



— breakfast & lunch

ALL
DAY

EGG & CHEESE SANDWICH ON HOUSE ENGLISH MUFFIN

frittata with spinach, asiago fresco, herb long hot spread — \$6

ADD: fennel cardamom breakfast sausage — \$2

pancetta — \$2

CINNAMON ROLL

rosemary, fleur de sel, kefir icing — \$4

ALMOND POLENTA CAKE — \$4

FOCCACIA

pomegranate, ricotta, lime leaf — \$5

pancetta, roasted garlic, spinach — \$5

HAND PIE

pear ricotta thyme — \$5

tomato burrata — \$5

CHIA SEED PARFAIT

kefir or coconut milk with fruit and puffed rice granola — \$5

AFTER
11 AM

EGGPLANT SANDWICH

\$7.5 — arugala, pickled onion, tomato jam

SPICY CHICKEN SALAD SANDWICH

\$7.5 — pickled greens, ricotta salata

CAESAR SALAD

\$8 — escarole, white anchovy, parmesan, croûton

SWEET POTATO SALAD

\$8 — tuscan kale, golden raisin, red onion, cranberry vinaigrette

BEANS AND GREENS

\$6 — cannellini, kale



— dinner

BEETS, RICOTTA

Robiola, Arugula, Almond, Black Pepper — \$10

GRILLED CAULIFLOWER

Preserved Orange, Hazel, Anchovy, Oregano — \$10

FRIED BABY FISH

Chili Oil, Salsa Verde, Aioli — \$11

SQUID

Beans, Preserved Lemon, Parsley — \$12

ROOT VEGETABLE CAPONATA

Date, Walnut, Fennel, Apple — \$10

PASTA CON LE SARDE

Pine Nut, Fennel, Saffron, Breadcrumb
\$12/20 —

FAZZIOLETTI

Preserved Citrus, Oregano, Chili, Bottarga/Cured Egg Yolk
\$10/18 —

SPAGHETTI A LA VONGOLE

Parsley, Garlic, Wine
\$12/20 —

GNOCCHI SARDO ARRABBIATA

Eggplant, Parmesan, Basil
\$10/18 —

TROFIE CON FUNGHI

Marjoram, Pecorino Sardo
\$10/18 —

AGRODOLCE CHICKEN

Potato, Long Hots
— \$24/40

WHOLE FISH

Salsa Verde, Grilled Bread, Potato, Grilled Citrus
— MP

ESPRESSO PANNA COTTA

\$8 — Orange, Bay, Sesame

OLIVE OIL CAKE

\$8 — Blood Orange, Pistachio, Cream