

Appetizers

blistered shishito peppers 12

Sea salt & fresh lemon

caprese 14

Fresh mozzarella, beefsteak tomato, fresh basil, EVOO & balsamic drizzle

sausage & peppers 14

Olive oil, garlic, onion, bell pepper & pepperoncini

mussels fra diavolo 19

Spicy marinara sauce

zuppa di clams 19

White wine garlic sauce

cajun drunken shrimp 16

Sautéed in garlic, onion, white wine & diced tomato

gluten free

happy hour
3-7pm daily
2 off red appetizers,
bruschettas
& pizzas

Bruschetta

4 for 20
served on
gluten-free
bread

tomato, onion, basil,
EVOO & balsamic
drizzle

creamy brie, granny
smith apples &
honey drizzle

roasted red pepper,
whipped feta &
cracked black pepper

fig jam, gorgonzola
crumbles & almonds

prosciutto, mascarpone,
arugula, cherry tomato
& balsamic

spicy soppressata,
ricotta & parsley

*smoked salmon, capers,
red onion & dill aioli

Wood Fired Pizza ^{12"} cauliflower crust

margherita 21

Tomato sauce, fresh mozzarella & basil

diavolo 23

Tomato sauce, fresh mozzarella, spicy salami & basil

monte bianco 22

Olive oil, garlic, ricotta, fresh mozzarella & fresh basil

create your own 23

Includes 2 toppings

brussels sprout 24

Olive oil, fresh mozzarella, garlic, shredded Brussels sprouts, balsamic marinated onions & pancetta

milano 22

Tomato sauce, Italian sausage, fresh mozzarella, mushroom, green pepper & white onion

godfather 24

Tomato sauce, pepperoni, fresh mozzarella, Canadian bacon Italian sausage, & pancetta

prosciutto & fig 25

Fig jam, prosciutto di Parma, fresh mozzarella, gorgonzola, arugula & balsamic drizzle

toppings 2.5

sausage	shaved Parmesan	artichoke	black olive
pepperoni	ricotta	tomato	green olive
ham	feta	roasted red pepper	sundried tomato
prosciutto di Parma	goat cheese	spinach	kalamata olive
bacon	mushroom	jalapeño	basil
chicken	arugula	pepperoncini	red onion
spicy salami	green pepper	pineapple	white onion

Brunch

Sat & Sun
10am-3pm

*simple breakfast 14

Two eggs any style, bacon, gluten free toast & breakfast potatoes

smoked salmon 21

With capers, arugula, horseradish, onion, lemon, whole grain mustard & gluten free toast

breakfast panini 17

Fried egg, Canadian bacon, cheddar, bacon, arugula & Calabrian aioli. Served with breakfast potatoes

*zucchini squash skillet 15

Spicy tomato red pepper sauce, roasted zucchini & sunny side up egg. Served with gluten free toast

*short rib hash 19

Braised short rib, tomatillo salsa & breakfast potatoes topped with a sunny side up egg

Omelettes

Served with breakfast potatoes. Sub egg whites 2

primavera 13

Tomatoes, spinach, broccoli, onion, avocado & provolone

porchetta 15

Canadian bacon, cheddar & bacon

Panini

Served on gluten-free bread.
Choice of GF *Caesar salad or minestrone soup

turkey & brie 18

Apples, arugula & fig jam

*salmon BLT 21

Bacon, lettuce & tomato with dill aioli

Soup + Salad

add chicken 7 shrimp 9 *salmon 12

minestrone cup 5 bowl 10

Carrots, squash, zucchini, celery & basil in tomato broth

greek 14

Mixed greens, cucumber, red onion, cherry tomato, feta cheese, Kalamata & Castelvetrano olives with herb vinaigrette

wedge 16

Iceberg lettuce, tomato, bacon, hard boiled egg, bleu cheese crumbles, onion & bleu cheese dressing

tuscan kale 14

Golden raisins, Parmesan Romano & lemon vinaigrette

brussels sprout 15

Dried cranberries, red onion, roasted pecans & goat cheese with a Dijon vinaigrette

beet 14

Arugula, almonds, goat cheese & balsamic glaze with a champagne vinaigrette

spinach 15

Strawberries, blueberries, red onion, pecans, goat cheese & champagne vinaigrette

