

WEDNESDAYS
HALF OFF ALL WINES
BY THE BOTTLE!



THURSDAYS
HALF OFF DRAFT BEERS!

Supporting local farmers in an effort to bring you the freshest ingredients
STARTERS

Homemade Garlic Flatbread , Parmesan Cheese, Marinara Sauce	8
Burrata , Almond and Basil puree, Heirloom Cherry Tomatoes, Arugula, Olive Oil, Crostini	14
Roasted Artichoke , Tarragon Dip, Grilled Lemon	13
Anson Mills Soft Organic Polenta , Mushrooms, Thyme, Balsamic Reduction	12
Manila Clams and Mediterranean Mussels , Saffron-Fennel Tomato Stock	14
Nonna's Meatballs , San Marzano Marinara Sauce, Pinenuts, Pecorino, Crostini	13
Charred Octopus , Fried Herbed Polenta, Arugula and Lemon Parsley Vinaigrette	15
Bruschetta 3 ways:	10
<ul style="list-style-type: none"> • Pesto with Roasted Red Pepper, Goat Cheese, Fleur de Sel • Parma Prosciutto with Whipped Sheep's Feta, Arugula, Balsamic Reduction • Grilled Eggplant with Garbanzo Bean Puree, Tomato-Caper Relish, Fresh Mint, EVOO 	

SOUP & SALADS

Add Chicken...6 Add Salmon (4oz)...8 Add Lamb...8 Add Prawns (4 each)...8 Add Meatballs (2)...8

Tuscan White Bean & Kale Soup , Carrots, Onions, Celery, Fresh Thyme, Rosemary Croutons	Cup 5	Bowl 8
Parmesan Cheese, EVOO		
Gathered Greens , Tomatoes, Ricotta Salata, Lemon Vinaigrette		10
Caesar , Garlic Crostini, Creamy Caesar Dressing, Parmigiano Reggiano & White Anchovies		12
Organic Roasted Beets , Organic Baby Mixed Greens, Roasted Hazelnuts & Sheep's Feta, Creamy Citrus Dressing		14
Rustico , Organic Baby Mixed Greens, Grilled Rosemary Bread, Gaeta Olives, Tomatoes, Feta & Cucumber, Preserved Lemon-Mint Dressing		12
Heirloom Tomato Salad , Laura Chenel goat cheese, Basil, EVOO, Fleur de Sel Sea Salt, Balsamic Reduction		13

ENTRÉE SALADS

Chopped Salad , Romaine, Smoked Mozzarella, Grilled Chicken, Salami, Gaeta Olives, Ceci Beans & Tomatoes, Sherry Vinaigrette	16
Roasted Leg of Lamb , Arugula, Radicchio, Fruit Chutney, Caramelized Onions & Roasted Yukon Potatoes, Pomegranate Reduction	16
Boca Salad , Field Greens, Pears, Apples, Grilled Chicken, Red Onion, Golden Raisins, Toasted Walnuts & Goat Cheese Crostini, Apple Cider Vinaigrette	15

SANDWICHES

SERVED TILL 2:30 PM *Served With Green Salad*

Grilled Leg of Lamb , Arugula, Tomatoes, Caramelized Onions, Herb Pesto	13	Grilled Rosemary Chicken , Lettuce, Tomato, Spicy Pickle Basil Aioli, Provolone	13
Meatball Sandwich , Marinara Sauce, Provolone Cheese on Ciabata Roll	13	Grilled Salmon , Lettuce, Tomatoes, Red Onion, Lemon-Caper Mayo	14
Grilled Flatbread Wrap , Grilled Chicken, Hummus, Tomato, Caramelized Onion, Feta, Greens	13		

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.

