



STARTERS

Garlic Flatbread marinara sauce, parmigiano	8.50
Creamy Burrata Basil pistou, heirloom cherry tomatoes, arugula, fleur de sel, EVOO	15.50
Roasted Artichoke tarragon dip, grilled lemon	14.75
Truffled Mac & Cheese pecorino, parmigiano	9.00
Nonna's Meatballs San Marzano marinara sauce, pecorino, pine nuts, grilled bread	14.50
Charred Broccoli lemon, pecorino, fried capers, lemon zest	9.00
Roasted Brussels Sprouts pancetta, pecorino	8.75
Roasted Cauliflower cumin scented, golden raisins, lemon zest	8.75
Manila Clams saffron fennel tomato stock, grilled bread	15.50
Napa Valley Rustic Bread extra virgin olive oil	4.00

SOUP & SALADS

Add Chicken... 6 Add Salmon (4 oz.)... 8

Tuscan White Bean & Kale Soup rosemary croutons, parmigiano, EVOO	cup 6 / bowl 8.50
Caesar creamy caesar dressing, parmigiano, white anchovies, garlic crostini	13.75
Organic Roasted Beets organic baby mixed greens, roasted hazelnuts, sheep's feta, creamy citrus dressing	14.25
Rustico Salad mixed greens, feta, cured black olives, cucumbers, heirloom tomatoes, herb focaccia croutons, preserved lemon-mint vinaigrette	12.50
Butter Lettuce Fuyu persimmon, toasted walnuts, pomegranate and mint vinaigrette	12.00

ENTREE SALADS

Chopped Salad grilled chicken, romaine, smoked mozzarella, salami, gaeta olives, ceci beans, tomatoes, sherry vinaigrette	16.50
Boca Salad grilled chicken, field greens, pears, apples, red onions, golden raisins, toasted walnuts, goat cheese crostini, apple cider vinaigrette	15.75

SANDWICHES Served until 2:30 pm.

Meatball Sandwich marinara sauce, provolone cheese	13.75
Grilled Rosemary Chicken provolone, lettuce, tomatoes, spicy pickles, basil aioli	13.75
Chicken Flatbread Wrap chicken, hummus, tomatoes, caramelized onions, feta, green	13.75
Grilled Salmon lettuce, tomatoes, red onions, lemon caper aioli	15.50
Grilled Leg of Lamb arugula, tomato, caramelized onions, herbed pesto	14.50

PIZZA Authentic Neapolitan Style in a Wood Fired Oven

Margherita fresh mozzarella, San Marzano tomato sauce, sweet basil, EVOO	16.75
Fennel Sausage & Pepperoni fresh mozzarella, San Marzano tomato sauce, basil	18.50
Prosciutto di Parma fresh mozzarella, San Marzano tomato sauce, arugula	19.50
Roasted Mushroom fontina, taleggio cheese, thyme	18.75
Brussels & Pancetta fresh mozzarella, ricotta, creamy garlic spread, chili oil, lemon zest	18.75
BBQ Chicken Pizza smoked mozzarella, red onion, chili flakes, tomatoes, cilantro, red bell pepper	18.00
Mediterranean fresh mozzarella, goat cheese, basil pesto, artichoke hearts, grilled zucchini, grilled eggplant, roma tomatoes, cured black olives	17.50

MAKE IT YOUR WAY

Start with a margherita for \$16 and choose your additional toppings:

\$2.75 each	Prosciutto di Parma \$6	\$3.75 each	\$3.75 each
Pesto	Gaeta Olives	Salami	Goat Cheese
Fresh Tomatoes	Artichoke Hearts	Fennel Sausage	Fontina Cheese
Arugula	Roasted Mushrooms	Pepperoni	Smoked Mozzarella

PASTA

Braised Beef Short Ribs Pappardelle spicy tomato sauce, parmigiano, EVOO	22.75
Gemelli chicken, light cream sauce, broccolini, sun dried tomatoes, parmigiano	18.75
Fettuccine Alfredo chicken, peas, shallots, garlic, parmigiano	17.50
Portobello & Porcini Mushroom Ravioli lemon-black truffle cream, parmigiano	19.75
Spaghetti & Meatballs San Marzano marinara sauce, parmigiano	18.50

ENTREES

Chicken Piccata chicken breast, lemon caper butter sauce, Yukon mashed potatoes, seasonal vegetables	21.50
Braised Beef Short Ribs Yukon garlic mashed potatoes, roasted root vegetables, cabernet-bordelaise sauce	24.00
Marinated Organic Semi Boneless Half Chicken balsamic reduction, Yukon mashed potatoes, seasonal vegetables	25.50
Grilled Verlasso Salmon Yukon potatoes, seasonal vegetables, citrus tarragon butter sauce	26.75

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.