

# LUNCH

## ANTIPASTI

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|--|----|
| MOZZARELLA “AL MINUTO”<br>hand made at the moment ordered, grilled bruschetta, vestri olio nuovo             | 14 |
| ORGANIC LETTUCES SALAD<br>swanton farms’ strawberries, hazelnuts, shaved goat cheese, balsamico              | 9  |
| CLASSIC CAESAR<br>creamy garlic dressing, forno roasted croutons, bocquerones                                | 10 |
| BRENTWOOD WHITE CORN SOUP<br>roasted hazelnut pesto, grilled sweet corn, garden chives                       | 9  |
| CRISPY ARANCINI “ALLA BOLOGNESE”<br>fried risotto balls stuffed with pork and tomato sugo, mozzarella cheese | 12 |
| WOOD OVEN ROASTED ROMANO BEANS<br>chile oil, sea salt, parmesan cheese                                       | 9  |
| SEASONAL FRITTO MISTO<br>fresh gulf prawns, calamari, broccoli romanesco, calabrian chile aioli              | 12 |
| BEEF FILET MIGNON CARPACCIO<br>pickled brown beach mushrooms, aged piave cheese, shaved celery salad         | 12 |

## PASTA AND WOOD OVEN PIZZA

|   |    |
|---|----|
| ROSEMARY PIZZETTA<br>roasted garlic, cambozola cheese, dickson ranch olive oil                                  | 12 |
| WOOD OVEN BAKED FIG PIZZA<br>sister mercy’s black mission figs, gorgonzola, arugula, aged balsamic              | 16 |
| SONOMA GOAT CHEESE RAVIOLI<br>fresh asparagus, basil, san marzano tomato arrabbiata sauce, pecorino             | 18 |
| TAGLIATELLE NERO “TRIO DI TONNO”<br>olive oil poached tuna, tuna tartare, bottarga, crushed chiles, meyer lemon | 19 |
| MALTAGLIATI VERDE<br>herb infused pasta, slow cooked pozzi ranch sonoma lamb and sangiovese sugo                | 16 |
| SAGE INFUSED PAPPARDELLE<br>braised rabbit ragu, wild mushrooms, grana padano                                   | 18 |
| RIGATONI ALLA CARBONARA<br>guanciale bacon, onions, organic eggs, cracked pepper, parmesan                      | 17 |
| CRISPY DUCK LEG CONFIT RISOTTO<br>porcini mushrooms, spring peas, fresh thyme, saba                             | 25 |

## MEAT, FISH AND FOWL

|   |         |
|---|---------|
| PAN ROASTED MARKET FISH SANDWICH<br>spicy remoulade, slow roasted tomatoes, romaine lettuce, rosemary chips         | 14      |
| CORIANDER CRUSTED AHI TUNA SALAD<br>“angry” goddess dressing, avocado, capers, olives, red onions, crispy sunchokes | 16      |
| WOOD OVEN ROASTED WHOLE FISH<br>shaved fennel and mache salad, grated garlic and meyer lemon citronette             | 30      |
| FIRE GRILLED CHICKEN SCALLOPINI<br>artichoke, tomato, and arugula salad, black olive and oregano vinaigrette        | 18      |
| SMOKED AND BRAISED BEEF SHORT RIBS<br>soft polenta, natural jus, horseradish gremolata                              | 28      |
| GRILLED RIBEYE BURGER<br>truffle fries, grilled red onions<br>add cambozola cheese and crispy pancetta              | 14<br>3 |

DINNER

ANTIPASTI COLD

|   |    |
|---|----|
| MOZZARELLA CHEESE “AL MINUTO”   | 14 |
| hand made at the moment ordered, grilled bruschetta, napa valley olive oil    |    |
| FORNI BROWN GARDENS’ ORGANIC LETTUCES SALAD                                   | 9  |
| swanton farms’ strawberries, toasted hazelnuts, shaved goat cheese, balsamico |    |
| CLASSIC CAESAR  | 10 |
| creamy garlic dressing, forno roasted croutons, bocquerones                   |    |
| ORGANIC CHICORIES SALAD   | 10 |
| candied walnuts, crumbled gorgonzola cheese, cider vinaigrette                |    |
| BEEF FILET MIGNON CARPACCIO   | 12 |
| pickled brown beach mushrooms, aged piave cheese, shaved celery salad         |    |

ANTIPASTI HOT

|  |    |
|--|----|
| ROSEMARY PIZZETTA  | 12 |
| roasted garlic, cambozola cheese, dickson ranch “regina” olive oil             |    |
| WOOD OVEN ROASTED ROMANO BEANS   | 9  |
| chile oil, sea salt, parmesan cheese   |    |
| BRENTWOOD WHITE CORN SOUP  | 9  |
| roasted hazelnut pesto, grilled sweet corn, garden chives                      |    |
| CRISPY ARANCINI “ALLA BOLOGNESE”   | 12 |
| fried risotto balls stuffed with pork and tomato sugo, mozzarella cheese       |    |
| WOOD OVEN BAKED FIG PIZZA  | 16 |
| sister mercy’s black mission figs, gorgonzola, arugula, aged balsamic          |    |
| SEASONAL FRITTO MISTO  | 12 |
| fresh gulf prawns, calamari, broccoli romanesco, lemons, calabrian chile aioli |    |

