

## APPETIZERS

### **Ricotta with Tomato Jam | 6.00**

olive oil crostini, basil.

### **Bruschetta | 6.00**

heirloom tomato, sweet balsamic glaze, fresh mozzarella, basil, sea salt, black pepper, olive oil.

### **Salmon Tartar | 10.00**

creme fraiche, raw salmon, lemon dressing, chives, tarro chips, caper aioli.

### **Beef Carpaccio | 10.00**

eye of round, lemon basil aioli, chives, parmesan cheese, roasted fingerling potato, sea salt, olive oil.

### **Calabrian Chile Pig Ears | 8.00**

calabrian chiles, lemon zest.

### **Polenta Fries | 5.00**

parmesan, lemon garlic aioli.

### **White Cheddar Bolitas | 8.00**

parmesan, lemon garlic aioli.

## SOUP & SALAD

### **Tomato Basil Soup | 5.00**

plum tomatoes, cream, whipped ricotta, basil, crostini.

### **Tuscan White Bean Soup | 5.00**

tomato concasse, parmesan, parsley.

### **Chop Salad | 10.00**

romaine, kalamata olives, salami, tomato, roasted red pepper, fresh mozzarella, chick peas, red onion, Italian dressing.

### **Caesar Salad w/ Chicken | 12.00**

caesar dressing, croutons, parmesan cheese, chicken.

### **Fennel & Celery Root | 10.00**

meyer lemon dressing, candied almond, arugula, parmesan.

## WOOD FIRED PIZZA

### **Margherita | 10.00**

tomato, fresh mozzarella, basil.

### **Roasted Mushroom | 12.00**

ricotta crema, mozzarella & provolone cheese, caramelized onion, roasted mushroom, baby arugula.

### **Pepperoni | 14.00**

ground pepperoni, mozzarella cheese, roasted red pepper, oregano, shaved parmesan.

### **Spinach Pie | 12.00**

ricotta crema, wilted spinach, confit garlic, mozzarella & provolone cheese.

### **Chorizo | 14.00**

tomato, house made chorizo, queso blanco, cilantro pesto.

### **Bacon & Eggs | 10.00**

fontina, neuske bacon, scrambled eggs, charred onions, aleppo pepper, parmesan cheese, chives.

### **BBQ Chicken | 14.00**

bbq pulled chicken, house bbq sauce, mozzarella & provolone cheese, shaved red onion, cilantro, aged white cheddar.

### **Salami | 14.00**

tomato, mozzarella & provolone cheese, ground salami, roasted mushrooms, basil, parmesan.

### **Sausage & Cherry Pepper | 14.00**

tomato, mozzarella & provolone cheese, house made sausage, cherry peppers, parmesan, basil.

### **Braised Short Rib | 16.00**

roasted garlic, fontina, taleggio, ricotta crema, chives.

## PASTA

### **Short Rib Pappardelle | 18.00**

ragout sauce, roasted mushrooms, braised short ribs.

### **Chicken Fettuccini | 16.00**

tomato sauce, cream, tomato, roasted mushrooms, chives.

### **Spaghetti Cacio Pepe | 10.00**

parmesan cheese, cracked black pepper.

### **Shrimp Fettuccini Fra Diavolo | 18.00**

garlic, anchovy, calabrian chile, tomato, oregano.

### **Spaghetti Carbonara | 14.00**

crispy pancetta, parmesan cheese, cured egg yolks.

### **Lobster Pappardelle & Cheese | 20.00**

white cheddar, croutons, chives.

### **Fettuccini Alfredo | 12.00**

alfredo sauce, chives, parmesan cheese.

## WOOD FIRED GRILL

### **New York Strip Steak | 30.00**

14 oz steak, roasted red fingerling potato, sun-dried tomato butter, upland cress w/ lemon zest.

### **Salt & Pepper 1/2 Chicken | 25.00**

s&p half chicken, polenta fries, lemon & garlic confit butter, upland cress w/ lemon zest.

### **Pork Loin Chop | 20.00**

12 oz center cut loin chop, charred corn crema, roasted baby carrots, cubanelle and long hot peppers, fried capers.

### **Cedar Plank Salmon | 28.00**

8 oz salmon fillet, red potato mash, zucchini w/ anchovy butter, castelvetroano salsa verde.

### **Baby Back Ribs | 20.00**

annatto seed crusted ribs, polenta fries, lemon vinaigrette, lemon zest, pickled red & green long hot peppers.

Dirty-Spoons  
Pizza  
By: Jaime O. Montilla

## DESSERT

### **Bread Pudding | 6.00**

amaretto white chocolate sauce, coffee streusel crisp, creme fraiche whipped cream.

### **Chocolate Pot de Creme | 6.00**

creamy chocolate custard, sea salt, creme fraiche whipped cream.

### **Espresso Milk & Cookies | 4.00**

double chocolate chip cookie & peanut butter cookie, espresso infused milk.

