

# Dinner



## Starters

- Soup of the Day 8
- House-pickled red radish 2
- Warm Castelvetrano olives 6
- Deep fried artichoke / lemon aioli 9
- English pea / French fingerling potato / bacon / poached egg 12
- Burrata on Acme toast / McCauley olive oil / sea salt 11  
Add avocado 3 / prosciutto 5
- Fried Brussels sprout / bacon / herb dressing 11
- Organic French fingerling potato 6

## Salads

- Add Mary's Chicken 6 / Add Fish of the Day MV / Add Avocado 3
- Fava bean / Little Gem / feta / radish / avocado / herb-yogurt dressing 14
- Organic arugula / white truffle oil / pecorino 12
- Wild arugula / blood orange / goat cheese / almond / Medjool date 14
- Organic mixed green / parmesan / balsamic dressing 7

## Fresh Pasta

- Fettucini / Fava bean / mint / garlic / ricotta salata 19
- Pappardelle / fennel sausage / Dino kale / heirloom tomato / chili flake / bread crumb / ricotta 21
- Saffron fettucini / turtle-free white shrimp / garlic / chili flake / Heirloom tomato 24

## Entree

- Chicken al Mattone / fava-mint panzanella 24
- Niman Ranch pork chop / Broccoli di Ciccio 31
- Superior lamb chop / grilled California asparagus 32
- Piedmontese ribeye / Dino kale / 46
- Wild local Steelhead / English pea / fava bean / avocado / Meyer lemon salsa 29