



SHAREABLE

PANZANELLA SALAD

serpent cucumbers, heirloom tomatoes, buffalo mozzarella, focaccia, basil vinaigrette, arugula **18**

CORN RIBS

pickled fresno chili peppers, ricotta salata, spiced cashews, limoncello aioli, herbs **14**

OLIVE ALL'ASCOLANA

fried castelvetrano olives, nduja sausage, garlic aioli **14**

FOCACCIA

balsamico di modena IGP rosemary & olive oil **12**

PROSCIUTTO

prosciutto di parma, sfinci, figs, whipped burrata, house pickles **24**

SFINCIONE

focaccia, pomodoro, pecorino romano, anchovy gremolata **16**

MISTICANZA

market greens, shaved fennel, breadcrumbs, parmigiano reggiano, italian vinaigrette **15**

FIORI DI ZUCCA

tempura fried squash blossoms, ricotta, english peas, mint, habanero salt **18**

POLPETTE

beef & pork meatball, salsa di pomodoro, parmigiano reggiano (D.O.P. 22 Mos), grilled toast **15**

MAIN COURSES

CALIFORNIA HALIBUT **36**

fregola sarda, ginger, spring onion, castelvetrano olive tapenade

NEW YORK STEAK **59**

duck fat fried hash brown, sterling caviar beurre blanc, watercress

SCALLOPS **42**

cannellini bean ragu, yellow wax beans, dino kale, pancetta, charred lemon

PAMPANELLA MOLISANA **42**

grilled pork loin, fig & blackberry compote, cipollinis, english peas

ROASTED CHICKEN

green lentils, mini squash, cilantro creme fraiche, pickled onions, herbs
half 26 - whole 42

PASTA

ROASTED TOMATO PAPPARDELLE

'nduja, lemon, ricotta salata **28**

GNOCCHI

green garlic & leek cream, herb crust, basil oil, parmigiano reggiano **26**

CAVOLO CAMPANELLE

pesto alla genovese, toasted pinenuts, parmigiano reggiano **22**

PACCHERI

ragù d'anatra, braised duck, parmigiano reggiano (24 Mos) **28**

BUCATINI ALLE VONGOLE

manilla clams, fennel, lemon, brown butter, chervil **28**

SHAREABLE SIDES

SEA CHARCOAL POTATOES

mascarpone cream, basil oil, chives **14**

BLISTERED SHISHITO PEPPERS

lemon pepper seasoning, crispy quinoa **14**

ROASTED SUMMER SQUASH

heirloom tomato & cherry chutney, calabrian honey **14**

GREEN ROMANO BEANS

blistered tomatoes, basil, toasted walnuts **14**

CREAMY POLENTA

pine nuts **11**

*Coastal California Italian Featuring Craft Cocktails & Chef Crafted Bites
Executive Chef Russell Middleton*

For your convenience a 20% gratuity will be added for parties of six or more

*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.