



MENU

Tuna Tartar, Wonton Crisp / 15

Cucumber, Chili Garlic, Avocado Puree, Scallions

Herb Marinated Olive Duo / 9

Coquillos Niscois, Castelvetrano Olives, Garlic, lemon zest, rosemary, Parsley

Local Cheese & Charcuterie Board / 20

Private reserve cheddar, Brie, Chevre; Prosciutto, Spicy Capicola, Salami, House made pickles, Grain mustard, Fig jam, Grapes, Crostini

Warm Elote Dip & Caramelized Onion Flat Bread / 9

Roasted corn, Cojita cheese, Ancho chili powder

Pork & Cheese Pupusas / 10

Latin cabbage slaw, Salsa casera

Bruschetta Sampler / 13

Heirloom Tomatoes, Fresh Mozzarella, Basil, garlic olive oil
Wild mushrooms & Red Pepper Jam, Herb Goat cheese

Lombardo Sausage Trio / 16

Homestyle Italian sausages:
Sweet, Spicy & Garlic-Cheese
Dijon Mustard, Whole Grain Mustard, Red Pepper + Onion Jam

Crispy Breaded Cauliflower / 12

Chipotle pepper blue cheese dressing, crumbled blue cheese

Garlic-Parmesan Chicken Wings / 15

Fresh garlic, Parsley, Parmesan cheese

Potato Gnocchi, Spicy Capicola, Basil Pesto / 14

Shaved parmesan, Nut-free Basil Pesto

The RIBEYE steak / 49

18 oz seared ribeye steak, roasted fingerling potatoes, Cipollini onions, Chimichurri sauce

All items are created to be shared, and cooked to order.

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Due to Covid, all checks subject to an 18% automatic gratuity, unless otherwise requested by guest.