

Antipasti

Pesce Crudo del Giorno

Daily raw fish selection A.Q.

Burrata

Gioia burrata, heirloom tomatoes, balsamic syrup “Caviar” finished with basil oil \$23

Insalatina di

Cavoletti di Bruxelles

Shaved brussels sprouts with whole meyer lemon dressing, Marcona almonds, sieved egg, and Pecorino Romano \$18

‘Hail” Insalata Caesar Nero

Classic Caesar salad reinvented with black garlic, romaine lettuce, and garlic Parmigiano crostini \$18

Carpaccio di Carne

Akaushi beef, rusticana tuille, lemon aioli crispy capers, and Parmigiano Reggiano \$19

Polpo alla Griglia

Wood grilled octopus over smokey paprika braised potatoes with salsa verde arugula and red onions \$23

Arancini

Basil pesto arancini stuffed with house made mozzarella, served with Nonna’s sauce, finished with Parmigiano Reggiano
3p \$18 5p \$25

Tagliere di Formaggi e Salumi

Selection of cheese and salumi from Ovello Salumeria in Sonoma served with seasonal fruits A.Q.

Bruschetta Trio

Three sliced wood grilled country bread with fresh mozzarella, oven dried tomatoes, carrot caponata and sliced heirloom tomatoes finished with basil oil \$19

Pasta Fritta con Prosciutto

Puffed rosemary scented pasta dough wrapped in prosciutto with mascarpone espuma, honey and dusted with Parmigiano Reggiano
3p \$18 5p \$25

Calamari

Crispy arborio rice crusted Monterey squid with a grilled Meyer lemon, and aioli Nero \$19

Polpette alla Griglia

Grilled short rib meatball, with Calabrian tomato passata, and house Ricotta \$20

Polenta Sotto Vetro

“Polenta under glass” with caramelized Mushrooms, balsamic game sauce and a parmesan frico \$18

Contorni

Cavoletti di Bruxelles Arrostiti

Forno roasted brussels sprouts with black truffles sott’ olio and “Salsa all’Uovo” \$18

Polenta Antica

Creamy ancient grain polenta finished with Fontina cheese and Parmigiano Reggiano \$16

Patatine Fritte e Tartufo

“Truffle Fries” topped with Parmigiano Reggiano and crispy sage \$16

“COPERTO”

Panorama bread, our signature parmesan dip, filtered water
\$2 per person

Cena

Pasta

Ricotta Gnocchi della Nonna
Ricotta “pillows” with old hen
tomato sauce and Pecorino
Romano \$28

Risotto del Giorno
Daily risotto with seasonal
accompaniments A.Q

Tagliarini Bolognese al Centro
Wheat pasta with tomato braised veal,
pork and porcini mushroom, Calabrian
gremolata and Zinfandel brushed
Pecorino \$28

Solo Shrimp Pasta
House made Chitarra pasta, fresh basil,
shrimp stock, and Gulf prawns \$28

Mezzalune d’Estate
Ricotta and white corn stuffed halfmoon ravioli
and chanterelle mushrooms, gremolata and
Parmigiano Reggiano \$28

Rigatoni al Coniglio
Balsamic marinated rabbit, caramelized
mushrooms with pancetta,
and house made ricotta \$32

Fusilli alla Michelangelo
Spiral pasta with Shiitake mushrooms,
sun dried tomatoes, toasted pine nuts,
spicy tomato sauce, finished with
arugula and aged Pecorino Romano \$26

Carbonara al Carbone
Activated charcoal fettuccine pasta, with
guanciale, Parmigiano Reggiano, with
farm hen egg yolk \$28

Spaghetti alla Sophia Loren
Gragnano spaghetti cooked in tomato
water with aromatic oil,
early girl tomato sauce,
and blistered cherry tomatoes \$28

Raviolo
Potato pasta filled with farm hen egg yolk,
ricotta and Swiss chard with truffled brown

Secondi

Lasagnetta di Zucchine
Oven baked layers of zucchini,
potato, tomato passata and Pecorino Romano
with a fennel and herb insalatina \$26

Bistecca alla Fiorentina
Wood grilled porterhouse beef, with
seasonal vegetables and ancient grain
polenta 40 oz \$155

Branzino alla Griglia
Wood grilled Branzino and fennel ,
watermelon radish, Castelvetro
olive salad \$39

Pollo alla Diavola
Calabrian marinated chicken
with roasted cipollini onions,
cherry tomatoes and peppers
in chicken jus \$35

21 Day Dry Aged Tomahawk
Creekstone Farms grilled prime
tomahawk with black truffles, olive oil,
and mashed potatoes 36oz \$149

Costolette di Manzo
Smoked and braised short rib in
espresso agro-dolce, creamy ancient
grain polenta with Calabrian
peperonata \$44

Costolette d’Agnello alla Griglia
Alba Australian Lamb grilled rack, Delfina
potatoes, and grilled fig mostarda \$47