

Cucina

SPUNTINI

BREAD SERVICE • 9

house made focaccia, french baguette, daily selection, cultured butter & maldon salt

ARANCINI • 18

saffron risotto, bone marrow, parmigiano, lemon gremolata

BRUSCHETTA • 18

cultured butter, white anchovies, red onion, oil-cured olives, celery, lemon

RAW OYSTERS • 6 or 12 \$3 ea.

daily selection, seasonal mignonette

ANTIPASTI

POLIPO • 21

braised octopus, green olive pesto, potato

FRITTO MISTO • 24

lightly battered calamari, shrimp, zucchini, pink peppercorn aioli

BURRATA • 20

wilted bitter greens, garlic, lemon, Calabrese peppers, crostini

POLPETTE CON RICOTTA • 20

pork and beef meatballs, fresh pomodoro sauce, housemade ricotta

INSALATE

CAESAR • 15

romaine hearts, croutons, shaved parmesan, lemon, anchovies

MISTA • 14

mixed greens, radicchio, fennel, basil, cherry tomatoes, lemon, olive oil

BARBABIETOLA • 16

roasted beets, arugula, pickled shallots, crema fresca, marcona almonds

TERRA

16 oz C.A.B. PRIME RIB • 62

smashed potatoes with crème fraiche and chive, sauteed escarole, guanciale brandy peppercorn sauce

VEAL CHOP

SALTIMBOCCA • 52

prosciutto, sage, haricots verts, butter gemelli, veal demi-glace

CHICKEN MILANESE • 28

oven roasted tomatoes, red onion, baby arugula, parmigiano reggiano, balsamic reduction

MARE

BRANZINO AL LIMONE • 46

broccolini, capers, tomatoes, rosemary potatoes

LOBSTER • 28

8oz Maine lobster tail

CHIOPPINO • 56

tomato and fennel broth, daily white fish, mussels, shrimp, crostini

SCALLOP RISOTTO • 58

Dry scallops, guanciale, peas, mint, chive, pecorino romano

SPECIALITÀ DELLA CASA

POLLO AL SALMOGRILLIO • 29

½ roasted Erba Verde chicken, farro, swiss chard, mushroom brodo

LASAGNE AL CARCIOFO • 36

housemade pasta, chardonnay sauce, garlic, basil, mozzarella, parmesan

INVOLTINI

DI MELANZANE • 28

eggplant, ricotta, pomodoro, bucatini

PASTA FATTA IN CASA

BUCATINI CACIO E PEPE • 26

butter, cracked pepper, roasted garlic, pecorino romano

PASTA E LENTICCHIE • 24

green lentils, carrot, celery, onion, lumache, pomodoro, basil, bianco sardo

RAGU A LA BOLOGNESE • 29

rigatoni, veal, pork beef, pomodoro red wine, parmesan, cream

SICILIAN BUCATINI • 26

white anchovy, confit garlic, extra virgin olive oil, Sicilian oregano, breadcrumbs

CONTORNI

CAROTE • 19

roasted rainbow carrots, spiced yogurt, pistachio

RADICCHIO ALLA GRIGLIA • 19

grilled radicchio, olive oil, lemon, rosemary, gorgonzola dolce, nocciola crocante

LEMON ROASTED ZUCCHINI • 18

basil, toasted breadcrumbs, botarga



Executive Chef VALENTINA GARCIA MONTAÑO • Sous Chef GREG BLANDO

* We ask that you do not separate checks more than 2 per table. Gratuity of 20% will be added to parties of 6 or larger. * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness * Please notify your server or any dietary restrictions or food allergies.

BOTTLE

SPARKLING

Brut Chandon Champagne, California
bottle 60

Chandon Brut Rosé, California
split 13.50 • bottle 65

Chandon Garden Champagne, California
split 13.50 • bottle 60

WHITE

DOMESTIC

Chardonnay, Sonoma-Cutrer, Sonoma County, 2022 • 60

ITALY

Pinot Grigio, Santi Sortesele D.O.C., 2021 • 46

RED

DOMESTIC

Cabernet Sauvignon

Hall, Napa Valley, 2019 • 119

Beaulieu Vineyards, Sonoma County, 2019 • 75

Pinot Noir

Trail Marker, Santa Cruz Mountains, 2021 • 48

Holloran, Willamette Valley, 2021 • 46

Dehlinger, Goldridge, 2019 • 99

Bread & Butter, Napa Valley, 2021 • 54

FRANCE

Bordeaux, Pauillac, La Comtesse, 2018 • 115

Bordeaux, Pessac Leognan, Chateau Haut Bailly, 2019 • 98

Bordeaux, St Emilion, Chateau Petit Figeac, 2019 • 140

ITALY

Montepulciano, De Sterlich, d'Abruzzo, 2021 • 52

Chianti Classico, Rodano, 2019 • 49

Familia Torres Properties, Altos Ibericos Riserva, 2015 • 46

Brunello di Montalcino, Le Chiuse, DOCG, 2018 • 179

Rosso di Montalcino, Le Chiuse, DOC, 2021 • 68

GLASS

SPARKLING

Gruet, Brut Rosé
glass 13 • bottle 39

WHITE & ROSÉ

Rosé, Bodegas "Breca" Spain, 2021

glass 10 • bottle 38

Rosé, Whispering Angel

glass 13 • bottle 50

Rosé, Munity

glass 12 • bottle 42

Pinot Grigio, Santi "Sortesele" Veneto, 2021

glass 12 • bottle 46

Riesling, Ryan Williams, Finger Lakes NY, 2021

glass 10 • bottle 30

Sauvignon Blanc, Squealing Pig, Marlborough New Zealand, 2022

glass 11 • bottle 33

RED

Pinot Noir, Lyric, Sonoma CA, 2022

glass 13 • bottle 39

Chianti Classico, Volpaia Italy, 2020

glass 13 • bottle 49

Cabernet Sauvignon, Roustestock Napa, 2020

glass 16 • bottle 62

COCKTAILS

OLMSTED MANHATTAN

bourbon, averna, angostura & black walnut bitters

VAUX SPRITZ

aperol, grapefruit, soda, prosecco

NEGRONI

gin, sweet vermouth, campari

MARGARITA

blanco tequila, lime, triple sec, orange agave, ancho chili salt

AMERICANO

campari, antica formula vermouth, soda

HOBSON SOUR

bourbon, lemon, orange, egg white, port

VESPER

gin, vodka, lillet rosé

ACROSS THE PACIFIC

rum, averna, lime, orgeat, angostura, nutmeg

BEERS

LABATT BLUE 6

LABATT BLUE LIGHT 6

BUD LIGHT 6

MICHELOB ULTRA 6

STELLA ARTOIS 7

BIG DITCH HAYBURNER IPA 7

PERONI 7

BIRRA MORETTI 7

SULLIVANS IRISH ALE 8.5