

WINES AND COCKTAILS

SPARKLING

Ferrari Brut 13 · 25 · 55 glass · carafe · bottle

TrentoDoc NV Alto Adige, Italy

Moscato Di Asti 13 · 25 · 55 glass · carafe · bottle

Rivetti 2016 Piemonte, Italy

WHITE - CRISP & AROMATIC

Gruner Veltliner 12 · 23 · 52 glass · carafe · bottle

Neumayer "Ludwig" 2015 Traisental, Austria

Albarino 12 · 23 · 52 glass · carafe · bottle

Fillaboa Finca Monte Alto 2015 Rias Baixas, Spain

Vinho Verde 13 · 25 · 55 glass · carafe · bottle

Vale Do Homem 2015 Braga, Portugal

Sauvignon Blanc 12 · 23 · 49 glass · carafe · bottle

Innocent Bystander 2016 Marlborough, New Zealand

WHITE - STRUCTURE & FRUIT

Riesling 14 · 26 · 69 glass · carafe · bottle

Sybille Kuntz Kabinett Trocken 2014 Mosel, Germany

Chardonnay 15 · 28 · 61 glass · carafe · bottle

Castello Della Sala "Bramito Del Cervo" 2015 Umbria, Italy

Chardonnay 14 · 27 · 59 glass · carafe · bottle

Tantara 2014 Santa Maria, California

ROSÉ

Negroamaro Rosato 12 · 22 · 45 glass · carafe · bottle

Cantele Salento IGT 2016 Puglia, Italy

Rose Cabernet Franc 13 · 23 · 49 glass · carafe · bottle

Seven Hills 2016, Columbia Valley, Washington

REDS - LIGHT & PERFUMY

Zweigelt 11 · 20 · 42 glass · carafe · bottle

Rosi Schuster Rotburger 2015 Burgenland, Austria

Agioritiko 11 · 22 · 45 glass · carafe · bottle

Ktima Driopi Nemea Classic 2011 Peloponnesse, Greece

Pinot Noir 16 · 30 · 66 glass · carafe · bottle

Tantara "Rio Vista" 2013 Santa Rita Hills, California

REDS - SUPPLE & EXPRESSIVE

Cabernet Blend 18 · 33 · 73 glass · carafe · bottle

Matsuda 2015, Paso Robles, California

Barolo 20 · 38 · 80 glass · carafe · bottle

Stroppiana "Leonardo" 2011, Piemonte, Italy

Sangiovese 14 · 27 · 59 glass · carafe · bottle

Montefalco Rosso Cantine Adanti 2010 Marche, Italy

REDS - BOLD & RICH

Syrah-Mourvedre Blend 15 · 28 · 61 glass · carafe · bottle

Hecht & Bannier Faugeres 2010, Faugeres, France

Malbec 13 · 25 · 55 glass · carafe · bottle

Paolucci "La Posta" Vineyard 2014 Mendoza, Argentina

Cabernet Sauvignon 20 · 38 · 80 glass · carafe · bottle

Peter Paul "Giuliani Vineyard" 2011 Napa Valley, California

COCKTAILS

Every cocktail is carefully crafted from scratch to taste exceptional. We appreciate your patience and assure you it's well worth the wait.

Smoke & Fire 15

Monkey Shoulder Scotch, honey, barrel-aged bitters, hickory smoke

Japanese Penicillin 13

Iwai Japanese Whiskey, True Roots Ginger Syrup, Honey, Laphroig 10Y

Cucumber Basil Gimlet 13

Plymouth Gin, basil and fresh Persian cucumber

Paper Plane 14

Bulleit Bourbon, Aperol, Amaro Nonino, Lemon juice.

California Sunset 14

Botanica California Gin, fresh strawberries, sage.

Jessica Rabbit 14

Xicaru Silver Mezcal, Strawberries Preserve, Lemon juice, Salt.

Purple Haze 13

Stoli Blakberi vodka, blackberries, mint.

SMALL BITES (dinner only)

Bocconcini di Bufala \$8

Buffalo mozzarella, Eggplant Caponata, extra virgin olive oil.

Olive Marinate with French Feta \$8

Castelvetrano, Kalamata and Cerignola olives in extra virgin olive oil with Valbreso French feta cheese.

Cannellini Bean Dip \$9

Cannellini beans, extra virgin olive oil, hot peppers sauce, crostini.

Deviled Eggs \$8

Jalapeno, whole grain mustard.

Ombra Flatbread \$13

Puff pastry topped with blue cheese spinach, caramelized onions, provolone cheese and cherry tomato.

Truffled Mac & Cheese \$13

House made pasta with swiss, cheddar and black truffle infused olive oil.

Le Zuppe \$8 -

Your choice of Cold Heirloom Tomato Soup, Minestrone Vegetable Soup, Artichoke with mascarpone cheese Soup, Broccoli Puree topped with Goatcheese.

Dessert \$8 - Available Only Monday to Thursday

Ask your server for the daily dessert selection.

CHEESE BOARD

Served with Honey and Crostini \$15

*Parmigiano-Reggiano 24 mesi – cow, hard; Italy [grainy, complex]
Pecorino Fiore Sardo – sheep, semi hard; Italy [sweet and tangy]
Brie Fermier, Jouvence – cow, soft; France [nutty, creamy]
Gorgonzola Piccante – cow, semi soft; Italy [pungent, savory]*

SALUMI BOARD

Served with bread \$15

*Prosciutto di Parma – pork; Italy [sweet, complex]
Salame Felino – pork; Italy [spicy, soft]
Speck Alto Adige – pork; Italy [smoked, delicate]
Mortadella – pork; Italy [savory, nutty]*

Lasagna \$15 - Available Only Monday to Thursday

Classic Style Beef Ragout, Mozzarella cheese, Parmigiano Reggiano.