PIZZA

Authentic Neapolitan Style in a Wood Fired Oven

Margherita , Fresh Mozzarella, Sweet Basil, San Marzano Tomato Sauce, EVOO	15
Fennel Sausage & Pepperoni , San Marzano Tomato Sauce, Basil, Fresh Mozzarella	18
Prosciutto di Parma , Arugula, San Marzano Tomato Sauce, Fresh Mozzarella	19
Roasted Mushrooms , Fontina, Thyme, Taleggio Cheese	18
Mediterranean , Basil Pesto, Artichoke Hearts, Grilled Zucchini, Grilled Eggplant, Roma Tomatoes, Cured Black Olives, Goat Cheese, Fresh Mozzarella	17
Pear and Prosciutto , EVOO, D'anjou Pears, Prosciutto Di Parma, Rocket Leaves, Fresh Mozzarella, Goat Cheese, Balsamic Reduction	19
BBQ Chicken , Red Onions, Plum Tomatoes, Red Bell Pepper, Chili Flakes, Smoked Mozzarella, Fresh Cilantro	16
Calabrese , Spicy Salami, San Marzano Tomato Sauce, Basil, Fresh Mozzarella, Parmigiano	19
Brussels and Pancetta , Creamy Garlic Spread, Roasted Brussels Sprout Leaves, Ricotta Fresh Mozzarella, Chili Oil, Lemon Zest	17
Roasted Butternut Squash , Caramelized Onions, Gorgonzola Dolce Latte, Fresh Thyme, Walnuts, Balsamic Reduction	17
Pizza of the Day	A.Q

Make it Your Way Margherita 15

Additional Toppings

*Prosciutto di Parma \$6

\$2.50	\$2.50	\$3.50	\$3.50
Pesto	Sundried Tomatoes	Pancetta	Goat Cheese
Fresh Tomato	Grilled Eggplant	Fennel Sausage	Fontina Cheese
Red Bell Pepper	Gaeta Olives	Pepperoni	Burrata Cheese
Arugula	Grilled Zucchini	Grilled Chicken	Feta Cheese
Roasted Garlic	Artichoke Hearts	Calabrese Salami	Smoked Mozzarella
Mushrooms	Brussels Sprouts	Salami	*Extra Mozzarella .75¢

PASTAS

Add Chicken...6 Add Salmon (4oz)...8 Add Lamb...8 Add Prawns (4 each)...8 Add Meatballs (2)...8

Gnocchi , Pesto Cream Sauce or Organic Marinara Sauce, Parmigiano	16
Portobello & Porcini Mushroom Ravioli , Lemon-Black Truffle Cream & Parmigiano	19
Squid Ink Linguine Pescatore , Clams, Mussels, Prawns, Mildly-Spicy Garlic Tomato Sauce Parmigiano	24
Braised Beef Short Ribs Pappardelle , Spicy Tomato Sauce, Parmigiano Reggiano & EVOO	21
Gemelli , Chicken, Lite Cream Sauce, Broccolini, Sundried Tomato, Parmigiano	18
Fettuccini Alfredo , Chicken, Peas, Shallots, Garlic, Parmigiano	17
Squid Ink Linguine with Prawns , Chili Flakes, Lemon, Garlic-Butter, Parsley, Parmigiano, Lemon Zest	24

ENTREES

Marinated Organic Half Semi Boneless Chicken , Balsamic Reduction & Basil Oil, Yukon Mashed Potatoes, Seasonal Vegetables	24
Chicken Piccata , Chicken Breast, Lemon-Caper Butter Sauce, Yukon Mashed Potatoes, Seasonal Vegetables	21
Braised All Natural Sierra Foothills Lamb Shank , Soft Polenta, Pinot Noir Sauce, Gremolata	24
Grilled Verlasso Salmon , Yukon Potatoes, Seasonal Vegetables, Citrus Tarragon Butter Sauce	25

SIDE DISHES

Truffled Mac and Cheese , Parmesan, Pecorino	7	Grilled Broccolini , Lemon, Fried Capers, Pecorino	8
Roasted Cauliflower Al Forno , Lemon-Garlic, EVOO	7	Roasted Brussels Sprouts , Pancetta, Pecorino	7
Roasted Butternut Squash , Fried Sage	7		