

FOOD



NIBBLES

- Bowl of warm **nuts** 5
- Assorted **olives** 5

SMALL PLATES

- Salmon Gravlax Rolls** 11
With avocado, capers, arugula & cucumber. Mustard dill sauce.

- Today's Roasted Vegetable** 6

- Bacon Wrapped Dates** 8
Stuffed with marcona almonds; balsamic syrup and crème fraiche

- Beef Meatballs** 9
With olive caper tomato sauce and herbed ricotta

- Edamame Dip** 7
With cucumber, radish and pita

CHEESE + SALUMI

- 3 Cheese Plate** 15
Ask your server for today's features. With dried fruits and crackers.

- 3 Salumi Plate** 15
Prosciutto di Parma, Chicken Liver Mousse and Salame Rosa, with whole grain mustard, cornichons and bread

- Salumi and Cheese Combo**
Choose 2 salumi and 2 cheese 18

SALADS

- Arugula-** shaved parmesan, olives, 7
tomatoes, lemon vinaigrette
- Spinach-** roasted beets, spiced 7
walnuts, gorgonzola, balsamic

PIZZA

We feature San Marzano tomatoes and a traditional Neapolitan crust

- gluten free crust on request +2

- Margherita** 12
Fresh mozzarella, tomato, basil

- Pepperoni** 14
Spicy pepperoni, tomato, garlic, ricotta and mozzarella

- Prosciutto** 16
Ricotta, tomato, prosciutto, arugula, shaved parmesan, lemon

- Mushroom** 15
Portobella, cremini and shiitakes, roasted onions, herbs, mozzarella, garlic cream and truffle oil

- Principessa** 16
Salame Rosa, artichokes, capers, roasted onions, mushrooms, mozzarella, garlic cream & truffle oil

- Tre Salumi** 16
Pepperoni, prosciutto, salame rosa, mozzarella, garlic & tomato sauce

- Piper** 9
Tomato, garlic and mozzarella

WINE

TINY BUBBLES

Prosecco Superiore Raphael dal Bo
Valdobbiadene, Italy NV
Floral nuances, ripe apple and pear,
with a fine and lasting perlage.
\$9/33

WHITES

BRIGHT WHITES

FLIGHT #1 \$9

Rias Baixas Albarino Martin Codax
Galacia, Spain '15
Delicate peachy aromas with hints of herbs
and honey. Fresh & crisp palate.
\$9/33

Giocato Pinot Grigio
Primorska Region, Slovenia '15
Bright & crisp, with pear and melon
flavors. Mineral-driven edge.
\$7/27

Mohua Sauvignon Blanc
Marlborough, New Zealand '15
Aromas of guava & lime, with a palate
of nectarine & grapefruit. Long & refreshing
finish.
\$8/30

PRETTY BLONDES

FLIGHT #2 \$12

Domaine Duffour Colombard
Cotes de Gascogne, France '15
Light, herbaceous, zesty & aromatic.
\$8/30

Bouchaine

Carneros, California '14
Aromas of apple, lime & almonds. Rich
& tangy palate with a lip-smacking finish.
\$11/39

Lagrein Rose Cantina Terlano
Trentino-Alto Adige, Italy '15
Light & fresh, with well-balanced acidity,
notes of red berries & a crisp finish.
\$12/42

REDS

LA TOUR

FLIGHT #3 \$11

Chateau Robin Lussac Saint-Emilion
Merlot, Cabernet Franc
Bordeaux, France '13
Fresh bouquet of red fruits. Silky,
supple and smooth on the palate.
\$9/33

Chateau du petit Thouars

Touraine Cabernet Franc
Loire Valley, France '11
Amazing musky aroma. Medium
bodied with plum and red
currants. Mild tannins.
\$8/30

Vin de Pays du Gard Mas des Bressades
Cabernet Sauvignon, Syrah
Languedoc-Roussillon, France '14
Rich layers of dark fruits, cassis, tobacco,
leather & smoke. Long spicy finish.
\$12/42

COASTAL RETREAT

FLIGHT #4 \$14

Tavola Pinot Noir Ponzi Vineyards
Willamette Valley, Oregon '15
Bright nose of black cherry, brown sugar
brulee & vanilla leads to a mouth of fresh
plums. Silky, seamless finish.
\$13/45

North Coast Cabernet Sauvignon B.R. Cohn
Sonoma, California '13
Elegant notes of minerals, red cherry &
red currant. Very soft in the mouth
& well rounded.
\$12/42

Subduction Red

Syncline
Mouvedre, Grenache, Syrah, Counoise
Columbia Valley, Washington '14
Ripe & hedonistic, with blackberry, olive &
rose petal aromas & flavors. Juicy
mid-palate and bright, fresh finish.
\$13/45

BUENA ROJA

FLIGHT #5 \$13

La Rioja Alta Reserva Vina Alberdi

Tempranillo

Rioja, Spain '10

Fresh, with hints of strawberry. Ultra-smooth palate with lots of fruit, charred wood & espresso toward the finish.

\$14/48

Elsa Bianchi

Malbec

Mendoza, Argentina '16

Round & generous aromas of ripe plums & cherries, with hints of vanilla & coffee on the palate.

\$7/27

Cuvee Alexandre Lapostolle

Carmenere

Valle del Colchagua, Chile '14

Intense plum, blackberry, chocolate & spice aromas. Full bodied with big, round tannins. Long and spicy finish.

\$13/45

GIRO D'ITALIA

FLIGHT #6 \$13

Barbera d'Alba Eredi Lodali

Piedmont, *Italy '15*

Vibrant aromas and fresh red cherries. Bright acidity, smooth & medium bodied.

\$9/33

Montepulciano d'Abruzzo

Cantina Zaccagnini

Abruzzo, Italy '14

Fruit forward raspberry and sour cherry, with layers of sweet, sour and spice.

Lingering finish.

\$9/33

Papale Linea Oro Varvaglione

Primitivo

Manduria, Puglia, Italy '13

Full bodied and fruity, with a spicy finish.

\$14/48

COCKTAILS \$8

Manhattan

A classic, with rye, vermouth and bitters

Old Fashioned

Don Draper's favorite, with bourbon, simple syrup & orange bitters

Coin Style Margarita

Fresh lime juice on the rocks with salt, or not

Negroni

Gin, vermouth and Campari

Tom Collins

Gin, fresh lemon juice & soda

Moscow Mule

With fresh ginger, served in a copper mug

Stardust

Gin, lemon juice & St. Germaine

MARTINIS \$8

Crafted with house-infused vodkas

Cucumber and Mint

Ancho Chile, Orange and Mint

Pomegranate and Orange

Classic (Vodka or Gin) with pimento olives

TAP \$5

Rotating Taps

Ask for today's features