

STARTERS

SICILIAN CRUDO	raw Big Eye tuna, Ora King salmon, jumbo scallops with olive oil, capers and onions	\$21
STEAK TARTARE	USDA Prime filet dressed with olives, capers, mustard, Reggiano and toast points	\$16
CRISPY ARTICHOKEs	fresh baby artichokes, olive aioli (limited availability)	\$15
HOUSEMADE FOCACCIA	with whipped ricotta, roasted garlic and thyme	\$10
MEATBALLS	beef, lamb and pork, house tomato gravy, Reggiano and housemade focaccia	\$17

SALADS

BURRATA SALAD	fresh burrata cheese with dressed market produce	\$16
WHOLE LEAF CAESAR	old world dressing and breadcrumbs (jumbo shrimp +\$10)	\$12
KALE & CHICKEN SALAD	roasted chicken, citrus vinaigrette, ricotta salata and chopped almonds	\$16
TUSCAN GRAINS	jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn and green goddess	\$21
THE PLAZA	roasted chicken, golden beets, pancetta, marcona almonds, goat cheese and honey vinaigrette	\$19
CHOPPED SALAD	salami, aged provolone, pickled onions, piquillo peppers and pepperoncini vinaigrette	\$16

SANDWICHES

 HOUSE BAKED BREAD WITH A SIDE OF POTATO CHIPS

CLASSIC ITALIAN COMBO	artisan charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil and vin	\$18
CHEESEBURGER	house ground chuck, aged provolone, Calabrian chilies, arugula and red onions	\$15
FRIED CHICKEN	crispy chicken, sundried tomato, aged provolone, dressed arugula and fennel	\$14

PASTAS

 ALL PASTAS ARE MADE IN HOUSE

CACIO E PEPE	bucatini, black pepper and Pecorino	\$17
SPICY GEMELLI	gemelli, spicy vodka sauce, basil and Reggiano	\$18
AL LIMONE	linguine, shrimp, lemon, herbs and breadcrumbs	\$20
MARSALA TRUMPETS	trompetti, seasonal mushrooms, garlic and Marsala	\$18
BOLOGNESE	mafaldine, house-made beef, pork and lamb ragu and Reggiano	\$20

ENTRÉES

MEDITERRANEAN SEA BASS	pan roasted, mint gremolata and served with our seasonal vegetable	\$27
PESTO CRUSTED SALMON	sourced from Patagonia, filleted in house daily and served with broccolini	\$29
CHICKEN PICCATA	lemony chicken, served with a kale salad	\$20
ROASTED CHICKEN	natural chicken with warm panzanella, greens, currants and pine nuts	\$22
CENTER CUT FILET	hand cut USDA Prime, broiled and served with a caesar salad	\$42

SIDES

 \$7 EACH

SEASONAL VEGETABLE
rotating selections

WHITE BEANS
Italian sausage and sage

BROCCOLINI
marcona almonds and Reggiano

HEIRLOOM CARROTS
whipped ricotta and pistachios

KALE SALAD
citrus vinaigrette, almonds and ricotta salata

SAUTEED MUSHROOMS
seasonal mushrooms with garlic and thyme