

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
parmesan crusted mary's organic chicken breast, caramelized onions, pizza sauce, mozzarella, organic arugula & red onion salad

POTATO & ROSEMARY **PIZZETTA:** 11.50 | **REGULAR:** 14
thinly sliced potato, fresh rosemary, red onion, extra virgin olive oil, fresh garlic, mozzarella

WILD MUSHROOM **PIZZETTA:** 10 | **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, arugula pesto, aged white cheddar

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

SMOKED SALMON PIZZA **REGULAR:** 16
sliced fingerling potatoes, red onion, dill, creme fraiche, garlic, extra virgin olive oil, lemon zest

PASTA

brown rice penne | 2(GF)

PENNE CECCA | 15 (GF)
grape tomatoes, spinach, garlic, pomodoro, brown rice penne, parmigiano, pecorino romano
mary's chicken breast 7 | black tiger shrimp 7 | pan roasted natural salmon 9 | chicken breast paillard style 9

KOBE BEEF MEATBALLS PASTA | 21
wagyu american beef, golden raisin, pine nut, caramelized onion, white truffle cheese fondue, pomodoro sauce, linguine, parmigiano, pecorino romano

RIGATONI BOLOGNESE | 19
slow cooked rich red meat sauce, parmigiano, pecorino romano

SEAFOOD LINGUINE | 23
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, red bell pepper, crispy 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 organic chicken breast | 7 black tiger shrimp | 7 grilled hanger steak 6oz | 14
chicken breast paillard style | 9 pan roasted natural salmon | 9

MAIN COURSES

CRISPY PARMESAN CHICKEN PAILLARD | 22
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 | 23
mary's organic chicken breast, roasted baby carrots, fingerling potato, spring peas, spring onion, chicken jus

WILD MUSHROOM RISOTTO | 19 (GF)
roasted shiitake, cremini, oyster mushroom, fresh thyme, goat cheese, parmigiano, pecorino romano
mary's organic chicken breast 7 | black tiger shrimp 7 | pan roasted natural salmon 9 | chicken breast paillard style 9

GRILLED NATURAL SALMON | 29 (GF)
wild rice, sautéed shaved fennel, kale, chiptole tomato chutney

CARAMELIZED CUMIN SPICED PORK CHOP | 26
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
sautéed cremini mushrooms 3 | applewood bacon 3 | korean sweet potato steak fries 2

"IMPOSSIBLE" VEGAN BURGER | 16
butter lettuce, tomato, grilled red onions, vegan cheese, vegan sriracha mayo, toasted vegan bun
choice of pomme frites or mixed greens
korean sweet potato fries | 2

HERB GRILLED HANGER STEAK 6oz. | 30 (GF)
roasted garlic potato purée, asparagus, tequila mushroom sauce

PRIX FIXE MENU

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

STARTERS

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE

GOLDEN BEETS & BURRATA (GF)

micro arugula, crispy red quiona, blackberry vinegar reduction

CHICKEN TORTILLA SOUP (GF)

tomato, chipotle jalapeño, corn cilantro, red peppers, crème fraiche, crispy tortilla strips

MAIN COURSES

KOBE BEEF MEATBALL 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 hanger steak 6oz 7 | chicken breast pailard 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

SHARED

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 9

GRILLED ARTICHOKE | 12 (GF)

white balsamic tartar sauce

GOLDEN BEETS & BURRATA | 12 (GF)

micro arugula, crispy red quiona, blackberry vinegar reduction

BLISTERED SHISHITO PEPPERS | 11 (GF)

sweet soy glaze, sesame seeds

SPICY ROASTED CAULIFLOWER | 10

cumin spiced, greek yogurt chimichurri, cilantro

CALAMARI FRITTI | 12

lime sriracha aioli, lemon wedge

POMMES FRITES | 6 (GF)

garlic aioli, white balsamic tartar sauce, ketchup
truffle parmesan | 2

PAPAYA BBQ KOBE MEATBALLS | 9

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

THAI CHICKEN CUPS | 12 (GF)

minced chicken, shallots, cilantro, crispy rice, peanuts, lemongrass vinaigrette, butter lettuce

CHICKEN TORTILLA SOUP | 9 (GF)

tomato, chipotle jalapeño, corn cilantro, red peppers, crème fraiche, crispy tortilla strips

FOR THE TABLE

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 9

MARKET VEGETABLES | 6 (GF)

WILD RICE | 7 (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)

*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

(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