



Introductions

FRIED GREEN TOMATO - panko crusted + chipotle remoulade + arugula	12 veg
BURRATA - Prosciutto Di Parma + cherry tomatoes + artichokes hearts + fig jam + balsamic- white wine	17 gf
P.E.I. MUSSELS & CLAMS - roasted cherry tomato + dried chorizo + capers + mediterranean olives + garlic	17 gf
SALMON - TUNA TARTAR - mango and avocado relish + wonton chips + citrus emulsion	18
CRAB CAKE - lemon caper sauce + cherry tomatoes + micro cilantro	18
HOUSE-MADE MEATBALLS - spicy tomato sauce + herbs + shaved parmesan + cannelloni beans + mint	13
PORK BELLY - potato risotto + mushrooms + bacon jus	16 gf
HEARTS OF ARTICHOKE - parsley beurre blanc + Ciabatta	14
ARTISAN BREAD PLATE - fresh herbs + EVOO	3 veg

Soup & Salads

DAILY SOUP - seasonal	MP
SEASONAL MELON - feta + wild arugula + spicy caramelized pecans + lemon vinaigrette	13 gf, veg
BOTTEGA - fennel + radishes + mix berries + goat cheese fritter + Chianti - honey vinaigrette	13 veg
BEETS - shaved fennel + herbed goat cheese + poppy seed vinaigrette	13 gf, veg
BURNT CARROTS - avocado + red onion + cilantro + feta + citrus thyme vinaigrette	12 gf, veg
HEIRLOOM CAPRESE - heirloom tomatoes + farm basil + fresh mozzarella + balsamic glaze	13 gf
BABY KALE - organic baby kale + bits of spicy glazed bacon + manchego cheese + butternut squash + caramelized pecans	14 gf

Charcuterie

CHEESE & MEAT BOARD -

daily selections of imported & local cheese & cured meats served with toasted artisan bread. ask your server for details. <u>Gluten free bread available upon request add \$3</u>	MP
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Bruschettas

all bruschettas served on artisan bread

PEAR + Ricotta + Honey + Chives	12 veg
BURRATA + Prosciutto + rustic tomatoes + parmigiano + EVOO	13

Main Course

PORTOBELLO NAPOLEON - tomato + artichoke + eggplant + bell pepper + au jus	18 gf, veg
DUCK GNOCCHI - duck confit ragu	28
MARY FARM FREE RANGE CHICKEN - fingerling potatoes + Brussel sprouts	29 gf
FENNEL SAUSAGE CAVATELLI - tomato chutney + garlic + herbed goat cheese + wild arugula	24
NATURAL PORK CHOP - mashed potato + braised radicchio + dried apricot white balsamic reduction	29 gf
SHORT RIB - red wine + herbs + herb soft polenta + tobacco onions	32
TAGLIOLINI - clams + mussels + cherry tomatoes + fresh water prawn + fish of the day	28
BRAISED LAMB SHANK - wild mushroom- mascarpone risotto + red wine reduction sauce + fresh mint	34 gf
HOUSEMADE ARTICHOKE RAVIOLI - mediterranean olives + roasted grape tomato + fresh mint + white wine	22 veg
LAMB RAGU PARPADELE - Lamb meat + portobello mushrooms ragu + green peas + mint	25
OXTAIL RAVIOLI - Cherry tomatoes + basil + garlic + red wine reduction sauce	25
LINGUINI ARABIATA - White Mexican shrimp + cherry tomatoes + bacon + capers + spicy white wine sauce + basil	27
CATCH OF THE DAY - Please ask your server	MP
MEAT SPECIAL OF THE DAY - Please ask your server	MP
BURGER - 100% angus beef + Swiss cheese + butter leaf lettuce + bacon + tomato + red onions + mayo + brioche gourmet bun + fries	22
Sub truffle fries. Add 3	
SHORT RIB LASAGNA - béchamel + parmesan + roasted tomato + arugula + creamy au jus	28

Flat Breads

Gluten Free available. Add \$3

FENNEL SAUSAGE - roasted cherry tomatoes + fresh milk mozzarella + farm basil + EVOO	16
PROSCIUTTO - fresh mozzarella + wild arugula + EVOO	18
HEIRLOOM TOMATO - fresh mozzarella + house-made basil pesto	15 veg
PORK BELLY - house-made basil pesto + fresh mozzarella + local baby kale + goat cheese	16
ROASTED FARM VEGGIES - fresh mozzarella + seasonal vegetables	15 veg

* 18% gratuity added to groups of 6 or more



Sides

Roasted fingerling potatoes	8 veg,gf
Mashed potatoes	8 veg,gf
Housemade truffle fries	8 veg,gf
Housemade garlic fries	8 veg,gf
Broccoli garlic rapini	9 veg,gf
Roasted Brussel sprouts and Mission figs	9 veg,gf
Bacon Mac N Cheese	9

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.

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.

And more:

Pacific shellfish - (Pacific beach), Fishery

The Meatmen (Clairemont, San Diego)- Charcuterie Meats

Cafe Moto (San Diego)- Coffee and espresso

Specialty Produce (San Diego) Various organic produce

Bread and Cie (San Diego) Artisan bread

Living Tea - (Carlsbad, San Diego) Kombucha

Merchandise:

Logo T-shirt \$20

Cap \$20

Coffee Mugs \$7.50