

dinner



for the table

HUMMUS & CRUDITÉ

soom tahini, lemon, extra virgin olive oil, olives 16 (v)(gf)

BURRATA WITH HEIRLOOM TOMATOES

focaccia toast, basil, olive oil 18 (vg)

YELLOWTAIL CRUDO

coconut yuzu sauce, local citrus
papadum (lentil wafer) 24 (gf)

SEV PURI CHAAT

chips, avocado, mint relish,
tamarind chutney, sev, cilantro 12 (v)(gf)

TANDOORI CHICKEN WINGS

chaat masala, mint relish, tamarind chutney 19 (gf)

TURKEY MEATBALLS

nonna sauce, pecorino cheese, basil, garlic focaccia 18

ONION RINGS

housemade daily, rice flour crusted
paprika aioli & ketchup 11 (v)(gf)

FRENCH FRIES OR SWEET POTATO FRIES

ketchup 9

roman style pizza

MUSHROOM PIZZA

fonduta, goat cheese, parm 17 (vg)

MARGHERITA PIZZA

mozzarella, tomato & basil 15 (vg)

SPICY PEPPERONI PIZZA

tomato, caramelized onion, burrata, calabrian chili 18

add an arugula salad to any pizza +5

vegan cheese on request

mains

FAROE ISLANDS SALMON

creamed corn, roasted baby squash, herbs 36 (gf)

8-OZ FLAT IRON STEAK

broccoli, smashed fingerlings, horseradish whip
roasted shallot 38 (gf)

PERI PERI HALF CHICKEN

house steak fries, alabama white sauce & herbs 34 (gf)

BALI SEAFOOD CURRY

black rice, shrimp, squid, scallops, salmon, yu choy, cilantro 32 (gf)

BALI TOFU CURRY

black rice, cabbage, carrots, yu choy, cilantro 23 (v)(gf)

WAGYU BEEF BURGER

lettuce, tomato, caramelized onion, pickles
russian dressing, cheddar 23

(sub vegan beyond patty on request)

SPIKED TURKEY BURGER

mixed with green olives, jalapeño, red bell pepper
paprika aioli, lettuce, tomato, cheddar 21

burgers served with salad, slaw or french fries, sub gluten-free bun +2
substitute sweet potato fries or onion rings +2

7/13/25

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish
may increase your risk of food borne illness.

An optional 3% kitchen appreciation charge enables us to continue to pay competitive living
wages to our kitchen staff. Please let your server know if you would like it removed.

A 20% service charge is added to all parties of 10 or more.

(v) vegan (vg) vegetarian (gf) gluten free

many thanks to our local farmers & ranchers

from the fields

TUSCAN KALE CAESAR

parm, eggless caesar dressing, croutons 16 (vg)

BEET & AVOCADO

local lettuces, sunflower & sesame seeds,
cherry tomato, miso-sesame dressing 17 (v)(gf)

GOCHUJANG ROASTED CAULIFLOWER

sweet & spicy sesame glaze, cilantro, lime 15 (v)(gf)

🍌 MILLIKEN FARM'S BRUSSELS SPROUTS 🍌

thai sweet & sour chili sauce,
turmeric sea salt cashews 15 (v)(gf)
*\$1 of this sale goes to the Kids Campaign
for Alex's Lemonade to find a cure for children's cancer*

GRILLED BROCCOLINI

olive oil, grilled lemon 15 (v)

house made pasta

SPAGHETTI CACIO E PEPE

black pepper & pecorino 20 (vg)

RIGATONI

house made pork sausage, wilted greens
parm, rosemary 24

SPAGHETTI & TURKEY MEATBALLS

nonna sauce, parm 23 (vg)

MACARONI & CHEESE

short rigatoni, cheddar, provolone
breadcrumbs 16, add bacon & jalapeno +3

STROZZAPRETI

basil & pumpkin seed pesto
sungold tomato, parm & pecorino 20 (vg)