

PRIX FIXE MENU 2 COURSES \$24 | 3 COURSES \$29 | GLASS OF HOUSE WINE \$7

STARTERS

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE

ROASTED BEETS ^{GF}

radish, cucumber, roasted baby carrot, crispy quinoa, micro arugula, cucumber yogurt vinaigrette

CHICKEN TORTILLA SOUP ^{GF}

tomato, chipotle, jalapeño, corn, cilantro, red bell pepper, crème fraîche, tortilla strips

MAIN COURSES

“KOBE” BEEF MEATBALLS PASTA

american wagyu beef, pine nuts, golden raisin, linguine, white truffle cheese fondue, pomodoro sauce, caramelized onion, parmigiano, pecorino romano

CRISPY PARMESAN CHICKEN PAILLARD

roasted garlic potato purée, organic baby arugula salad, shaved red onion, red onion jam, white gravy

ROASTED VEGETABLE & SHRIMP SALAD ^{GF}

organic mixed greens, red quinoa, fennel, carrot, red bell pepper, red onion, zucchini, tomato, grilled lemon, honey mustard dressing

PENNE CECCA ^{GF}

grape tomato, spinach, garlic, pomodoro, brown rice pasta, parmigiano, choice of tiger shrimp or mary's chicken breast

pan roasted salmon | 2 grilled steak 8oz | 7 chicken breast paillard style | 2

DESSERTS

KEY LIME PIE

graham cracker crust, chantilly cream

CHOCOLATE BRIOCHE
BREAD PUDDING

crème anglaise, vanilla bean gelato

GELATOS OR SORBETS

ask server for selection

FOR THE TABLE

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 9

butter poached lobster | 6

MARKET VEGETABLES | 6 ^{GF}

GARLIC SAUTÉED SPINACH | 6 ^{GF}

ROASTED GARLIC POTATO PURÉE | 6 ^{GF}

POMMES FRITES | 6 ^{GF}

truffle & parmesan | 2

KOREAN SWEET POTATO STEAK FRIES | 7 ^{GF}

RICE CAULIFLOWER & SAUTÉED KALE | 7 ^{GF}

SHARED

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 9

butter poached lobster | 6

ROASTED BRUSSELS SPROUTS | 11 ^{GF}

shallots, bacon marmalade, lemon zest, parmigiano, fresh herbs

ROASTED BEETS | 11 ^{GF}

radish, cucumber, roasted baby carrots, crispy quinoa, micro arugula, cucumber yogurt vinaigrette

HONEY GLAZED SUNCHOKES | 11 ^{GF}

herbed goat cheese, crispy quinoa, lemon zest, fresh herbs

SPICY ROASTED CAULIFLOWER | 9

cumin spiced, greek yogurt chimichurri, cilantro

CALAMARI FRITTI | 11

cilantro lime sriracha aioli

PAPAYA BARBECUE “KOBE” MEATBALLS | 9

wagyu american beef, caramelized onions, golden raisins, pine nuts, roasted corn salsa

POMMES FRITES | 6 ^{GF}

garlic aioli, white balsamic tartar sauce, ketchup

truffle parmesan | 2

THAI CHICKEN CUPS | 11 ^{GF}

minced mary's organic chicken, shallots, crispy rice, peanuts, lemongrass vinaigrette, butter lettuce, cilantro

ALBACORE TUNA POKE | 14

avocado mousse, mango, scallions, soy-ginger dressing, toasted sesame seeds, roasted anaheim chile, radish, crispy tarot root

CHICKEN TORTILLA SOUP | 9 ^{GF}

tomato, chipotle, jalapeño, corn, cilantro, red peppers, crème fraîche, tortilla strips

GRILLED ARTICHOKE | 12 ^{GF}

white balsamic tartar sauce

^{GF} gluten free

*While we offer gluten free menu options we are not a gluten free environment.

Cross contamination can occur & we are unable to guarantee that any of the items can be free of allergens.

*eating raw or uncooked animal product may increase your risk of foodborne illness especially if you have a medical condition.

*bread is served on request

Check in on [Yelp](#) or [Facebook](#) for a free Key Lime Pie or Bread Pudding!

