

SOUP & SALADS
FOR STARTERS

SOUP DU JOUR

our house-made soup of the day
cup 7 | bowl 9

BURRATA gf p

apricot, arugula, almond, tomato, radish, prosciutto 17

SOBA SALAD ve

wakame, pickled cucumber, carrot, bell pepper, zucchini
sesame soy sauce 13

WILD ARUGULA gf vg

lemon oil, yuzu lemon, parmesan, radish 10 | 14

CLASSIC CAESAR

garlic croutons, parmesan cheese
caesar dressing, anchovy 9 | 13

ADD ON TO YOUR SALAD

chicken +7 shrimp +9 salmon +10 steak +11

SMALL PLATES
FOR SHARING

CHEF’S PLATE

chef selection of one artisanal meat, two cheeses
crackers, mustard, pickles, honey 12

TRUFFLE FRIES gf vg

truffle & parmesan served with tarragon aioli 15

POBLANO HUMMUS ve

fried chickpeas, vegetable crudité, flatbread 12
[gluten-free available upon request]

WARM SPRING DIP vg

asparagus, kale, pea, chèvre, cream cheese, tarragon
served with tortilla chips 13

ROASTED ASPARAGUS gf vg

cherry tomatoes, parmesan 10

BRUSSELS SPROUTS gf

golden raisin, bacon, balsamic glaze 10

MEZCAL SHRIMP CEVICHE gf

bell pepper, jalapeño, red onion, zucchini, tomato, cilantro
served with tortilla chips 12

LARGE PLATES
FOR MAIN MEAL

CHICKEN PICCATA

capers, beurre blanc, linguini, prosciutto 25

RAINBOW TROUT p

garlic & herb butter, asparagus, zucchini, tomato
almond, parsnip 28

STEAK & FRITES gf

pan-seared, chimichurri aioli, demi glacé 26
[truffle +3]

LINGUINI ve

sundried tomato, kalamata olive, caper, EVOO, basil 21

HOUSEMADE POTATO GNOCCHI

spring vegetable fricassee, pea broth, pecorino, prosciutto
oyster mushroom 25

ADD ON TO YOUR ENTRÉE

chicken +7 shrimp +9 salmon +10 steak +11

FROM THE PIZZA OVEN
HAND TOSSED 10 INCH PIZZA

GLUTEN-FREE CRUST AVAILABLE

BRUSCHETTA vg

mozzarella, roasted tomatoes, basil oil
balsamic glaze, crispy garlic 17

DIAVOLA

spicy pepperoni, chorizo, spicy salami
pickled fresno chilies, mozzarella, basil 17

FENNEL SAUSAGE

fennel sausage, roasted fennel, parmesan
roasted tomato, oregano, pepperoncini, mozzarella 17

GREEK vg

kalamata olive, grilled artichoke, mozzarella, feta
roasted tomatoes, thyme, parsley 17

LA JALAPEÑA

house sausage, jalapeño, mozzarella, red onion 17

ROSEMARY MARGHERITA vg

heirloom tomatoes, mozzarella, rosemary
tomato sauce, basil 17

MUSHROOM & PESTO p vg

wild mushrooms, roasted tomato, crispy garlic, pesto
mozzarella 18

PROSCIUTTO CRUDO

caramelized onion, parmesan reggiano
baby arugula, mozzarella, truffle oil 19

PHILLY CHEESESTEAK CALZONE

cheese sauce, caramelized onion, steak, mozzarella
bell pepper, crispy garlic, served with ranch sauce 20

ADD MORE TO ANY PIZZA

artichokes, feta, mushrooms, olives, roasted tomato +2
anchovies, bacon, pork sausage, prosciutto, spicy
salami +3

DESSERT
FOR THE SWEET TOOTH

WHITE CHOCOLATE MOUSSE

apricot, champagne reduction 9

LEMON ORANGE CAKE

citrus honey, italian butter cream 9

STRAWBERRY-BASIL CHEESECAKE

candy pickled rhubarb 9

CHOCOLATE CHIP COOKIE BAKE

cast iron baked with caramel sea salt ice cream 9

S’MORES KIT FOR TWO

graham cracker, chocolate bar, marshmallows 10
enjoy outdoors on one of our patios!

LIGHTEN UP! ROOT BEER FLOAT

vanilla bean ice cream 7

FAMILY TAKE-OUT
FOR THOSE ON THE GO

TAKE & BAKE LIMELIGHT LASAGNA vg

your choice classic italian sausage or ratatouille
[serves 4-6] 48

MEATBALLS & MARINARA

served hot with linguini & parmesan
[serves 4-6] 46

Please inquire with your server about making your dish gluten free or vegan.



vegan dishes that do not contain products that come from animals



vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish



dishes that contain **peanuts or other nuts** for those with nut allergies



gluten-free dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
20% automatic gratuity will be applied on parties of 6 or more.