Wines

happy hour
wines in red 7/gls
all specialty 2 off

pinot noir

One Hope - California 9/34
Chalk Hill - Sonoma Coast 13/50
Pike Road - Willamette Valley 14/54
Belle Glos 'Las Alturas' - Santa Lucia Highlands . . 65

interesting reds

Sangiovese - Frico - Toscana 9/34
Merlot - Benziger - Sonoma 13/50
Chianti Superiore - Castello Banfi - Tuscany . . 10/38
Malbec Reserve - Piattelli Vineyards - Mendoza . 10/38
Red Blend - Farmhouse - California 8/30
Red Blend - Jax Y3 'Taureau' - Napa Valley . . . 16/62
Red Blend - The Prisoner - Napa Valley 90
Montepulciano - Fantini - Italy 11/42
Barbera - Scarpetta - Monferrato 13/50

cabernet sauvignon

Juggernaut - Alexander Valley 12/46
Drumheller - Columbia Valley 8/30
Parducci - Mendocino County 11/42
Austin - Paso Robles 15/58
Scattered Peaks - Napa Valley 65

interesting whites

Prosecco - Belstar - Italy 9/34
Sauvignon Blanc - 13 Celsius - Marlborough . . . 8/30
Riesling - Max Mann - Mosel 8/30
Pinot Grigio - Benvolio - Friuli 8/30
Moscato - Marengo 'Strev' - Italy 13/50
Sangiovese Toscana Rosato - Ali - Siena . . . 11/42
Sparkling Rose - Unshackled - California . . . 10/38

chardonnay

One Hope - California 9/34
Landmark - Sonoma 13/50
Raeburn High Flier - Russian River Valley . . . 16/62
Four Vines "Naked" - Santa Barbara County . . 8/30
Robert Mondavi - Napa Valley 65

Entrées

short rib 33

Braised short rib with a crimini mushroom sauce. Served with gluten free pasta

milan

Topped with fresh avocado, red onion, tomato, basil, lemon juice & olive oil. Served with grilled asparagus

chicken 25 *salmon 29

mahi fra diavolo 32

Blackened Mahi in a spicy marinara. Served with gluten free pasta

mushroom risotto 20

Roasted crimini, portobello & shiitake mushrooms, garlic, shallots & truffle oil

Pasta

scampi

Tomatoes & capers in a white wine sauce

shrimp 26 *scallops 37

lazy lasagna 27

Bolognese, ricotta & cracked pepper

alfredo 24

Blackened chicken & Parmesan

pasta vodka 24

Pink cream sauce, grilled chicken & chopped tomato

carbonara

Prosciutto & peas in a Parmesan cream sauce

chicken 24 shrimp 27

pasta & clams 29

Hard shell & baby clams in a white wine sauce

arrabiata 24

Ground sausage & Calabrian chili

Specialty Drinks

sangria 14

Refreshing blend of wine & fresh citrus. Choice of red or white

fig & gin 14

Gray Whale gin, fig jam, lemon juice & simple syrup

strawberry ginger 13

Teremana reposado tequila, muddled strawberry, agave, fresh lemon juice & ginger beer

paloma 10

Casamigos Blanco Tequila, freshly squeezed lime & grapefruit juice, agave nectar & soda

hard iced coffee 11

Absolut Vanilla, Baileys, Kahlua & coffee

cranberry pomegranate mule 13

Deep Eddy cranberry vodka, pomegranate juice & ginger beer

cucumber jalapeño margarita 14

21 Seeds cucumber jalapeño tequila, lime juice, triple sec & Tajin rim

greyhound 10

Tito's, fresh squeezed grapefruit juice

cucumber basil martini 16

Effen cucumber vodka, simple syrup, basil & muddled lime

blueberry açai martini 16

Van Gogh blueberry açai vodka, muddled blueberries, agave, triple sec & fresh lemon

michelada 7

Modelo, Preservation bloody mary mix & freshly squeezed lime juice

espresso martini 16

Tito's vodka, Baileys, espresso & Kahlua

fresh squeezed juice 5

12 oz. orange | grapefruit

Brunch
Only

bottomless
bloody marys, mimosas
or belinis 18 (refills 1¢)