



Introductions

FRIED GREEN TOMATO - panko crust + chipotle remoulade	10 veg
BURRATA - Prosciutto di parma + cherry tomatoes + artichokes hearts + fig jam + balsamic- white wine	15 gf
HEIRLOOM TOMATO - fresh mozzarella + pesto + basil + EVOO	14 gf, veg
P.E.I. MUSSELS - roasted cherry tomato + smoked bacon + capers + mediterranean olives + garlic	15
GRILLED OCTOPUS - roasted fingerling potatoes + baby arugula +papaya salsa +lime vinaigrette	16 gf
CRANBERRY WILD BOAR SAUSAGE - soft polenta + julian caramelized bell peppers + onions	15 gf
HOUSEMADE MEATBALLS - spicy tomato sauce + herbs + shaved parmesan	10
PORK BELLY - potato risotto + mushrooms + bacon jus	16 gf
HEARTS OF ARTICHOKE - parsley beurre blanc + manchego rosemary foccacia	13
BISON TARTARE - avocado + hoisin sauce + garlic + capers + mango-pomegranate salsa + sunny side up quail egg +ciabatta	15
HOUSEMADE TRUFFLE FRIES - cilantro bbq + caper romulade + chipotle aioli	7 gf, veg
ARTISAN BREAD PLATE - fresh herbs + EVOO	2.5 veg

Soup & Salads

DAILY SOUP - seasonal	MP
SEASONAL MELON - feta + wild arugula + spicy caramelized pecans + lemon vinaigrette	10 gf, veg
BOTTEGA - fennel + radishes + mix berries + goat cheese fritter + Chianti - honey vinaigrette	9 veg
BEEETS - shaved fennel + herbed goat cheese + poppy seed vinaigrette	12 gf, veg
BABY KALE - butternut squash + smoked bacon + spicy caramelized pecans + manchego + citrus vinaigrette	11 gf
BURNT CARROTS - avocado + red onion + cilantro + feta + citrus thyme vinaigrette	10 gf, veg

Charcuterie

CHEESE & MEAT BOARD - daily selections of imported & local cheese & cured meats served with toasted artisan bread.
ask your server for details. Gluten free bread available upon request for \$2

Jars

eggplant caponata (veg, gf)	fresno chili hummus (veg, gf)	tomato jam + ricotta (veg, gf)	choose 2 for 10
burrata + jam + caramelized pecans + mission figs (veg, gf)			

Bruschettas

all bruschettas served on artisan bread

PEAR + RICOTTA + HONEY + CHIVES	10 veg
RED & YELLOW ORGANIC GRAPE TOMATO - farm basil + shaved grana padana + EVOO	8 veg
BURRATA + PROSCIUTTO + EVOO	11
DRY CHORIZO - tomato jam + brie	11

Main Course

RATATOUILLE RISOTTO - seasonal vegetables + herbs de provence + arborio rice + white wine	19 gf,veg
PORTOBELLO NAPOLEON - tomato + artichoke + eggplant + bell pepper + au jus	18 gf, veg
STUFFED QUAIL - herb & honey rub + manchego + andouille sausage + raisins + herb soft polenta	27
DUCK GNOCCHI - duck confit ragu	27
OXTAIL RAVIOLI - cherry tomatoes + caramelized onion + herbed goat cheese	26
BUFFALO FILET - herb rub + garlic mashed potatoes + swiss chard + roasted Maui thyme + petite syrah reduction	39 gf
MARY FARM FREE RANGE CHICKEN - fingerling potatoes + brussel sprouts	28
FENNEL SAUSAGE CAVATELLI - tomato chutney + garlic + herbed goat cheese + wild arugula	20
NATURAL PORK CHOP - mashed potato + braised radicchio + dried apricot white balsamic reduction	29 gf
SHORT RIB - red wine + herbs + herb soft polenta + tobacco onions	29
“BLACK & WHITE” TAGLIOLINI - clams + mussels + cherry tomatoes + fresh water prawn	27
BRAISED LAMB NECK - sun dried tomato + kalamata olive risotto + fresh herbs + red wine reduction	34 gf
HOUSEMADE ARTICHOKE RAVIOLI - mediterranean olives + roasted grape tomato + fresh mint + white wine	20
LAMB RAGU PAPPERDELLE - mint + crispy oyster mushrooms	22
CATCH OF THE DAY - Please ask your server	MP
BURGER - 100% angus beef + sun dried tomato chutney + grilled portobello mushroom + truffle cheese + tobacco onions + gourmet bun + fries	16
	Sub truffle fries. Add 2

Flat Breads

Gluten Free available. Add \$3

FENNEL SAUSAGE - roasted cherry tomatoes + fresh milk mozzarella + farm basil + EVOO	14
PROSCIUTTO - fresh mozzarella + wild arugula + EVOO	17
HEIRLOOM TOMATO - fresh mozzarella + house-made basil pesto	15
PORK BELLY - house-made basil pesto + fresh mozzarella + local baby kale + goat cheese	16
ROASTED FARM VEGGIE - fresh mozzarella + seasonal vegetables	15
SHORT RIB - fresh mozzarella + scallions + red bell pepper + caramelized onions	16

* 18% gratuity added to groups of 6 or more



Executive Chef Alberto Morreale is proud to partner with the following businesses and pass on their great products to you.

Durham Ranch (Gillette, Wyoming)- Buffalo Filet

In the 1930's Armando Flocchini Sr., purchased the Durham Meat Company in San Francisco where he worked as a butcher. In 1965 he purchased a 65,000 acre bison ranch near Wright, Wyoming. Three generations later, it is operated by the Flocchini family.

Venissimo (Mission Hills, San Diego)- Cheese Board

Venissimo shares the goodness and glory of cheese through its neighborhood cheese shops in San Diego and Del Mar.

Assenti's (Little Italy, San Diego)- Pasta

Established in 1981, Assenti's Pasta was born out of Adriana Assenti's desire to bring fresh pasta to the masses. Adriana and her husband, Umberto Assenti were married in 1953 in San Benedetto del Tronto, Italy. Shortly after their union they moved to San Diego.

Ranch Del Sol, (Jamal, San Diego County)- Citrus

Ranch Del Sol is an organic farm located in the east county of San Diego. The 40 acre farm was established in 1981 when the owners, Linda and Bill Zaiser bought virgin land in Jamul and began growing trees. Since then they have planted over 4,000 specialty citrus. The family grows, picks, packs and delivers their specialty produce.

Mary's Free Range Chickens (San Joaquin Valley, California)- Chicken

Mary's Free Range Chickens is proud to be family owned and operated since 1954. They have joined the 5-Step Animal Welfare Rating Standards Program with Global Animal Partnership. The 5-Step Animal Welfare Rating Standards Program structure encourages higher welfare practices and systems to the benefit of farmers, consumers, retailers, and animals.

Hani's Lamb Farm (Poway, San Diego) - Lamb

Since 1984 Hani has been raising grass-fed organic lamb at his ranch in Poway, California. His butcher shop, Mid-East Market, in San Diego has been serving the freshest lamb for the past 30 years. This family owned farm & butcher shop has been a local favorite and they take pride in the meat they serve.

And more:

Chesapeake- Fish Co.

The Meatmen (Clairemont, San Diego)- Charcuterie Meats

Jackie's Jams (San Diego)- Jams

Cafe Moto (San Diego)- Coffee and espresso

Specialty Produce

West Central Produce

Bread and Cie - Artisan bread

Living Tea - Kombucha

Merchandise:

Baseball Cap \$15

Coffee Mugs \$7.50

Logo T-shirt \$20