

Dinner



Starters

- Soup of the Day 8
- House-pickled red radish / romanesco 4
- Warm Castelvetro olives 6
- Dungeness crab cake / wild arugula / lemon aioli 19
- Deep fried arichoke / lemon aioli 12
- Burrata on Acme toast / McCauley olive oil / sea salt 11
Add avocado 3 / prosciutto 5
- Fried Brussels sprout / herb dressing 9
- Roasted heirloom potatoes 6

Salads

- Add Mary's Chicken 6 / Add Fish of the Day MV / Add Avocado 3
- Fava bean / Little Gem / feta / radish / herb-yogurt dressing 13
- Organic arugula / white truffle oil / pecorino / opal basil 13
- Wild arugula / blood orange / mandarin / goat cheese / almond / Medjool date 14
- Organic mixed green / parmesan / balsamic dressing 7
- Baby kale / raspberry / blackberry / gooseberry / strawberry / candied pecan / bleu cheese 13

Fresh Pasta

- Fettucini / California asparagus / mint / garlic / ricotta 21
- Saffron fettucini / Dungeness crab / sweet pea / parsley / butter sauce 27
- Pappardelle / slow-cooked beef & pork ragu / parmigiano-regiano 23

Entree

- Chicken al Mattone / fava-mint panzanella 24
- Niman Ranch pork chop / Broccoli di Ciccio 32
- Superior lamb chop / grilled California asparagus 36
- Piedmontese ribeye / Dino kale / wild mushroom 46
- Wild local Halibut / rainbow baby carrot / Gigandes bean ragu 29