



Dinner

Executive Chef - Rebecca Boice // Sous Chef - Alex Cook

seasonal // organic // sustainable // local

18% service fee added for parties of 6+ // \$20 corkage fee - 4 bottle max

small bites

**house-made rosemary focaccia with parmesan
balsamic & arbequina extra virgin olive oil 6**

**calia e simenza: crispy chickpeas & pumpkin seeds
with paprika & lime 5**

**deep-fried cauliflower romanesco & sunchokes
with aioli, lemon & chives 10**

marinated olives 5

first course

a warming cup of duck consommé 5
with thyme

arancini 12

deep-fried risotto fritters stuffed with mozzarella & tomato
pecorino toscano & herb salad

velvet pioppini mushroom toast 14
with wild nettle cream & rosemary

valle verde farms fuyu persimmons & burrata alla panna 14
with arugula, cacao nib picada, pomegranate seeds & fresh ginger

happy boy farms mixed greens & pickled beet salad 11
with sheep's milk feta, fennel seed & crispy quinoa

paul's produce mixed chicory salad 12
with boquerones, watermelon radishes & shallot vinaigrette

second course

grilled marin sun farms grass fed flank steak 33
with grilled jimmy nardello peppers, crispy magic myrna potatoes
roasted carrots & charred onion salsa verde

cast iron roasted chicken breast 29
with roasted autumn squash & celery root salad
friséé, green tahini & sesame seed salmoriglio

spicy pork meatballs & sweet-sour cabbage 29
with devoto gardens apples, shaved fennel
horseradish cream, nigella seeds & fried sage

whole grilled mt. lassen trout 32
with grilled broccoli di ciccio
anchovy-olive bagna cauda & seaweed-soy aioli

fusilli pasta 22
with kale & black-eyed pea ragu, titone extra-virgin olive oil
garlic, ricotta salata & hot pepper

flora burger 19
on a house-made pan de mie bun with red wine-onion jam, french fries
pickles, mustardy mayo, little gem & blue cheese salad
add cabot cheddar cheese 2

on the side

sautéed rainbow chard with garlic, lemon & hot pepper 7