

DOUBLE DATE

A COASTAL ITALIAN DINING EXPERIENCE

FOR THE TABLE

GRILLED OCTOPUS <i>n</i>	26
romesco sauce	
ARANCINI	24
saffron & pancetta rice, sugo di pomodoro, lemon & basil aioli, parmesan	
BURRATA <i>n</i>	19
strawberries, figs, basil, pistachios, aceto balsamico, herb focaccia	
CRISPY CAULIFLOWER <i>gf vg</i>	15
fresno chile, cilantro, calabrian chile vinaigrette	
ROASTED CARROT BISQUE <i>gf vg n</i>	17
vellutata, almond crumble	
ROASTED & PICKLED LOCAL BEETS <i>gf vg</i>	16
citrus yogurt, puffed quinoa	
WILD ARUGULA SALAD <i>gf</i>	19
poached pear, gorgonzola, dried cherries, prosecco vinaigrette	
PARMIGIANO-REGGIANO ROASTED GARLIC ROLLS	12
date butter, sun-dried tomato & feta spread	

SIGNATURES

VEAL CHOP PARMESAN*	63
sugo di pomodoro, mozzarella, parmigiano, basil	
14OZ PRIME NEW YORK STRIP*	68
aceto balsamico traditional di modena, gorgonzola, petite tomatoes, arugula	
ROASTED WHOLE BRANZINO <i>gf</i>	59
lemon herb sauce	

MAINS

PACIFIC HALIBUT <i>gf</i>	51
roasted artichoke, local oyster mushroom, dill lemon sauce	
GAMBERI ALLA BUSARA	49
prawns, tomato, garlic, chili, white wine	
CAMPANELLE AL LIMONE <i>n</i>	37
meyer lemon, artichoke, asparagus, roasted tomato, pine nut	
BLACK TRUFFLE RISOTTO <i>gf</i>	39
english peas, parmesan reggiano	
CURED PORK BOLOGNESE	45
pappardelle, pecorino romano, fennel, parsley	
LAMB OSSO BUCO <i>gf</i>	49
date molasses, leek fondue, caramelized beets	
ROASTED JIDORI CHICKEN <i>gf</i>	47
fennel pollen, citrus, aleppo pepper, herbs, eggplant caponata, jus lié	

SIDES

CHARRED BROCCOLINI <i>gf vg</i>	14
evoo, preserved lemon	
POACHED ASPARAGUS <i>gf vg</i>	14
citrus, smoked chile	
HERB-ROASTED CARROTS <i>n</i>	14
date syrup, dill, walnuts	
FINGERLING POTATOES <i>gf</i>	16
duck fat, sea salt, rosemary, parmesan	
LOCAL MUSHROOMS <i>gf</i>	14
shallot, black garlic butter chives	

gf gluten-friendly *vg* vegan *n* contains nuts/peanuts *df* dairy-free
*consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.
please notify us of any food allergies.
a 20% service charge will be added to parties of 6 or more.



WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.