

PER LA TAVOLA

Rock Shrimp and Grits	\$15
Tenuta Castello polenta, Absolut Peppar tomato sauce, toasted garlic, housemade provolone sausage	
Grilled Lamb Lollipops (mascarpone cucumber sauce)	\$14
lemon wild arugula, tomato concasse	
Fried Olives Stuffed with Sausage	\$9
housemade sausage, parmesan, spicy tomato sauce	
Grilled Calamari	\$14
corona bean puree, asparagus, roasted corn, piquillo pepper	
Grandma's Meatballs	\$10
garlic crostini, tomato sugo, chilis, fresh basil	
Carne Crudo	\$13
prime sirloin, parmesan flatbread, red onion, capers, wild arugula, Maletti balsamic, lemon-chili oil	
Fresh Housemade Mozzarella Wrapped in Speck	\$13
oven baked in a spicy tomato sauce	
All Natural Quail	\$14
fresh spring peas, shaved speck, artichoke hearts, sliced cranberry, fried leeks	
Woodstone Fired Olives	\$7
• arbequina • black & green cerignola • bosana	
• nicoise • taggiasca • picholine • nafplion • gaeta	

Assorted Cheeses	\$8 (3), \$14 (5), \$27 (10)
• pecorino toscano (sheep) • provolone piccante (cow)	
• parmigiano reggiano (cow)	
• cacio di bosco (sheep) • humboldt fog (goat)	
• ricotta salata (cow) • fontina fontal (cow)	
• toma (cow) • saggio (goat) • taleggio (cow)	

Salumi (each).....	\$5
• san danielle prosciutto • soppressata piccante	
• speck • finocchiona • coppa • porchetta	

Bruschetta (each)	\$4
• taggiasca olives, herb housemade fromage blanc, wild arugula	
• spring pea & corn puree, speck, lemon oil	
• housemade mozzarella, heirloom tomato, fresh basil, balsamic	
• chicken liver, rendered pancetta, Salina caper	

Antipasti (each)	\$6
• roasted cauliflower, pancetta, thyme, lemon oil	
• heirloom tomato, basil, sliced spring onion, cucumber, Cerasuolo D'Abruzzo vinegar	
• fire roasted peppers, (calabrese, piquillo, banana wax, red and gold peppadew) fresh herbs, roasted garlic, trampetti olive oil	
• roasted red beets, ricotta salata, fresh basil	

INSALATA

Osteria Chop - escarole, roasted peppers, olives, finocchiona, provolone picante, capers, artichokes, red wine vinaigrette.....	\$11
Watermelon Salad - watercress, ricotta salata, toasted pumpkin seeds, Dr. Pecias sunflower honey vinaigrette.....	\$10
Red Bibb Lettuce - grilled asparagus, caramelized walnuts, coppa, orange, grilled onion, fennel, meyer lemon vinaigrette.....	\$10
Balsamic Strawberries - wild arugula, housemade peppercorn crusted ribiolo, toasted almonds, fig balsamic vinaigrette.....	\$12

PRIMI

Spaghetti Carbonara - organic eggs, spring peas, pancetta, parmesan	\$18
Housemade Tagliatelle - guanciale, roasted garlic, green beans, treviso radicchio, lemon oil.....	\$ 18
Housemade Pappardelle -pan roasted artichokes, taggiasca olives, watercress, sun-dried tomato sauce, housemade ricotta	\$17
Asparagus Ravioli - roasted corn, wilted spinach, wild mushrooms, meyer lemon brown butter.....	\$19
Housemade Gnocchi - braised wild boar sugo, asparagus, parmesan.....	\$18
Wild Mushroom Garganelli - caramelized onion, San Danielle prosciutto, sage, brandy tomato alfredo.....	\$17
Squid Ink Tagliatelle - calabrese peppers, scallions, little neck clams.....	\$24

SECONDI

Grilled Swordfish Caponata - eggplant, pine nut, roasted tomato, artichoke hearts, capers, Mojave raisins, watercress.....	\$27
Pan Seared Chicken Breast - herb farro cake, fava beans, roasted carrots, leeks, spinach, caramelized onion vinaigrette.....	\$20
Snake River Farms Sirloin Steak - black olive smashed potato, asparagus, grilled corn, roasted red peppers	\$31
Kurobuta Pork Chop - rendered pancetta, charred tomatoes, spring peas, roasted apple, wilted arugula, calabrese pepper, fig jam	\$25
Seared Scallops - roasted garlic risotto, calamari, fresh spinach, prosecco.....	\$26
Lamb T Bones - roasted beets, green beans, guanciale, porcini mushroom, lemon, herb orzo, Chianti demi.....	\$34
Sicilian Style Grill - housemade sausage, porchetta, speck, grilled scallions, provolone piccante, heirloom tomato, balsamic	\$22

CONTORNI - \$6

Fried Brussels Sprouts with Pomegranate | Roasted Carrots, Thyme, Shallot
Roasted Cauliflower & Pancetta | Italian Spring Peas

PIZZA

Roasted Cauliflower	\$17	Bianco	\$16
pancetta, sliced heirloom tomato, grilled red onions, fresh basil, parmesan		mozzarella, mascarpone, ricotta, pecorino, parmesan, italian herbs	
Guido Sarducci	\$18	Salumi	\$19
mascarpone, mushrooms, housemade sausage, caramelized onion, swiss chard, wild arugula		tomato sauce, soppressata, housemade sausage, finocchiona, mozzarella	
Quattro Stagioni	\$19	Triple Garlic	\$17
olive oil, artichoke hearts, prosciutto, roasted tomato, mushrooms, cerignola olives, fresh basil, housemade mozzarella		tomato sauce, roasted, toasted & raw garlic, pecorino romano, caramelized onion	
Porchetta & Asparagus	\$19	Americano	\$16
tomato sauce, goat cheese, porcini mushrooms, spinach		San Marzanano tomato sauce, mozzarella, fresh basil	
		Wild Mushroom	\$19
		black truffle oil, fontina fontal, fresh thyme	