*18% gratuity added automatically for parties of 6 | 20% for 8 or larger

*please advise your server of any food allergens. *\$20 Corkage fee

*Outside dessert fee subject to \$3 charge per person

PIZZAS choice of crust size: pizetta - 8" rectangle | regular - 10" round

GRAPE TOMATO BASIL **PIZZETTA:** 9 | **REGULAR:** 14
garlic sautéed grape tomato, fresh basil, pizza sauce

APPLE & CARAMELIZED ONION **PIZZETTA:** 9 | **REGULAR:** 14
gorgonzola cheese, honey, caramelized onion

CRISPY CHICKEN **REGULAR:** 16
breaded all natural mary's chicken breast, caramelized onions, organic arugula & red onion salad
pizza sauce, mozzarella

POTATO & ROSEMARY **PIZZETTA:** 11.50 | **REGULAR:** 14
thinly sliced potato, fresh rosemary, red onion, E.V.O.O., fresh garlic, mozzarella

WILD MUSHROOM **PIZZETTA:** 9.75 | **REGULAR:** 15
white truffle cream sauce & fresh thyme, mozzarella

"KOBÉ" MEATBALLS **REGULAR:** 16
american wagyu beef, roasted red pepper, caramelized onions, mushrooms, pizza sauce, mozzarella

BLT **PIZZETTA:** 11.75 | **REGULAR:** 16
applewood smoked bacon, oven roasted tomato, roasted garlic, aged white cheddar cheese, arugula pesto

BURRATA & ROASTED VEGETABLE **PIZZETTA:** 9.25 | **REGULAR:** 15
carrots, red pepper, red onion, zucchini, fennel, cream sauce, parmigiano-pecorino cheese, organic arugula

SMOKED SALMON PIZZA **REGULAR:** 16
fingerling potatoes, red onion, dill, creme fraiche, garlic, E.V.O.O., lemon zest

PASTA

brown rice pasta | 2 ^{GF}

PENNE CECCA | 14 ^{GF}
grape tomatoes, spinach, garlic, pomodoro, brown rice pasta, parmigiano
mary's chicken breast | 7 black tiger shrimp | 7 pan roasted natural salmon | 9 chicken breast paillard style | 9

"KOBÉ" BEEF MEATBALLS PASTA | 20
wagyu american beef, golden raisin, pine nut, caramelized onion, white truffle
cheese fondue, pomodoro sauce, linguine, parmigiano, pecorino romano

RIGATONI BOLOGNESE | 18
slow cooked rich red meat sauce, parmigiano, pecorino romano

SEAFOOD LINGUINE | 22
natural salmon, shrimp, calamari, bechamel, spicy pomodoro sauce

SALADS

ROASTED VEGETABLE & QUINOA SALAD | half 10 full 14 ^{GF}
organic mixed greens, red quinoa, fennel, carrot, red bell pepper, red onion,
zucchini, tomato, grilled lemon, honey mustard dressing

CHOPPED SABROSA SALAD | half 11 full 15 ^{GF}
romaine lettuce, roasted corn, tomato, black bean, aged white cheddar cheese,
bell pepper, corn tortilla strips, cilantro, red onion, avocado, honey-jalapeño vinaigrette

BLACKENED SALMON SALAD | 21 ^{GF}
natural salmon, organic mixed greens, fresh herbs, slow roasted tomato,
capers, goat cheese, shallot vinaigrette

SALAD ADD-ONS

| | | |
|-----------------------------------|--------------------------------|------------------------|
| mary's chicken breast 7 | black tiger shrimp 7 | grilled steak 8oz 14 |
| chicken breast paillard style 9 | pan roasted natural salmon 9 | |

MAIN COURSES

CRISPY PARMESAN CHICKEN PAILLARD | 21
mary's organic chicken breast, roasted garlic potato purée, organic baby arugula salad,
shaved red onion, red onion jam, white gravy

CAST IRON ROASTED CHICKEN BREAST | 21
mary's organic chicken breast, cauliflower, fingerling potato, black kale, chicken jus, toasted ciabatta

WILD MUSHROOM RISOTTO | 18 ^{GF}
roasted shitake, cremini, oyster mushroom, fresh thyme, goat cheese, parmigiano
mary's chicken breast | 7 black tiger shrimp | 7 pan roasted natural salmon | 9 chicken breast paillard style | 9

GRILLED NATURAL SALMON | 29 ^{GF}
herbed rice cauliflower, sauteed purple kale, baby carrot, frenso chili agave sauce

CARAMELIZED CUMIN SPICED PORK CHOP | 24
brined 10oz bone-in, white truffle oil & mushroom mac & cheese, sugar snap peas, mojo sauce

"KOBÉ" BEEF BURGER 8OZ. | 16
american wagyu beef, red onion jam, organic arugula, gorgonzola,
roasted garlic aioli. toasted brioche bun, pommes frites or organic mixed greens
sautéed cremini mushrooms | 2 applewood bacon | 3 korean sweet potato steak fries | 2

HERB GRILLED HANGER STEAK 8OZ. | 29 ^{GF}
sunchoke purée, roasted brussels sprouts, blistered grape tomato, red wine demi glaze

FISH OF THE DAY | MP ^{GF}
roasted fingerling potato, aritchoke hearts, blistered grape tomato,
olives, tomatillo romesco sauce, fried parsley