

**AS A DIFFERENT APPROACH WE ARE OFFERING OUR ENTIRE MENU.**

COURSE 1: Any 1 item from Verdure or Small Plates

COURSE 2: Any 1 Item from Pizze or Primi & Secondi\*\*

COURSE 3: 1 Dolce

**VERDURE**

*(add crispy jidori chicken or steak)*

**Arugula & Watermelon**, marinated feta, pistachio biscotti, heirloom tomato, basil vinaigrette <sup>GF</sup>

**Kale Caesar**, purple kale, parmesan, Mediterranean anchovy, butter brioche crouton

**Farmer's Salad**, organic mix, shaved fennel, Asian pears, candied walnuts, sultana, champagne vinaigrette

**DS Chop**, salumi, provolone, Roma tomatoes, garbanzo, Meyer lemon, sweet peppadew, white balsamic

**WOOD OVEN PIZZE**

*served very well done at 800 degrees*

**Margherita**, organic San Marzano tomato, Gioia mozzarella, petite basil

**Pomodorini**, heirloom cherry tomato, Gioia mozzarella, basil, arugula

**Diavolina**, spicy dry aged soppressata, Calabrian chili, Gioia mozzarella

**Calabrese**, Gioia mozzarella, house made sausage, house made ricotta, honey, cipollini, fennel pollen

**Lasagna**, DS meatball, housemade ricotta, pecorino

**The Popeye**, wilted spinach, roasted garlic, aged balsamic, gruyere, Gioia mozzarella

**Prosciutto Di Parma Bianco**, roasted garlic, crispy prosciutto, Gioia mozzarella

**SMALL PLATES**

**Rustic Meatball Al Forno**, veal meatballs, organic San Marzano, house made ricotta, garlic bread, pesto

**Roasted Mediteranean Octopus**, local "pee wee" potatoes, guanciale vinaigrette, Spring radish <sup>GF</sup>

**Cast Iron Poutino**, Italian sausage gravy, fresh cut fries, rich cheddar, braised shortrib

**Salumi & Cheese Board**, chef's selection of cheeses and cured meats, pear mostarda, crostini

**Seared U-10 Scallops**, corn grits, chanterelle mushrooms, popped sorghum, okra, maple bacon glaze <sup>GF</sup>

**Mushroom Toast**, sherry, crème fraîche, crostino

**Berkshire Pork Belly** celery root puree, Gala apples, California almonds, black truffle vinaigrette <sup>GF</sup>

**Roasted Bone Marrow**, aged balsamic, crostini

**Prosciutto Bruschetta**, house made ricotta, mission figs, toasted pistachios, mitica chestnut honey

**Burrata & Tomato Bruschetta** heirloom cherry tomato, Gioia burrata, fresh basil bud, aged balsamic

**Carnitas Bruschetta**, avocado, radish, cilantro, huitlacoche, spiced creme fraiche

**Carlsbad Mussels** N'duja spicy sausage, charred fennel, oven roasted tomato, crostino

**PRIMI & SECONDI**

*(pasta made from scratch in house daily)*

**Masa Mezzaluna Ravioli** corn chorizo, cilantro, chipotle, tajin chicharrones

**Black Garlic Carbonara**, Italian sausage, swiss chard, cippolini, fermented black garlic, grana padano

**Spicy Pappardelle Bolognese** housemade pappardelle, braised short rib, Italian house made sausage

**Gnocchi Amatriciana** house cured guanciale, organic san marzano, grana padana

**House Made Porcini Mushroom Ravioli** true porcini-champagne black truffle cream

**\*\*Grassfed Prime NY Strip Steak, 8 oz.** bone marrow polenta, trumpet mushrooms, foie butter <sup>GF</sup>

**Red Wine Shortrib**, farro, oven dried tomato, red pepper romesco carrot

**White Corn Risotto** Jidori confit chicken, salsa verde, heirloom tomato, padron pepper

**\*\*16 oz Veal Chop Tomahawk**, olive oil whipped potatoes, farmer's market haricot vert, red wine demi <sup>GF</sup>

**Brick Roasted Jidori Chicken** roasted chatrelles, Jerusalem artichoke, charred broccolini & sunflower pesto <sup>GF</sup>

**Pan Seared Wild Halibut**, caper carrot top gremolata, heirloom carrots, turnip <sup>GF</sup>

**The Double Your Standard's Burger**, butter brioche bun, double "all natural" Meyer Farms

*("never ever" antibiotics or hormones)* angus, sweet onion, gruyere, arugula, DS bacon, parmesan truffle,

sea salt, fresh cut fries *(sub fries for side farm salad nc)*

**DOLCE**

**Peanut Butter & Jelly Bread Pudding**, smoked whipped cream, crepe caramel, champagne grapes

*\*\*Items marked with a double asterisk have a 12 dollar surcharge*

Our menu is fresh market driven and subject to change daily. Due to water shortage we serve water on request only. We kindly decline modifications and substitutions. We use 100% peanut oil. Please alert your server to any allergies prior to ordering!

EAT WELL - SHARE EVERYTHING