

CHARCUTERIE AND CHEESE

Served with Grilled Focaccia


Prosciutto di Parma 12 | **Nduja Spread** 9 | **Calabrese** 9 | **Finocchiona** 9 | **Mortadella** 9

Burrata & Preserved Tomato 12 | **Whipped Honey Ricotta** 9 | **Gorgonzola** 9

ANTIPASTI

Marinated Olives 8   | **House Pickles** 8   | **Veal Meatballs al Forno** Grilled Focaccia 14 |

Pizza Bread Marinated Tomatoes, Extra Virgin Olive Oil, Balsamic 13  | **Stuffed Squash Blossoms** Goat Cheese Filling 12 |

Provisional Chop Salad Arugula, Endive, Calabrese, Garbanzo Bean, Pecorino, Pepperoncini, Shaved Fennel, Pollen Vinaigrette 16  |

California Caesar Salad Radicchio, Puntarelle, Focaccia Croutons, Caesar Dressing 14

VEGETABLES

Brussels Sprouts Cipollini Onion, Pancetta, Agrodolce 12  | **Crispy Sunchoke** Rosemary, Garlic, Balsamic 12   | **Roasted Cauliflower** Sage

Breadcrumbs, Lemon 12  | **Seasonal Mushrooms** Demi Glace 12  | **Grilled Artichoke** Pomegranate, Tarragon 12  

WOOD FIRED PIZZA




Pizzas are Prepared with the Poolish Technique Using Caputo 00 Flour and California Organic Bianco DiNapoli Tomatoes

Margherita Mozzarella Di Bufala 14 | **Pizza ala Benno** Calabrese, Pineapple, Calabrian Chiles, Ranch, Mozzarella 19 |

Squash Blossom Garlic Confit, Honey Ricotta, Mozzarella 16 | **Prosciutto** Arugula, Balsamic Pearls, Mozzarella 19 |

Bianca Truffle Shaved Italian Black Truffle, Pecorino Romano, Mozzarella 25 | **Mortadella Bianca** Pistachio, Pecorino Romano, Ricotta 18

SECONDI

Bucatini Fennel Bolognese, Pork Sausage, Ricotta Salata 24 | **Agnolotti** Chanterelle Mushroom, Brown Butter Sage, Goat Cheese, Pecorino Romano 24 | **Spaghetti Nero** California Uni, Cured Egg Yolk, Basil Flower 28 | **Whole Roasted Branzino** Pine Nut Pesto, Lemon, Marinated Tomato 28  | **Mussels** House Made Nduja, Fennel, Fresno Chile, White Wine, Grilled Focaccia 24 | **Veal Milanese** Pistachio Crusted, Arugula, Preserved Tomato, Lemon 52 | **Brick Chicken** Lemon, Thyme 28  | **Dry Aged Tomahawk** 100 Day Aged, Garlic, Rosemary 75 

SUNDAY CLASSICS

Available Only on Sundays

Tableside Cacio e Pepe Bucatini Tossed in Aged Parmesan Wheel 25 | **Cannoli Flight** Pistachio, Coffee, Hazelnut, Vanilla, Chocolate Gelato 15

: GLUTEN FREE | : VEGAN

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Provisional

KITCHEN, CAFE & MERCANTILE