic Fries, Whipped Potato, Mushroom Risotto</b>	11

o Pasta o

<b>Ravioli</b>	28
Stuffed with Fresh Ricotta, Tuscan Kale, Parmesan, Roasted Garlic, Dried Tomatoes, Roasted San Marzano Tomato Sauce, Basil	
<b>Black Spaghetti</b>	30
Fresh Squid Ink Pasta, Clams, Pork Calabrese Salami, Garlic, Wine, Butter, Parsley	
<b>Gnocchi</b>	32
Argentinian Red Shrimp, Dried Tomato, Fava Beans, Roasted Garlic, Pomodoro, Black Truffle Butter	
<b>Lasagna</b>	28
Braised Beef & Pork Ragu, Spinach, Fresh Ricotta, Mozzarella, Pomodoro, Parmesan	
<b>Rigatoni</b>	28
Italian Sausage, Parmesan, Pomodoro, Garlic, Touch of Cream, Oregano, Grape Tomatoes	

o Entrées o

<b>Crispy Skin Salmon*GF</b>	39
Cannellini Beans, Pork Guanciale, Lemon Aioli, Tuscan Kale, Smokey Tomato Remoulade	
<b>Cioppino *GFO</b>	43
Pacific Whitefish, Prawns, Clams, Calamari, and Scallops, Spiced Tomato Broth, Rouille	
<b>New Zealand Rack of Lamb*GF</b>	48
Herb Crusted, Braised Fennel, Peppers, Borettane Onions, Crispy Chickpeas, Harissa & Pomegranate Molasses	
<b>Grilled Pork Chop*GF</b>	39
Thick Cut, Spice Rubbed, Honey-Carrot Puree, Green Beans, Roasted Turnips, Pickled Red Onion, Wine Demi-Glace	
<b>Braised Beef Short Rib*GF</b>	42
Whipped Potato, Red Onion Confit, Baby Carrots, Broccolini, Natural Pan Jus	
<b>Roasted Chicken *GF</b>	36
Mushroom Risotto, Grilled Asparagus, Port Wine Demi-Glace	

Chef Gregorio Bonilla visits the Santa Barbara famers market weekly and supports our local fishermen.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**\*GF** Indicates Gluten Free, Gluten Free Pasta Also Available-  
**\*GFO** Indicates Gluten Free Option Available Upon REQUEST-  
Kitchen Split Plate Charge - 8