



Saturday, June 6, 2026

:: STARTERS ::

CHILLED SEAFOOD SALAD

shrimp, scallops, calamari, celery, bell pepper, red wine vinaigrette 21

WAGYU BEEF MEATBALLS

sunday sauce, whipped ricotta, banana peppers, crispy pepperoni 19

WOOD FIRED FOCACCIA

*sea salt butter, eggplant caponata 12
add 18 month prosciutto 6*

:: ENTREES ::

GRILLED HALF CHICKEN

runner beans, smoked potato, romesco, vinegar peppers 39

WILD BOAR BOLOGNESE

lumache, tomato, red wine, rosemary, black truffle pecorino 38

PAT LAFRIEDA PRIME HANGER STEAK

sunchoke puree, soy glazed mushrooms, charred scallion 59

LYDIA PIZZA

steak, roasted garlic, provolone, spicy giardiniera 26

:: COCKTAILS ::

YELLOW LOTUS

gin, cardamom, fennel, clove, lemon 20





WINE FEATURE ::

VERMENTINO

podere don cataldo

puglia, it

12gl/17.5qt

:: 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

ORIN SWIFT PALERMO CABERNET

2022 napa valley, california

40gls/60qt

ALTESINO BRUNELLO

2020 tuscan, italy 95pts

34gls/51qt

