

BUILD YOUR OWN CHEESE FLIGHT

rustic bread, fruits, honey comb & fig jam

THREE CHEESE OPTION 24 | FOUR CHEESE OPTION 28

add prosciutto 6 | add soppressata 5

Manchego, Spain (sheep)

1 yr aged + zesty exuberance + firm + dry

Pecorino Tartufo, Italy (sheep)

black truffle + a chorus of butter & salt

Humboldt Fog, Cypress Grove, CA (goat)

creamy + luscious + center ribbon of ash

Robiola, Piedmont, Italy (cow, sheep)

soft ripened + buttery + hints of mushroom

Clothbound Cheddar, Jasper Hill, VT (cow)

robust flavor + sweet & nutty body

Green Hill Double Cream, Sweet Grass Dairy, GA (cow)

semi soft + subtle mushroom flavor

La Tur, Italy (goat + sheep + cow)

bloomy rind + rich earthiness + full flavored

Nancy's Camembert, Old Chatham, NY (sheep + cow)

creamy + soft ripened + buttery

CHARCUTERIE BOARD | 26

*prosciutto + capicola + soppressata + manchego cheese + laura chenal goat cheese
roman-style artichokes + gherkins + whole grain mustard*

TASTE & SHARE

TOMATO BASIL SOUP | 7

torn basil + parmesan

WAGYU MEATBALLS | 17

*san marzano tomato-basil sauce
herb ricotta + reggiano + rustic bread*

AHI TARTARE | 18

*avocado + cucumber + cilantro
vine ripened tomato + citrus olive tapenade*

GOAT CHEESE BEIGNET | 13

goat cheese + honey + cracked pepper

FRITTO MISTO | 18

*Point Judith (USA) calamari
shrimp + shishito peppers
spicy san marzano marinara*

LITTLE GEM CAESAR SALAD | 13

*caesar dressing + parmesan cheese
paesano croutons*

TOMATO & BUFALA MOZZARELLA

BRUSCHETTA | 14

garlic confit + torn basil + evoo

LOBSTER & SHRIMP POTSTICKERS | 17

fresno chilies + spicy lemon sauce

BEVERAGES

PANNA | 8

PELLEGRINO | 8

PASSION FRUIT MANGO TEA | 3

COKE, DIET COKE, SPRITE | 3.50

FRENCH PRESS COFFEE & DECAF | 4



STONE FIRED PIZZA

MARGHERITA | 17

tomato sauce + basil + fior di latte

THE BUTCHER | 19

*fresh mozzarella + prosciutto + capicola + soppressata
san marzano pizza sauce + oregano*

PEAR & GORGONZOLA | 18

d'anjou pear + caramelized onion + basil + honey + parmesan

SANDWICHES & MAINS

GRILLED CHEESE & TOMATO BASIL SOUP | 15

taleggio cheese panini + white truffle oil

COBB SALAD | 17

*grilled chicken + avocado + prosciutto + potatoes
heirloom tomato + soft egg + gorgonzola vinaigrette*

CAESAR SALAD | 17

*baby romaine + caesar dressing + parmesan cheese + paesano croutons
(grilled chicken or fried shrimp)*

LOBSTER GRILLED CHEESE | 26

*tarragon buttered lobster tail + buttery robiola
fontina + truffle parmesan fries*

* NAPA BURGER | 16

*fig jam + caramelized onion + humboldt fog
arugula + roast tomato + french fries*

CRISPY CHICKEN SANDWICH | 16

buttermilk fried chicken + fontina + cabbage slaw + tomato + fries

**THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED,
THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY,
SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.*