



ANTIPASTI

Caesar | 11

little gem lettuce, caesar dressing,
bacon bread crumble, Grana Padano

Kale Chopped | 12

arugula, radicchio, roasted pepper, ceci bean,
ricotta salata, pistachio & lemon vinaigrette

Garden Salad | 11

farm greens, heirloom radish,
cherry tomato, balsamic vinaigrette

Prosciutto, Melon & Fig | 15

Prosciutto San Daniele, hearty greens,
whipped feta, chardonnay vinegar

Caprese | 15

heirloom tomato, mozzarella, basil

Summer Vegetable Soup | 10

bread crumbs, Grana Padano

Tuscan Truffle Fries | 10

shaved boschetto, herbs

BRUSCHETTA

Tomato | 8

chopped tomato, basil, garlic

Burrata | 9.5

peach, prosciutto

Avocado & Crab | 11

pickled chili, radish

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TASTE OF ALL THREE | 10
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Grilled Artichoke | 9

parsley, lemon, extra virgin olive oil

Smoked Mozzarella Arancini | 9

saffron rice balls, tomato sauce

Calamari Fritti | 13

marinara, Calabrian chili aioli

Meatballs | 9

marinara, toasted bread

Vitello Tonnato | 16

chilled veal roast, gem lettuce, capers,
tomato, tonnato sauce

Grilled Shrimp & Octopus | 16

marinated ceci bean, cherry tomato

Diver Scallop Carpaccio | 15

pan grattato, pistachio, zucchini,
Calabrian chili, lemon, mint

SALUMI & FORMAGGI

Salumi | 12

Soppressa Veneta, Prosciutto San Daniele,
Mortadella, Nduja

Formaggi | 12

Pecorino Toscano, La Tur, Gorgonzola Dolce

Combo | 23

4 Salumi & 3 Formaggi

HOUSEMADE PASTA

Tagliatelle Bolognese | 14/23

beef, veal and pork ragu

Spaghetti & Polpette | 14/22

house-made meatballs, marinara sauce

Sweet Corn Ravioli | 15/24

king trumpet mushrooms, grilled summer squash, cherry tomato

Fettuccine Carbonara | 14/21

pancetta, egg yolk, charred brussels sprout leaves,
pecorino romano

Campanelle | 14/21

artichoke, eggplant, tomato, roasted pepper, burrata

Rigatoni | 16/26

lamb sugo, olives, mint, pecorino toscano, ricotta

Potato Gnocchi | 15/24

roasted mushrooms, taleggio fondue, boschetto, black summer truffle

Bucatini & Clams | 26

nduja sausage, white wine, spicy bread crumbs

Lobster Taglierini | 38

squid ink pasta, uni emulsion, garlic, chili, capers

SEA

Salt Baked Branzino | 28

escarole, brown butter, capers, lemon

Local White Sea Bass | 29

peperonata, shaved fennel

Diver Scallops | 29

sweet corn, risotto, cherry tomato, asparagus, toasted corn

San Diego Caught Bluefin Tuna | 33

golden tomato, eggplant agrodolce, pine nut, kalamata olive puree

Cioppino | 29

diver scallop, wild shrimp, fresh fish, clams, tomato broth

LAND

Veal Chop | 45

brussels sprouts, fingerling potatoes, salsa verde

Veal Parmigiana | 45

breaded chop, arugula, shaved cremini, Grana Padano

Chicken Panzanella | 25

half jidori chicken, heirloom tomato & bread salad

14 oz Prime NY Strip | 46

watercress, fingerling potatoes, aged balsamic

Filetto 8oz | 43

olive oil mashed potato, asparagus, gorgonzola butter

CONTORNI

Brussels Sprouts | 9

balsamic, rosemary, hazelnuts

Asparagus | 10

Grana Padano, truffle vinaigrette

Olive Oil Mashed Potatoes | 9

yukon gold potatoes, extra virgin olive oil

Braised Beans | 10

white wine, mushroom, tomato

Baked Tomato & Eggplant | 12

fresh mozzarella, breadcrumb