

BRUNCH

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| Ricotta hotcakes, blueberry compote <i>v</i> | 16 |
| Green eggs, avocado, basil pesto* <i>v</i> | 18 |
| Bagel, smoked salmon, cream cheese | 18 |
| Eggs benedict/florentine/royal, hollandaise | 18 |
| Eggs arrabiata, sourdough bread | 22 |
| Brioche, truffle scramble, prosciutto, burrata | 27 |
| Steak, eggs, hash browns, mixed greens* | 40 |

APPETIZERS

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|---|----|
| Zucchini fritti, lemon aioli <i>pb</i> | 18 |
| Meatballs, tomato sauce, basil | 19 |
| Burrata, tomato, basil <i>gf, v</i> | 20 |
| Avocado & chickpea dip, crudité <i>pb, gf</i> | 21 |
| Whipped ricotta, truffle honey, crostini <i>v</i> | 21 |
| Calamari fritti, lemon, chili aioli | 21 |
| Ahi tuna tartare, avocado, chili, mint* <i>gf</i> | 23 |

SALADS

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|--|----|
| Butter lettuce, sprouts, avocado, tomato <i>pb, gf</i> | 19 |
| Tuscan kale, avocado, apple, radish, seeds <i>pb, gf</i> | 21 |
| Chopped spring vegetables <i>pb, gf</i> | 22 |
| chicken / shrimp / salmon* | 12 |

PIATTO UNICO

Monday - Friday 11:30am - 4pm

WOOD OVEN PIZZA

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|---|----|
| Buffalo mozzarella, tomato, basil <i>v</i> | 24 |
| Vegan sausage, mushroom, hemp aioli <i>pb</i> | 30 |
| Spicy salami, mushroom, fontina | 30 |
| Black truffle, squash blossom, goat cheese <i>v</i> | 51 |

PASTA

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|--|----|
| Fusilli, kale pesto <i>pb</i> | 24 |
| Rigatoni beef Bolognese | 28 |
| Penne, plant based bolognese <i>pb, gf</i> | 28 |
| Cavatelli lamb ragout, fava beans | 32 |
| Agnolotti plin, black truffle | 45 |
| Spaghetti, Maine lobster, chili | 52 |

WOOD & CHARCOAL

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|---|----|
| Whole cauliflower, salmoriglio, lemon aioli <i>pb, gf</i> | 21 |
| Eggplant parmigiana, wild arugula <i>v</i> | 23 |
| Truffle burger, truffle fries | 28 |
| Chicken paillard, cherry tomatoes, arugula <i>gf</i> | 32 |
| Branzino, cherry tomatoes, peppers, olives <i>gf</i> | 46 |

SIDES

| | | | |
|---------------------------|---|------------------------|---|
| Tomatoes <i>gf, pb</i> | 6 | Baked beans | 6 |
| Avocado <i>gf, pb</i> | 6 | Hash brown <i>gf</i> | 6 |
| Applewood bacon <i>gf</i> | 6 | Spinach <i>gf, pb</i> | 9 |
| Chicken sausage <i>gf</i> | 9 | Pork sausage <i>gf</i> | 9 |

DOLCI

| | |
|---|----|
| Lemon sorbet, berries, lime zest <i>gf, pb</i> | 12 |
| Tiramisu* <i>v</i> | 15 |
| Profiteroles & sea salt caramel gelato <i>v</i> | 15 |
| Vegan chocolate coppa <i>pb, gf</i> | 15 |
| Meyer lemon meringata | 18 |

pb plant based | *v* vegetarian | *gf* gluten free

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gluten free bread, pasta and pizza available on request.

A 20% service charge will be added to groups of six or more.