



Friday, July 11, 2025

:: STARTERS ::

CALAMARI

buttermilk battered, hot cherry peppers, citrus chipotle aioli 19

WOOD ROASTED HEIRLOOM CAULIFLOWER

romesco, golden raisins, capers 16

SALMON MEATBALLS

pickled fresno chili, lemon dill crema 18

STUFFED SQUASH BLOSSOMS

hot banana pepper stuffing, pomodoro, basil 20

CRISPY EGGPLANT

butternut squash caponata, mozzarella, parma prosciutto, saba, basil 21

:: ENTREES ::

HALIBUT

barley, yellow wax beans, cucumber, cherry tomatoes, basil vinaigrette 49

SPINACH FETTUCCINE

sweet corn, arugula, cherry tomato, green garlic, parmesan reggiano 34

FILET MIGNON STEAK FRITES

shoestring fries, balsamic grilled onions, gorgonzola chive pan sauce 64





:: COCKTAIL SPECIAL ::

SUMMERTIME LOVIN'

blanco tequila, aperol, st. germaine, lemon 15

:: WINE FEATURES ::

MAURO MOLINO

nebbiolo

piedmont, italy

12gls/18qt

GUIDO MATTEO GAVI

cortese

piedmont, italy

11gls/16.50qt

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT

2021 napa valley, california 97pts

30gls/45qt

FLOWERS PINOT NOIR

2022 sonoma coast, california 93pts

29gls/43.5qt

ORIN SWIFT 8 YEARS IN THE DESERT

2022 napa valley, california 92pts

22gls/ 33qt

CAKEBREAD CABERNET

2021 napa valley, california

40gls/60qt

SAN GIORGIO UGOLFORTE BRUNELLO

2018 tuscany, italy 96pts

30gls/ 45qt

