

## FOR THE TABLE

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 9  
butter poached lobster | 6

MARKET VEGETABLES | 6 <sup>GF</sup>

GARLIC SAUTÉED SPINACH | 6 <sup>GF</sup>

ROASTED GARLIC POTATO PURÉE | 6 <sup>GF</sup>

POMMES FRITES | 6 <sup>GF</sup>  
truffle & parmesan | 2

KOREAN SWEET POTATO STEAK FRIES | 7 <sup>GF</sup>

ROASTED SPAGHETTI SQUASH | 7 <sup>GF</sup>

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

### STARTERS

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE

ROASTED BEET SALAD <sup>GF</sup>  
organic baby spinach, shaved red onion, toasted walnuts, herbed goat cheese, roasted shallot vinaigrette

CHICKEN TORTILLA SOUP <sup>GF</sup>  
tomato, chipotle, jalapeño, corn, cilantro, red bell peppers, crème fraîche, avocado, tortilla strips

### MAIN COURSES

“KOBE” BEEF MEATBALLS PASTA  
american wagyu beef, pine nuts, golden raisins, linguine, white truffle cheese fondue, pomodoro sauce, caramelized onions, parmigiano, pecorino romano

CRISPY PARMESAN CHICKEN PAILLARD  
roasted garlic potato purée, organic baby arugula salad, shaved red onions, red onion jam, white gravy

ROASTED VEGETABLE & SHRIMP SALAD <sup>GF</sup>  
organic mixed greens, red quinoa, fennel, carrots, red bell pepper, red onion, zucchini, tomatoes, grilled lemon, honey mustard dressing

ALMOND & GRAPE TOMATO PASTA <sup>GF</sup>  
brown rice penne pasta, grape tomato almond pesto, fresh basil, grape tomatoes, parmigiano, pecorino romano

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

### DESSERTS

GINGER CHEESECAKE  
meyer lemon curd, blueberry compote, ginger sablee

CHOCOLATE BRIOCHE BREAD PUDDING  
crème anglaise, vanilla bean gelato

GELATOS OR SORBETS  
ask server for selection

## SHARED

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 9  
butter poached lobster | 6

BLISTERED SHISHITO PEPPERS | 10.50  
sweet soy, lime zest, toasted sesame seeds

SPICY ROASTED CAULIFLOWER | 9 <sup>GF</sup>  
cumin spiced, greek yogurt chimichurri, cilantro

CALAMARI FRITTI | 11  
cilantro lime sriracha aioli

PAPAYA BARBECUE “KOBE” MEATBALLS | 8.75  
wagyu american beef, caramelized onions, golden raisins, pine nuts, roasted corn salsa

POMMES FRITES | 6 <sup>GF</sup>  
garlic aioli, remoulade, ketchup  
truffle parmesan | 2

THAI CHICKEN CUPS | 11 <sup>GF</sup>  
minced mary's organic chicken, shallots, crispy rice, peanuts, lemongrass vinaigrette, butter lettuce, cilantro

ALBACORE TUNA POKE | 14  
avocado, cucumbers, toasted sesame seeds, fresh dill, scallion, lime sriacha aioli, crispy lotus root

CHICKEN TORTILLA SOUP | 9  
tomato, chipotle, jalapeño, corn, cilantro, <sup>GF</sup>d peppers, avocado, crème fraîche, tortilla strips

GRILLED ARTICHOKE | 12 <sup>GF</sup>  
white balsamic tartar sauce

SOUP OF THE DAY | changes daily

ROASTED BEET SALAD | 10.75 <sup>GF</sup>  
organic baby arugula, pickled red onion, toasted walnuts, herbed goat cheese, meyer lemon vinaigrette

<sup>GF</sup> 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: pizzezza - 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

**"KOBE" 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 <sup>GF</sup>

brown rice pasta | 2

**ALMOND & GRAPE TOMATO PENNE** | 14 <sup>GF</sup>  
brown rice penne pasta, grape tomato almond pesto, fresh basil, garlic,  
parmigiano, pecorino romano, E.V.O.O.

mary's chicken breast | 7   black tiger shrimp | 7   pan roasted natural salmon | 9   chicken breast paillard style | 9

**"KOBE" BEEF MEATBALLS PASTA** | 20  
wagyu american beef, golden raisins, pine nuts, caramelized onions, 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

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

**ROASTED VEGETABLE & QUINOA SALAD** | 14 <sup>GF</sup>  
organic mixed greens, red quinoa, fennel, carrots, red bell peppers, red onions,  
zucchini, tomatoes, grilled lemon, honey mustard dressing

**CHOPPED SABROSA SALAD** | 14.50 <sup>GF</sup>  
romaine lettuce, roasted corn, tomatoes, black beans, aged white cheddar cheese,  
bell pepper, corn tortilla strips, cilantro, red onions, avocado, honey-jalapeño vinaigrette

**BLACKENED SALMON SALAD** | 21 <sup>GF</sup>  
natural salmon, organic mixed greens, fresh herbs, slow roasted tomatoes,  
capers, goat cheese, shallot vinaigrette

## MAIN COURSES

**CRISPY PARMESAN CHICKEN PAILLARD** | 21  
mary's organic chicken breast, roasted garlic potato purée, organic baby arugula salad,  
shaved red onions, 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

**SUMMER PEA RISOTTO** | 18 <sup>GF</sup>  
pea tendrils, tarragon oil, mascarpone, pea shoots, parmesan shaves  
mary's chicken breast | 7   black tiger shrimp | 7   pan roasted natural salmon | 9   chicken breast paillard style | 9

**GRILLED NATURAL SALMON** | 29 <sup>GF</sup>  
garlic roasted spaghetti squash, tomatillo fresca, chipotle-tomato chutney

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

**"KOBE" 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  
applewood bacon | 3   sautéed cremini mushrooms | 3   korean sweet potato steak fries | 2

**HERB GRILLED HANGER STEAK 8OZ.** | 29 <sup>GF</sup>  
caramelized radish, roasted fingerling potatoes, baby summer squash, grape tomatoes,  
tomatillo chimichurri, pickled shallot & radish salad