

**appetizers**

- minestrone** seasonal vegetables / farro / broth 10
- gazpacho** tomato / cucumber / onion / extra virgin olive oil 13
- calamari fritti** light fried calamari 15
- cozze e vongole al basilico** mussels / manila clams / sambuca / basil pesto 15
- antipasto contadina** marinated eggplant / fried zucchini / artichoke hearts / potato and olive salad / avalanche goat cheese 16
- scampi e calamari alla griglia** grilled shrimp / calamari / cannellini beans / extra virgin olive oil 17
- carpaccio di bue** beef tenderloin / arugula / capers / shaved parmesan / extra virgin olive oil 16
- capesante** dry pack sea scallops / escarole / bagna cauda 17
- caprese** vine-ripened tomatoes / california water buffalo mozzarella / basil 14
- salumi e formaggi** artisanal cured meats and cheeses 16
- polipo** sushi grade octopus / vine ripened tomatoes / steamed potatoes / arugula / black olives 15

**salads**

- mista** organic greens / frisee / local micro greens / lemon vinaigrette 12
- bietole** red and golden beets / arugula / avalanche goat cheese / olive oil and lemon 14
- cesare** hearts of romaine / ceasar dressing / garlic croutons / white anchovies 13
- spinaci** baby spinach / gorgonzola / croutons / carmelized onion dressing / toasted walnuts 14
- finocchio** shaved fennel bulb / orange / mint / blueberries / lemon / fresh basil / 14

split charge 4 / 6