

PIZZA

MARGHERITA (veg) / Marinara, mozzarella, sliced tomato, fresh basil <i>(wine pairing king estate pinot gris 17)</i>	18
THE MEDITERRANEAN (veg) / Mozzarella, cremini mushroom, arugula, truffle oil ADD GORGONZOLA CHEESE 4 <i>(wine pairing silk & spice red blend 10)</i>	20
THE ITALIANO / Mozzarella, soppressata, prosciutto, arugula, truffle oil <i>(wine pairing dona paula malbec 10)</i>	23
THE BELLY / Smoked mozzarella, caramelized onion, braised pork belly, pickled jalapeños <i>(wine pairing king estate pinot gris 13)</i>	25

<p>ADD ON prosciutto 7 pepperoni 6 meat balls^ 3 ea. gorgonzola cheese 4 bacon 7 vegan sausage 6 mushrooms 5</p>

FROM LAND

CAULIFLOWER AU GRATIN / Roasted cauliflower, prosciutto, seared mozzarella, sourdough croutons, balsamic reduction <i>(wine pairing king estate point gris 13)</i>	17
HERB CHICKEN / Glazed chicken roulade, herbs and garlic, seasoned potatoes, creamy marsala mushroom (gf) <i>(wine pairing dona paula malbec 10)</i>	20
6oz STEAK & VEGGIES***/ Choice of peppercorn or chimichurri sauce (gf) <i>(wine pairing the pairing cab blend 20)</i>	30
ARTISANAL CHARCUTERIE BOARD* / Artisanal cheese, cured meats, house made pickles, roasted nuts and house made toast <i>(wine pairing intercept pinot noir 17)</i>	23
CHICKEN WINGS* / 6 wings, side of fries, choice of sauce (Bbq, Asian Sweet Sour, Buffalo, Parmesan And Herbs)	22

FROM PLANTS

CHEF'S SEASONAL SALAD^ / Ask your server for todays recipe	16
GRILLED CHEESE (veg) / Brie, caramelized onion, bell pepper relish, spicy calabrian marinara - ADD PROSCIUTTO 7 <i>(wine pairing intercept pinot noir 17)</i>	15
BAKED EGGPLANT LASAGNA (veg) ^ / Layered grilled eggplant, lentil ragu', bechamel sauce <i>(wine pairing intercept pinot noir 17)</i>	19
CRISPY BRUSSELS SPROUT (veg) ^ / almonds, balsamic glaze, gorgonzola ADD BACON 7	16

FROM SEA

SEARED SPANISH OCTOPUS*** / Tomato, olives, capers, garlic, potato (gf). <i>(wine pairing pine ridge chenin blanc-viognier 13)</i>	24
FRIED SHRIMP SLIDERS / House made pickles, tartar sauce <i>(wine pairing DAOU chardonnay 13)</i>	20

BITES

MARINATED OLIVES (gf)	8
TRUFFLE FRIES (gf)	11
ARANCINI	13
MEATBALLS^	13
BACON WRAPPED CHEESE DATES (gf)	11
MAC AND CHEESE	13

SWEETS

TIRAMISU Cafe borghetti espresso liquor	12
Lemon and olive oil cake	12

^ vegan upon request

(gf) gluten free (GF)

***CONSUMING RAW OR UNDERCOOK MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.