Eggplant Parmigiana \$13 - Available Only Monday to Thursday

Japanese Eggplants, Tomato sauce, Mozzarella Cheese, Ricotta Cheese, Parmigiano Reggiano, Basil.

Polpettine \$13 - Available Only Monday to Thursday

Bite sized beef meatballs, Tomato Sauce, Peas, Bread Crostone.

LUNCH

Caprese Salad \$15

Imported hand stretched DOP Buffalo Mozzarella, Heirloom tomato, arugola, Basil Pesto dressing, black Hawaiian salt.

Ombra Chopped Salad \$14

Italian chopped salad with romaine, radicchio, hard-boiled eggs, garbanzo beans, provolone cheese, pepperoncini and salame in a lemon dressing.

—
Add \$6 choice of Chicken, Shrimp, Salmon

Beet and Baby Greens Salad \$14

Mixed baby greens, roasted red and golden beets with blue cheese, candied pecans and green apples in a balsamic vinaigrette.

—
Add \$6 choice of Chicken, Shrimp, Salmon

Caesar Salad \$12

Classic Caesar salad with house-made garlic croutons and shaved Parmigiano-Reggiano.

—
Add \$6 choice of Chicken, Shrimp, Salmon

Insalata di Carciofi \$16

Fresh, raw baby artichokes, hearts of palm over arugola greens topped with shaved Parmigiano-Reggiano and walnuts.

—
Add \$6 choice of Chicken, Shrimp, Salmon

Quinoa Salad \$14

Red and white quinoa, mixed baby greens, farro, sugar snap peas, asparagus tips, corn, dried cranberries, cherry tomatoes in a lemon dressing.

—
Add \$6 choice of Chicken, Shrimp, Salmon

Tonno Scottato \$19

Lightly breaded, seared saku tuna, served on top of sauteed italian black lentils.

Pagnottello Prosciutto E Mozzarella \$17

Our pizza dough roll with fresh imported buffalo mozzarella, prosciutto di Parma, Arugola and Parmigiano Reggiano served with mixed green salad.

Pagnottello Al Pollo \$16

Our pizza dough roll with grilled chicken breast, pesto and sun-dried tomato spread, melted provolone cheese, arugola served with mixed green salad

Pagnottello Alla Bistecca \$18

Our pizza dough roll with grilled skirt steak, sauteed bell peppers, caramelized onions, melted provolone cheese and horseradish sauce, served with mixed green salad.

Lasagna \$15

Classic Style Beef Ragout, Mozzarella cheese, Parmigiano Reggiano.

Eggplant Parmigiana \$13

Japanese Eggplants, Tomato sauce, Mozzarella Cheese, Ricotta Cheese, Parmigiano Reggiano, Basil.

Polpettine \$13

Bite sized beef meatballs, Tomato Sauce, Peas, Bread Crostone.

Le Zuppe \$10

Your choice of Minestrone Vegetabe Soup, Tomto and Basil Soup, Broccoli Puree and Goatcheese.

SPANISH GIN AND TONIC

SPANISH-STYLE GIN & TONIC

A beautiful mix of gin, tonic, fruit, herbs, and citrus peels served in a, wide-rimmed glass to showcase the aromas and colorful ingredients.

1

Select your Gin

Hayman's Old Tom Gin England 40% \$14

Sweeter, bottled unfiltered, vanilla scented.

Wilder Gin California 43% \$15

California botanicals fresh, savory, herbal.

St. George Terroir Gin California 45% \$16

Earthy, coriander seed spice and warming citrus.

Few American Gin Illinois 40% \$15

Earthy with a malty character.

Monkey 47 Schwarzwald Dry Gin Germany 47% \$21

47 Botanical from Germany's Black Forest. Racy and complex.

The Botanist Islay Dry Gin Scotland 46% \$16

A very floral gin, with herbal character and a touch of peat.

Tanqueray No. TEN Gin UK 47.3% \$15

A classic London Dry, smooth and fresh-tasting.

Botanica Spiritus Gin California 45% \$17

Barreled, with local botanical.

Plymouth Navy Strength Gin UK 57% \$15

Hot and assertive with pronounced citrus notes.

Leopold's Navy Strength Colorado 57% \$19

Hot and assertive with pronounced citrus notes.

2

Select your tonic

True Roots Original Tonic

Natural Green Tea and Quinine for a creamy and delicate texture

True Roots Cucumber Lemon

Fresh cut lemongrass, lime peels, natural quinine with cucumber extract.

True Roots Coconut Lemongrass

Fresh cut lemongrass, lime peels, natural quinine with coconut extract.

Bitter Truth Indian Tonic

The classic hi end UK tonic water with deep pure quinine flavor.

3

Select your Garnish [pick max 3]

Lemon Peel

Lime Peel

Grapefruit Peel

Orange Peel

Blackberries

Blueberries

Raspberry

Cucumber

Mint

Rosemary

Sage

Thyme

Basil

Black Peppercorns

Flowers

Candied Ginger

Cinnamon

Cherry Tomato

Having trouble deciding? Let us make one for you!