



Executive Chef: Rob Holt
Chef De Cuisine: Sean Weyhmiller

Summer 2010

antipasti

warm castelvetrano olives & roasted almonds \$6

deep fried happy boy farms padrone chillis \$8

roasted mediterranean octopus

with cerignola olives, crushed yukon gold potatoes

preserved lemon & calabrian chili \$11

fried happy boy farms squash blossoms

filled with lemon ricotta, herbs & roasted corn

served with a piquillo salsa \$10

house cured monterey bay sardines with gaspacho

vinaigrette, arugula & fresh chickpeas \$9

fritto misto of cauliflower, summer squash,

romano beans, fennel, lemon & spicy aioli \$11

wood-fire roasted meatballs

with rapini & tomato ~ prosciutto brodo \$11

wood-fire roasted summer squash

with house pulled mozzarella, sea salt, calabrian chili

& marjoram \$12

corn & yukon potato soup

garlic, fennel, passillia chili, cream & basil \$8

contorni

braised romano beans

garlic, chili flake & tomato \$5

happy boy farms sautéed spinach

with garlic, golden raisins, spicy almonds \$5

stone ground polenta with corn & grana padano \$5

insalate

heirloom tomato & pole bean salad

ricotta salata, pistachio, lemon & sea salt

\$6(sm)/\$11(lg)

tricolore salad with radicchio,

frisee, escarole, lemon ~ anchovy vinaigrette,

crushed grissini & pecorino romano \$6(sm)/\$11(lg)

seasonal chopped salad with broccoli, fontina

pumpkin seeds, crispy pancetta, radicchio, iceberg

lettuce, corn, radish, egg, & dijon red wine vinaigrette

\$7(sm)/\$12(lg)

house arugula salad

toasted almonds, fennel, k & J orchards stone fruit &

white balsamic ~ honey vinaigrette \$6(sm)/\$11(lg)

pizzas

margherita with tomato, mozzarella & basil \$13

bianca with prosciutto di parma, wild arugula,

mozzarella, grana padano & evo \$16

peperonata with roasted onions, gypsy peppers,

garlic, calabrian chilli & marjoram \$15

quattro formaggi with mozzarella, fontina, pecorino,

grana padano, crimini mushrooms, truffle oil & sage \$16

napoletana with tomato, anchovies, capers,

mozzarella, black olives & chili flake \$14

pepperoni with tomato sauce, mozzarella

& grana padano \$14

spicy house sausage with aged provolone, tomato

mozzarella & broccoli rabe \$16

calamari with spicy tomato, gremolata, pecorino

hearts of celery, red onion & radicchio \$16

calzone with house fennel sausage, calabrian chili

spinach & calabro ricotta \$16

basil pesto with happy boy cherry tomatoes,

house mozzarella, grana padano & basil \$15

add to any pizza:

spicy house fennel sausage \$3 an egg \$2 arugula \$3

pancetta \$3

entree

wood-oven braised chicken all'arrabbiata

braised leg, thigh & breast with tomato,

spicy peppers & marjoram \$16

seared albacore tuna

black risotto with corn, piquillo peppers, red onions,

garbanzo beans & cherry tomatoes \$17

house made piquillo linguine

heirloom tomatoes, zucchini, garlic, spinach

and grana padano cheese \$16

slow braised beef brisket with roasted german butter

ball potatoes, chicories & castelvetrano olive/cherry

tomato salsa \$18