

STARTERS

SICILIAN CRUDO	raw Big Eye tuna, Ora King salmon, jumbo scallops with olive oil, capers and onions	\$22
STEAK TARTARE	USDA Prime filet dressed with olives, capers, mustard, Reggiano and toast points	\$17
CRISPY ARTICHOKE	fresh baby artichokes, olive aioli (limited availability)	\$16
HOUSEMADE FOCACCIA	with whipped ricotta, roasted garlic and thyme	\$10
MEATBALLS	beef, lamb and pork, house tomato gravy, Reggiano and housemade focaccia	\$18

SALADS

BURRATA SALAD	fresh burrata cheese with dressed market produce	\$16
WHOLE LEAF CAESAR	old world dressing and breadcrumbs (jumbo shrimp +\$10)	\$13
TUSCAN GRAINS	jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn and green goddess	\$23
THE PLAZA	roasted chicken, golden beets, pancetta, marcona almonds, goat cheese and honey vinaigrette	\$20
CHOPPED SALAD	salami, aged provolone, pickled onions, piquillo peppers and pepperoncini vinaigrette	\$17

SANDWICHES

 HOUSE BAKED BREAD WITH A SIDE OF POTATO CHIPS

CHEESEBURGER	house ground chuck, aged provolone, Calabrian chilies, arugula and red onions	\$16
FRIED CHICKEN	crispy chicken, sundried tomato, provolone, dressed arugula and fennel	\$15
CLASSIC ITALIAN COMBO	artisan charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil and vin	\$18

PASTAS

 ALL PASTAS ARE MADE IN HOUSE

CACIO E PEPE	bucatini, black pepper and Pecorino	\$18
SPICY GEMELLI	gemelli, spicy vodka sauce, basil and Reggiano	\$19
AL LIMONE	linguine, shrimp, lemon, herbs and breadcrumbs	\$22
MARSALA TRUMPETS	trompetti, seasonal mushrooms, garlic and Marsala	\$19
BOLOGNESE	mafaldine, house-made beef, lamb and pork ragu and Reggiano	\$23

ENTRÉES

EGGPLANT PARM	crispy eggplant, fresh mozzarella and our house tomato gravy	\$23
MEDITERRANEAN SEA BASS	pan roasted, mint gremolata and served with our seasonal vegetable	\$29
PESTO CRUSTED SALMON	sourced from Patagonia, filleted in house daily and served with broccolini	\$32
CHICKEN PICCATA	lemony chicken, served with a kale salad	\$24
ROASTED CHICKEN	natural chicken with warm panzanella, greens, currants and pine nuts	\$25
NY STRIP STEAK	broiled USDA Prime, topped with salsa verde, served with heirloom carrots	\$44
CENTER CUT FILET	hand cut USDA Prime, broiled and served with polenta and seasonal vegetable	\$48

SIDES

 \$8 EACH

KALE SALAD	citrus vinaigrette, almonds and ricotta salata
SAUTEED MUSHROOMS	seasonal mushrooms with garlic and thyme
POLENTA	fresh shucked corn and chives

HEIRLOOM CARROTS	whipped ricotta and pistachios
WHITE BEANS	Italian sausage and sage
BROCCOLINI	marcona almonds and Reggiano