

RACIONES

Grape & Walnut Salad 10.
Roasted grapes & walnuts, cucumbers, barrel aged Feta watercress & lime riesling vinaigrette

Mixed Greens 7.
Organic greens, balsamic vinaigrette, bleu cheese & fried shallots

Country Pate 8.
Duck pate, pickled Walla Walla onions, honey roasted pistachios & Dijon mustard

Grilled Quail 14.
sweet & sour figs, chilies & ras el hanout

Patatas Bravas* 7.
Fingerling potatoes, garlic aioli, spicy tomato sauce & chili peppers

Berkshire Pork Belly 9.
Butternut squash puree, celery root & smokey maple

Mussels & Clams 13.
Mediterranean mussels, Manila clams, pancetta, kale, rice beans & rosemary

Mezze Plate 8.
Housemade spreads & grilled flatbread

Pulpo y Sepia 15.
Olive oil poached octopus, grilled cuttlefish morcilla sausage, fresh cranberry beans, leeks, extra virgin olive oil & pimentone

Kobe Beef Cheeks 9.
Eggplant agrodolce, basil & saba

Cheese Plate 13.

FLATBREADS

Alsatian Bratwurst 12.
House made bratwurst, mustardy cabbage, potato, comté, la maréchal & gruyere cheeses

Italian Sausage 13.
House made Italian sausage, saffron tomato sauce, mozzarella, ricotta salata & basil

Mushroom 14.
Chanterelle and oyster mushrooms, roasted cipolini onions, ricotta, Pecorino Toscano & truffle oil

Gözleme 13.
Turkish grilled stuffed flatbread, spiced lamb,

HOUSEMADE PASTAS

Vitello Tonato* 23.
Braised veal flatiron, maltagliati pasta, tuna, anchovy, capers, egg yolk & Italian parsley

Tortelli 21.
Goat cheese-ricotta filled tortelli pasta, butternut squash agrodolce, brown butter & sage

Fettuccine & Clams 22.
Whole clams, pancetta, Italian parsley, extra virgin olive oil & Parmigiano Reggiano

ENTREES

Duck Tagine 25.
Tender duck, roasted quince, ginger, chardonnay curry oil & cinnamon

Spiced Leg of Lamb* 26.
Grilled Anderson Valley all natural leg of lamb, Pomegranate harissa, pistachio cous cous & orange oil

Basque Style Wild Striped Bass 24.
Manila clams, sweet corn & potatoes & parsley

Wood Grilled American Kobe Beef Hanger Steak* 26.
Adobo marinated, fire roasted fingerling potatoes, almond & caperberry salsa

Paella 28.
Organic roasted chicken, chorizo, mussels, clams, calamari, shrimp & saffron rice

ON THE SIDE

Fire Roasted Fingerling Potatoes 5.
Wilted Greens 5.
Wood Grilled Pita 4.

*A friendly message from the health department: consuming raw or undercooked products increase risk for foodborne illnesses and may cause.... death.

Please refrain from the use of cellular phones.

For your convenience, one check will be presented for parties of six or more
18% gratuity may be added