

DINNER

Antipasti

<i>Fritto Misto</i>	calamari, rock shrimp, fennel, green beans, red onion, spicy aioli, cocktail sauce	15
<i>Antipasto</i>	daily selection of salumi, assorted local cheese, roasted marcona almonds	22
<i>Foie Gras</i>	pan seared, seasonal fruit compote, crushed marcona almonds, arugula, toasted croissant	20
<i>Bruschetta</i>	Chef's daily selection	A.Q.
<i>Grilled Sausage</i>	house made pork sausage, fried <i>Green Acres</i> organic egg, guanciale, baby kale, pearl onions	12

Zuppa e Insalata

<i>Zuppa</i>	daily selection, house made soup	7
<i>Galletto</i>	whole leaf romaine, white anchovy, house made croutons, <i>Galletto</i> Caesar dressing	11
<i>Spinach Salad</i>	spinach, dried cranberries, toasted pumpkin seeds, bacon walnut vinaigrette dressing, sage goat cheese	11
<i>Misto Verde</i>	mesclun greens, shaved fennel, shaved radish, house-made croutons, raspberries champagne vinaigrette	10
<i>Beet Salad</i>	dandelion greens, <i>Nicolau</i> chevre cheese, <i>Mid Valley</i> toasted walnuts, orange segments, citrus vinaigrette	11

Pizza

<i>Margherita</i>	truffle bufala mozzarella cheese, <i>Ratto Bros.</i> basil, alta cucina marinara	15
<i>Galletto</i>	salami, house made Italian sausage, mozzarella, <i>Ratto Bros.</i> basil, alta cucina marinara	15
<i>Rustica</i>	<i>Mary's</i> organic chicken, pesto cream sauce, red onion, toma cheese, arugula, sun-dried tomatoes	15

~gluten free pizza and pasta available upon request~

Secondi

<i>Bolognese Lasagna</i>	filet, ribeye, house made spinach pasta, mozzarella, parmesan cheese, mesclun greens	18
<i>Carbonara</i>	house made spaghetti, guanciale, peas, poached <i>Green Acres Organic</i> egg, alfredo sauce	20
<i>Baked Orecchiette</i>	orecchiette pasta, braised short ribs, bell peppers, jalapenos, broccolini, Toma cheese sauce, panko crumbs	24
<i>Seafood Bouillabaise</i>	spicy tomato stew, U-12 shrimp, <i>Saltspring Island</i> mussels, seasonal fish, pappardelle, toasted baguette with anchovy butter	34
<i>Risotto</i>	<i>C.A.B.</i> filet tips, Calabrian chili, <i>E & H Farms</i> organic oyster mushrooms, alta cucina marinara, mascarpone	13/22

Piatti Grande

<i>Seasonal Fish</i>	pan seared, sundried tomato & olive potato puree, roasted cauliflower, basil & peppadew buerre blanc	AQ
<i>Chicken Piccata</i>	lightly breaded <i>Mary's Organic</i> chicken, spinach linguine, broccolini & peppadews, lemon butter caper sauce	24
<i>Lamb Shank</i>	fall spiced braised lamb shank, roasted carrots, brussel sprouts, spaghetti squash, pan jus	32
<i>Pork Chop</i>	green apple & sage basted pork, brussel sprouts, sweet potato puree, pomegranate	32
<i>Grilled Ribeye</i>	14oz. <i>C.A.B.</i> , roasted garlic & cream cheese potato puree, swiss chard & guanciale, roasted red bell pepper chimichurri	34
<i>Grilled Filet</i>	9oz. <i>C.A.B.</i> , cauliflower puree, sautéed pearl onions, shaved carrots, topped with brown butter & sage compound butter	AQ

