

## SMALL PLATES

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| <b>CANNELLINI BEAN SOUP</b><br>with Tuscan kale, pancetta, pepita pesto                  | <b>20</b> |
| <b>PUGLIAN BURRATA</b><br>with winter squash, pomegranate, Calabrian honey               | <b>32</b> |
| <b>HAMACHI CRUDO</b><br>with pickled D'Anjou pears, ninja radish, tangerine              | <b>33</b> |
| <b>CHAR GRILLED OCTOPUS</b><br>with grilled scallion chimichurri                         | <b>32</b> |
| <b>STEAK TARTARE</b><br>crostino with lemon crème fraîche                                | <b>32</b> |
| <b>WARM HALF MOON BAY CRAB CAKE</b><br>with apple & lovage salad                         | <b>34</b> |
| <b>PAN SEARED DAY BOAT SCALLOPS</b><br>with Weiser Farms sunchoke, caper & raisin relish | <b>30</b> |
| <b>CHARCOAL GRILLED PRAWNS</b><br>with saffron aioli                                     | <b>34</b> |

## SALADS

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| <b>BUTTER LETTUCE &amp; CITRUS SALAD</b><br>with gorgonzola, hazelnuts and champagne vinaigrette | <b>26</b> |
| <b>SALAD OF SMOKED TROUT</b><br>with Carpinteria avocado & ruby grapefruit segments              | <b>28</b> |
| <b>LITTLE GEM CAESAR SALAD</b><br>with avocado   | <b>26</b> |

## SIDES

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| <b>SAUTÉED WILD MUSHROOMS</b>                                    | <b>17</b> |
| <b>CAULIFLOWER &amp; ROMANESCO WITH MINT &amp; ALEPPO PEPPER</b> | <b>17</b> |
| <b>ROASTED BABY YAMS WITH HONEY SPICED YOGURT, PISTACHIO</b>     | <b>17</b> |
| <b>SAUTÉED BRUSSELS SPROUTS WITH FIG MOSTARDA</b>                | <b>17</b> |
| <b>ALLUMETTE / HOUSE-CUT FRIES</b>                               | <b>17</b> |
| <b>POMME PURÉE</b>   | <b>17</b> |

## HOMEMADE PASTAS

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| <b>GNOCCHI BIANCO</b><br>with gorgonzola dolce & Parmigiano-Reggiano            | <b>30</b> |
| <b>CORN AGNOLOTTI WITH BLACK TRUFFLE</b><br>with chanterelles, chives, Parmesan | <b>39</b> |
| <b>SPAGHETTI AL POMODORO FATTO EN CASA</b><br>with basil & Parmesan             | <b>29</b> |
| <b>TAGLIARINI CON ARUGULA &amp; PEPE</b><br>with lemon crème fraîche            | <b>32</b> |
| <b>RIGATONI BOLOGNESE</b><br>with Parmesan & parsley                            | <b>35</b> |
| <b>FRESH CLAM LINGUINE</b><br>white clam sauce, garlic & chili flakes           | <b>36</b> |

## ENTRÉES

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| <b>GRILLED WHOLE BRANZINO</b><br>with heirloom tomatoes                                 | <b>48</b>  |
| <b>WILD SALMON PAVÉ</b><br>with radish & aioli  | <b>42</b>  |
| <b>ALASKAN HALIBUT</b><br>puttanesca, herb sauce  | <b>45</b>  |
| <b>ROASTED JIDORI CHICKEN BREAST</b><br>with savoy cabbage, Nueske lardons, chicken jus | <b>38</b>  |
| <b>BRAISED OSSO BUCCO</b><br>with saffron risotto, horseradish gremolata                | <b>52</b>  |
| <b>LAMB CHOPS OVER CHARCOAL</b><br>mint & labneh salad                                  | <b>50</b>  |
| <b>WESTHOLME FARM FILET MIGNON</b><br>with black garlic butter, rainbow chard           | <b>60</b>  |
| <b>RIBEYE 24OZ</b><br>burnt bay leaf, pickled shiitake mushrooms, thyme                 | <b>120</b> |

For your convenience, a 20% service charge will be added for parties of 6 or more  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness