

salads

Classic Caesar* 7.

whole leaf romaine, croutons, Parmesan & lemon-anchovy vinaigrette

Roasted Beets 8.

apples, arugula, ricotta salata & pistachios

Chopped Salad 8.

romaine, radicchio, crostini, pine nuts & gorgonzola vinaigrette

Pesto Chicken & Arugula Salad 9.5

roasted chicken marinated in pesto w. heirloom lettuces, croutons, pine nuts, parmesan & pesto-lemon vinaigrette

sandwiches

Sandwiches served with house-made rosemary-parmesan potato chips. Sub simple greens or fresh fruit for \$2.

Grilled Portobello Sandwich 7.5

roasted peppers, goat cheese, arugula, pesto aioli on house-made focaccia

Slow-Roasted Pork Sandwich 7.5

red onion marmelatta, lettuce & Calabrian chili aioli on a ciabatta roll

Toasted Chicken Panini 8.

roasted tomato relish, fontina, lemon aioli & arugula on a ciabatta roll

Quattro Formaggi & Prosciutto Panini 8.

fontina, taleggio, mozzarella, parmesan & Prosciutto toasted on a ciabatta roll

pasta

Lasagna 9.

mushroom ragu, spinach, besciamella & fontina w. simple green salad

Rigatoni al Forno 8.5

tomatoes, eggplant, roasted peppers & mozzarella w. parmesan bread crumbs & simple green salad

Orecchiette 8.5

house-made sausage, tomato & mozzarella baked in the wood-fired oven w. simple green salad

sides

Fresh Fruit 3.

House-Made Potato Chips w. Parmesan & Rosemary 2.

Simple Green Salad w. Parmesan, Red Wine Vinaigrette 4.5

sweets

Cookie Plate \$4

(Mini Brownies, Chocolate Chip Hazelnut Cookies, Biscotti)

Panna Cotta, Fresh Berries & Aged Balsamic 6.

Lemon 'Pudding' w. Marionberry Sauce & Whipped Crema 6.

Chocolate Decadence w. Espresso Anglaise

& Addictive Chocolate-Hazelnut Bark 6.

pizza

Margherita 10.

fresh mozzarella, Parmesan, basil, tomato sauce

Quattro Formaggi 11.5

fresh mozzarella, Parmesan, fontina, gorgonzola, garlicky spinach

Funghi 12.5

wood-roasted mushrooms, fontina, mozzarella, parsley, truffle oil

Arrabbiata 11.

roasted garlic, mozzarella, Parmesan, tomato sauce, fresh oregano, Calabrian chilies

Salsicce 11.

house-made fennel sausage, mozzarella, Pecorino, tomato sauce

Add an egg 1.5

Add arugula 2.

Add anchovies 2.

Add Calabrian chilies 1.

Add Prosciutto 4.

kids

For our friends 10 & under. Includes soda, milk or apple juice.

Fresh Fruit & Vanilla Yogurt 3.5

Cheese Pizza 4.5

Sausage Pizza 5.

Crispy Chicken, Potatoes & Spinach 5.

Toasted Cheese Sandwich with Apple Slices 3.5

drinks

Wines by the Glass

NV Prosecco Brut, Trevisiol, Veneto 7.

NV Brut Rose, Codrniu, Spain 7.5

2006 Pinot Grigio, Riff, Alto Adige 6.5

2006 Soave, Inama, Veneto 7.5

2006 Verdicchio, Marchetti, Marche 7.

2005 Chardonnay, Angeline, Russian River, Sonoma 7.5

2005 Dolcetto di Diano d'Alba, Piemonte 8.5

2005 Barbera d'Alba, Reverdito, Piemonte 7.5

2006 Chianti Colli Aretini, Mannucci-Droandi, Toscana 9.

2005 Chianti, Poggio Vignoso, Fattoria Bibbiani, Toscano 6.5

2005 Montepulciano d'Abruzzo, Fratelli Barba, Abruzzo 7.

2003 Merlot, Skylite Cellars, WA 8.5

Draft Beer

Laurelwood Red Ale, Ninkasi IPA, Moretti 4.

Lemonade 2.25

Pelligrino (500ml) 3.5

Cappucino 3.5

Espresso 2.75

Iced Tea 1.5

Pelligrino (1 liter) 6.

Caffe Latte 3.75

House Brewed Coffee 2.5

We proudly serve coffee made by Caffe Umbria

Our ever-changing menu reflects the bounty of our local growers. We support local farms & businesses guided by principles of sustainability.

Executive Chef Lissa Kane

Sous Chef Frank Muller

100108

*contains raw unpasteurized eggs