Contorni - \$6

roasted potatoes - herb risotto - seasoned fries - seasonal vegetable



Executive Chef - Michael Goularte/Sous Chef - Stephanie Chavez



Cocktails & Wine by the Glass

Signature Cocktails

Jasmine	<i>Sipsmith</i> Gin, <i>Campari</i> , <i>Cointreau</i> , fresh lemon juice	10
Blood Orange Sour	<i>Bulleit</i> bourbon, fresh lemon, blood orange sour mix	11
The Kahlo Margarita	<i>Frida Kahlo</i> blanco tequila, fresh lime & jalapeno, organic agave syrup	10
A Better Manhattan	<i>Redemption Rye</i> , <i>Carpano Antica</i> vermouth, dash of walnut bitters	12
Sandra's Ginger Lemonade	<i>New Amsterdam Vodka</i> , house made ginger syrup, fresh lemon, club soda	11
Pumpkin Bourbon Smash	<i>Bulleit</i> bourbon, <i>Monin</i> pumpkin spice, fresh lemon, dash of cinnamon	11
Raspberry Mule	<i>New Amsterdam Vodka</i> , fresh mint, fresh lime, raspberries, <i>Q Ginger Beer</i>	10
White Cranberry Cosmo	<i>New Amsterdam</i> vodka, <i>Cointreau</i> , white cranberry juice, fresh lime & cranberries	10
Sangria	<i>Gallo Family</i> wine, <i>E&J Brandy</i> , seasonal fruit	7
Spicy Mango Passion	<i>New Amsterdam Mango Vodka</i> , passion fruit puree, fresh lemon, simple syrup, dash cayenne pepper, topped with <i>Wyckliff</i>	11

Mocktails

Italian Soda	<i>Monin</i> flavored syrups, <i>Q</i> club soda, splash half & half	4
Elderflower Spritz	Elderflower syrup, fresh lemon, club soda	4
Passion Mint Cooler	passion fruit puree, fresh mint, fresh lemon, simple syrup, club soda	5

To help preserve our environment, we offer House Filtered Sparkling Water by the bottle. 3.5

Wines by the Glass

Champagne and Sparkling

NV	Wyckliff, Brut	California	6
NV	Lamarca, Prosecco	Italy	8
NN	JCB No. 21, Brut	Burgundy, France	13
NV	Mia Dolce, Moscato D'Asti	Italy	9

White Wine

2016	Tolosa, Pinot Noir Rose	Edna Valley	9
2015	William Hill, Chardonnay	Central Coast	8
2015	Tolosa, Unoaked Chardonnay	Central Coast	9
2014	Duckhorn, Chardonnay	Napa Valley	15
2014	Talbott, Chardonnay	Kali Hart, Monterey	11
2014	J Vineyards, Chardonnay	Russian River	16
2014	Charles Smith, Kungfu Girl, Riesling	Washington, Columbia Valley	8
2015	William Hill, Sauvignon Blanc	North Coast	9
2016	Whitehaven, Sauvignon Blanc	Marlborough, N.Z.	11
2015	Maso Canali, Pinot Grigio	Italy	9
NV	Gallo, White Zinfandel	California	6

Red Wine

2013	Paraduxx, Proprietary Red	Napa Valley	16
2014	Ghost Pines, Cabernet Sauvignon	Napa/Sonoma	13
2014	Louis Martini, Cabernet Sauvignon	California	9
2015	Brave & Maiden, Cabernet Sauvignon	Santa Ynez Valley	16
2015	William Hill, Cabernet Sauvignon	Central Coast	8
NV	Band Blend, Track 8	Sonoma County	13
2014	Talbott, Pinot Noir	Kali Hart, Monterey	14
2015	J Vineyards, Pinot Noir	Monterey, Sonoma, Santa Barbara County	12
2014	Frei Brothers, Zinfandel	Dry Creek Valley	9
2014	Decoy by Duckhorn, Merlot	Sonoma County	10
2014	DaVinci, Chianti DOCG	Italy	8
2012	Allegrini, Palazzo Della Torre	Italy	13
2015	French Bar, Petite Syrah	California	9
NV	Gallo Family, Hearty Burgundy	California	5