

chef
Robert Holt

antipasti

warm castelvetro olive
& rosemary roasted almonds \$6

toscanelli bean soup
basil pesto, torn coutons, sicilian olive oil \$8

pan roasted mediterranean octopus
castelvetro olive, arugula, preserved lemon
calabrian chili \$11

wood roasted monterey bay sardines
balsamic-golden raisin agro dolce
arugula, toasted pistachios \$10

wood-fire roasted meatballs
swiss chard, tomato & prosciutto brodo \$11

fried peppers de padron
sicilian olive oil & maldon sea salt \$8

bruschetta
calabro ricotta & black mission figs
prosciutto, stone fruit salad, almond \$10

fritto misto
blue lake beans, snap peas, lemon
summer squash, spicy aioli \$12

crisp fried sicilian eggplant fritters
toasted almonds, currants, pecorino & tomato jam \$9

contorni

happy boy farms roasted summer squash
saffron, golden raisin, agrodolce \$5

braised dwelley farms romano beans
tomato, garlic & chili flake, ricotta salata \$6

stone ground polenta roasted corn,
grana padano \$5

insalate

umbrian farro & santa rosa plum salad
greek yogurt, rosemary toasted almonds, treviso,
lemon & olive oil \$11/\$6

tricolore salad
radicchio, frisee, escarole & crushed grissini
lemon ~ anchovy vinaigrette & pecorino romano \$11/\$6

seasonal chopped salad
corn, broccoli, fontina, crispy pancetta, sunflower seed
radicchio, hardboiled egg, & red wine vinaigrette \$12/\$6

house arugula salad
toasted almonds, pecorino, nectarines
white balsamic vinaigrette \$10/\$5

dinner
Summer 2010

pizzas

margherita
tomato, hand pulled mozzarella & basil \$13

meatball marinara
tomato, chili flake, garlic,
pecorino romano & arugula \$16

bianca
prosciutto di parma, wild arugula,
mozzarella, grana padano & evoo \$16

quattro formaggi
mozzarella, fontina, pecorino, grana padano,
mushroom & sage \$16

napoletana
tomato, anchovy, capers,
mozzarella, black olive, chili flake (it's salty!) \$14

pepperoni
tomato sauce, mozzarella & grana padano \$14

spicy house fennel sausage
aged provolone, tomato, wild oregano,
broccoli rabe \$16

goat cheese & roasted tomato
pearl onion, fresh goat cheese, roasted tomato,
house cured tasso \$16

calabrian
summer squash, piquillo peppers, mozzarella
marjoram & calabrian chile \$15

black mission fig
buttermilk bleu cheese, applewood smoked bacon
baby mustard greens \$15

add to any pizza:
an egg \$2 sausage \$3 arugula \$3 prosciutto \$3

entree

wood oven braised chicken all' arrabbiata
braised leg, thigh & breast, spicy stew of peppers
sweet marjoram ~ san marzano tomato \$16

seafood stew alla "zarzuela"
local rock cod, p.e.i. mussels, calamari,
english peas, yukon gold potatoes, saffron aioli \$17

house made chitarra pasta
trapanese pesto, sungold cherry tomatoes
toasted almonds, pecorino romano \$15

slow roasted spiced rub pork shoulder
roasted corn polenta, romano beans & salsa verde \$17