HOUSE MADE PASTA

|  |    |
|--|----|
| SONOMA GOAT CHEESE RAVIOLI   | 18 |
| fresh asparagus, basil, san marzano tomato arrabbiata sauce, pecorino            |    |
| TAGLIATELLE NERO “TRIO DI TONNO”   | 19 |
| olive oil poached tuna, tuna tartare, bottarga, crushed chiles, meyer lemon      |    |
| MALTAGLIATI VERDE  | 16 |
| herb infused pasta, slow cooked pozzi ranch sonoma lamb and sangiovese wine sugo |    |
| SAGE INFUSED PAPPARDELLE   | 18 |
| braised rabbit ragu, wild mushrooms, grana padano                                |    |
| RIGATONI ALLA CARBONARA  | 17 |
| guanciale bacon, onions, organic eggs, cracked pepper, parmesan                  |    |
| CRISPY DUCK LEG CONFIT RISOTTO   | 25 |
| porcini mushrooms, spring peas, fresh thyme, saba                                |    |

MEAT, FISH AND FOWL

|   |    |
|---|----|
| WOOD OVEN ROASTED WHOLE FISH  | 30 |
| shaved fennel and mache salad, grated garlic and meyer lemon citronette         |    |
| PAN ROASTED GULF COAST FLOUNDER “ALLA PICCATTA”                                 | 26 |
| spring peas, pea tendrils, sugar snap peas, lemon- caper sauce                  |    |
| WOOD OVEN ROASTED ORGANIC CHICKEN “AL MATTONE”                                  | 22 |
| braised cannellini beans, broccoli di ciccio, fire roasted peperonata           |    |
| GRILLED NATURAL PORK TENDERLOIN   | 25 |
| spring vegetable fregola sarda, parmesan broth                                  |    |
| SMOKED AND BRAISED BEEF SHORT RIBS  | 28 |
| soft polenta, natural jus, horseradish gremolata                                |    |
| GRILLED CREEKSTONE FARMS’ RIBEYE STEAK  | 30 |
| roasted garlic whipped potatoes, grilled california asparagus, peppercorn sauce |    |

**SUNDAY BRUNCH**  
**(served 11 am to 3 pm)**

|   |         |
|---|---------|
| MINI DOUGHNUTS<br>fresh and hot, tiramisu sauce   | 9       |
| HOUSE SMOKED SCOTTISH SALMON<br>crispy potato latke, poached egg, mache, crème fraiche                              | 13      |
| WOOD OVEN BAKED EGGS<br>roasted polenta cake, spinach, mushrooms, tomato sauce                                      | 12      |
| FRITTATA<br>smoked chicken, leeks, crimini mushrooms, fontina   | 11      |
| EGGS BENEDICT<br>focaccia muffins, crispy pancetta, basil hollandaise   | 13      |
| “OPEN FACE” TOMATO PANINO<br>baked eggs, prosciutto, burrata cheese, slow roasted tomatoes, basil pesto             | 13      |
| SLOW BRAISED SHORT RIBS HASH<br>poached eggs, sun dried tomato pesto  | 12      |
| WOOD OVEN FIRED PIZZA<br>chicken sausage, red onions, potatoes, arugula, soft cooked organic egg                    | 13      |
| <b>ANTIPASTI</b>  |         |
| MOZZARELLA CHEESE “AL MINUTO”<br>hand made at the moment ordered, grilled country style bruschetta                  | 14      |
| BIG RANCH FARMS’ HEIRLOOM TOMATO CAPRESE<br>burrata cheese, genovese basil, aged balsamic, “regina” olive oil       | 12      |
| ORGANIC LETTUCES SALAD<br>ripe pears, candied walnuts, gorgonzola cheese, red wine vinaigrette                      | 9       |
| CLASSIC CAESAR<br>creamy garlic dressing, forno roasted croutons, bocquerones                                       | 10      |
| BRENTWOOD WHITE CORN SOUP<br>roasted hazelnut pesto, grilled sweet corn, garden chives                              | 9       |
| ROSEMARY PIZZETTA<br>roasted garlic, cambozola cheese, dickson ranch “regina” olive oil                             | 12      |
| THINLY SLICED BEEF CARPACCIO<br>pickled chanterelle mushrooms, aged piave cheese, shaved celery salad               | 12      |
| <b>LUNCH</b>  |         |
| CORIANDER CRUSTED AHI TUNA SALAD<br>“angry” goddess dressing, avocado, capers, olives, red onions, crispy sunchokes | 16      |
| WOOD OVEN ROASTED WHOLE FISH<br>shaved fennel and mache salad, grated garlic and meyer lemon citronette             | 30      |
| FIRE GRILLED CHICKEN SCALLOPINI<br>artichoke, tomato, and arugula salad, black olive and oregano vinaigrette        | 18      |
| SONOMA GOAT CHEESE RAVIOLI<br>fresh asparagus, san marzano tomato arrabiata sauce, shaved pecorino                  | 18      |
| RIGATONI ALLA CARBONARA<br>guanciale bacon, onions, organic eggs, cracked pepper, parmesan                          | 17      |
| BEEF SHORT RIBS<br>smoked and braised, soft polenta, natural jus, horseradish gremolata                             | 28      |
| GRILLED RIBEYE BURGER<br>truffle fries, grilled red onions<br>add cambozola cheese and crispy pancetta              | 14<br>3 |
| <b>TO SHARE</b>   |         |
| HOUSE MADE CHICKEN APPLE SAUSAGE  | 5       |
| CARAMELIZED POTATOES<br>roasted peppers, onions   | 4       |
| WOOD OVEN BAKED EGG   | 3       |