tonights menu

PIZZA

California Tomato double 8 dairy fior di latte, basil, parmesan, olive oil & sea salt 24

Wild Mushroom fontina, parmesan, pecorino, garlic confit, mama lil's peppers & arugula 24

Ezzo Pepperoni di napoli tomato, double 8 dairy fior di latte, red onions, parmesan & oregano 24

Caramelized Meyer Lemon charred kale pesto, double 8 dairy mozzarella, smoked mozzarella, pecorino parmesan & marshall's farm honey 24

Fennel Sausage pepperoni spiced butternut squash, peppadew peppers, garlic confit, smoked mozzarella & honey 24

NEXT

Avocado Hummus pistachio salsa verde, nigella seeds & house-made lavash 18

Citrus Marinated Olives peppadew peppers, ras el hanout, sheep milk feta & marcona almonds 13

Butternut Squash Soup coconut milk & candied pepita seeds 18

Di Stefano Burrata zarate farms warren pears, pomegranate, herbed walnuts & della fattoria pane de siciliano 24

Citrus Cured Hamachi* blue corn tostada, passion fruit, pepita salsa macha, avocado crema & toasted sesame seeds 22

Risotto Fritters Suppli al Telefono aquarello arborio rice, basil pesto aioli, sun dried tomatoes & smoked mozzarella 21

Cured Meats From Our Friends olympia provisions saussison sec, calabrese, coppa picante, pistachio mortadella 16 month aged prosciutto di parma, bread and butter pickles, & della fattoria lemon rosemary loaf 27

Chicken Liver Mousse whiskey maple gelee, schletewitz farms vanilla pear butter, cornichons, herbed walnuts & della fattoria crostini 21

County Line Harvest Baby Lettuces shinko pears, laura chanel goat cheese, marcona almonds & citrus vinaigrette 21

Tomales Bay Miyagi Oysters* mignonette of pink lady apples, sumac, black pepper & apple cider vinegar 22

Cheesemonger Board cypress grove humboldt fog, point reyes toma, cowgirl creamery mt. tam triple crème brie quince paste, sun-dried fruit, jim's walnuts & seeded loaf 26

ENTREES

Lumache all Amatriciana
house-made pasta, guanciale, di napoli tomatoes, prosciutto & di stefano burrata 33

Herb Roasted Mary's Heirloom Chicken
brown butter red kuri squash purée, full belly farms roasted delicata squash & hazelnut salsa verde 36

Octopus A la Plancha
di napoli tomato stew, garbanzo beans, lonely mountain farms jimmy nardello peppers & shaved fennel salad 45

Mushroom Duxelles Pasta
house-made porcini campanelle pasta, maitake mushrooms, baby kale & pecorino 32

Solano Farms Slow Roasted Sweet Potato
curried red lentils, bloomsdale spinach, coconut milk, cashew chili crunch & pickled crudités 29

Angry Crab Spaghetti Nero Pasta
alle-pie 'nduja sausage, local dungeness crab meat, herbed walnuts, torn basil & calabrian chili pesto 38

WOOD-FIRED

Demkota Ranch Flat Iron Steak 8oz 44

Greater Omaha New York Steak 16 oz 68

beef tallow potatoes, broccoli olivade & choice of horseradish crema, chimichurri or black garlic steak sauce

Schmitz Ranch Bone In Ribeye For Two 34 oz
yukon gold potatoes, whipped bernaise fromage blanc, charred crown broccoli, chimichurri & agrodolce onions 165

Seared Loch Duart Salmon*
sardinian couscous, pee wee potatoes, braised manila clams & preserved lemon 42

FROM THE FIELDS

Feather River Crown Broccoli
cacio e pepe vinaigrette, bread crumbs & crispy capers 17

Star Route Farms Toy Box Carrots
harissa spice, marshall's farm honey yogurt & medjool dates 15

Wood-Fired Bread
della fattoria pane de siciliano & california olive oil 9

Yukon Gold Smashed Potatoes
blistered shishito peppers & salsa criolla 15

Star Route Farms Roasted Beets
laura chenel goat cheese & poppy seeds 16

*served raw or undercooked or contain raw or undercooked ingredients

*consuming raw or undercooked meats, shellfish, or egg may increase your risk of food born illness

*a 4% Small Business Surcharge is added to all checks to help offset rising costs, including wages, insurance and operations, of running a locally owned restaurant

*a 20% service charge will be applied to all parties of 7 or more