

Dinner

share

local organic sustainable since 1995

Marinated Olives*	8
Grilled Flatbread - tapenade, muffaletta, and hummus	10
Roasted Local Vegetables - roasted garlic, smoked mozzarella, tapenade	12
Basil Arancini - fried risotto balls, molten mozzarella, tomato presse	12
Baked Brie - hazelnuts, cinnamon puff pastry, arugula, port syrup	15
Artisan Cheese Plate - cheeses, fruits, nuts	16
Beets & Burrata - roasted hazelnuts, fresh horseradish, spinach, mustard vinaigrette	12
Butternut "Caprese" - warm-roasted butternut squash, fresh mozzarella, frisee, radicchio, port syrup	14

salad & pizza

Jacob's Baby Lettuce - seasonal fruit, red onion, tarragon mustard vinaigrette, fines herbs	9
Hearts of Romaine "Caesar" - parmesan, warm garlic croutons	9
Greek Salad - tomato, red onion, feta, olives*, cucumbers, red wine vinaigrette	9
Arugula & Fennel Salad - mandarin oranges, pickled red onion, pecorino romano, citrus vinaigrette	10
Spinach Salad - sliced pears, red onion, radicchio, blue cheese vinaigrette	12
Nicoise - albacore grilled rare, green beans, potato, hardboiled egg, tomato, olives*, red wine vinaigrette	19
Napoli Pizza - tomato sauce, four cheese	12
Sopressata Pizza - tomato sauce, sopressata salami, olives, parmesan	14
Pepperoni Pizza - tomato sauce, pepperoni, four cheese	13
Mykonos Pizza - oven dried tomato, basil, tapenade, feta, cucumber, four cheese	14
Alba Pizza - mushroom trio, ricotta, arugula, parmesan	14

entrees

Parmesan Gnocchi - hand rolled, butternut squash, chard, truffle butter, parsnip cream	18
Orecchiette - roasted garlic, house-made chicken sausage, oven dried tomato, parmesan, fresh herbs	18
Pappardelle Bolognese - beef, parmesan, carrots, onions, celery, extra virgin olive oil, fresh herbs	19
Burger - natural beef, tomato, onion, 1000 island, pickles, romaine, focaccia bun, served with fries	14
<i>-add cheese \$2, bacon \$3, mushrooms \$3, caramelized onions \$1</i>	
Barramundi - potato-crust, creamed leek & onion, chanterelles, whole-grain mustard, parsley coulis	24
Cafe Salmon - grilled, crispy red potatoes, fennel, red onion, spinach, tomato, beurre blanc	27
Ravioli - house made, mushroom & ricotta, sautéed mushrooms, porcini cream	16
Lamb Shank "Gyro" - braised, panzanella, feta, olives, lemon aioli, grilled flatbread	28
Short Ribs "Bourguignon" - red wine braised, carrot, pearl onion, mushroom, fingerling potato	24
Chicken "Toscano" - grilled, savory bread pudding, fall vegetables, roasted chicken jus	20
<i>choice of classically prepared picatta or marsala sauce</i>	
Skirt Steak - grilled, "twice-baked" potato croquette, braised greens, sauce Bordelaise	25

*Some dishes may contain tree nuts & whole olives contain pits

4- split plate charge, 20- corkage fee, 18% gratuity added to parties of 6 or more

Special Requests Honored if possible

House-Made with pride: Pastas, Pizzas, Breads, Sauces, Desserts & just about everything else.

Chef Chris Joslyn Sous Chef Todd Patterson