



*Sunday, July 20, 2025*

**:: STARTERS ::**

**CALAMARI**

*buttermilk battered, hot cherry peppers, citrus chipotle aioli 19*

**HEIRLOOM TOMATO TART**

*stracciatella cheese, local basil, pickled shallots, balsamic vinegar 19*

**CRISPY STUFFED SQUASH BLOSSOMS**

*hot banana pepper stuffing, pomodoro, basil 20*

**:: ENTREES ::**

**HALIBUT**

*sweet corn, fregola, bacon, marinated tomatoes, thai basil 49*

**CAVATAPPI**

*italian sausage, banana peppers, artichokes, spinach, asiago cream 34*





**:: COCKTAIL SPECIAL ::**

SUMMERTIME LOVIN'

*beluga vodka, aperol, st. germain, lemon 15*

**:: WINE FEATURES ::**

MAURO MOLINO

*nebbiolo*

*piedmont, italy*

*12gls/18qt*

**:: 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 tuscan, italy 96pts*

*30gls/ 45qt*

