



Tuesday, October 13, 2026

:: SMALL PLATES ::

CLAMS CASINO

bacon, bell pepper, buttered bread crumbs 23

CHILLED SEAFOOD SALAD

shrimp, scallops, calamari, celery, bell pepper, red wine vinaigrette 23

LOCAL PEACH CAPRESE

prosciutto, fresh mozzarella, basil, pickled onion, aged balsamic 18

WOOD ROASTED ACORN SQUASH

stracciatella, hazelnuts, black mint, chili honey 16

AUTUMN PANZANELLA SALAD

rosemary croutons, delicata squash, green apple, cranberry, gorgonzola, maple vinaigrette 17

:: LARGE PLATES ::

FAROE ISLAND SALMON

autumn lentils, nduja, marinated celery, calabrian chili butter 43

SEAFOOD BUCATINI

lobster, baby shrimp, calamari, clams, spicy tomato fennel broth 48

PUMPKIN & MASCARPONE RAVIOLI

brown butter, sage, candied walnuts, reggiano 34

LAMB RAGOUT

rigatoni, tomato, red wine, rosemary, parmesan 39

BIANCO PIZZA

roasted garlic, tomato, onion, fontina 25





:: 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*

SAN GIORGIO UGOLFORTE BRUNELLO

*2021 tuscan, italy
30gls/45qt*

