

Menu

Monday - Wednesday, we're delighted to offer our handcrafted focaccia sandwiches. Thursday through Sunday we fire up the pizza ovens for our authentic Neapolitan-style pizzas. Our menu is inspired by our Italian heritage and thoughtfully crafted to showcase and elevate our wines, delivering a satisfying and memorable dining experience.

Small Plates and Salads

Served Daily

Antipasto

\$35

Prosciutto, fennel salami, parmigiano, ricotta spread, crunchy vegetables, olives, garlic solt'olio

An abundant antipasti meant for exploring—any wine in our collection complements its delightful assortment.

Garlic Sott'olio

\$18

Garlic confit, focaccia,

A beautifully versatile pairing—crisp, refreshing whites brighten the richness of dish, while light, elegant reds offer a silky, balanced contrast.

Caesar

\$16

Romaine, white anchovy, parmegiano, croutons

Pairs beautifully with crisp whites or light, refreshing wines that complement its savory depth and bright, briny notes.

Burrata

\$20

Creamy burrata, local fruit, arugula, marcona almonds, extra virgin olive oil

Crisp whites lift and brighten, while light, elegant reds bring a soft, graceful contrast to the dish's creamy vibrancy.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Foccacia

Monday - Wednesday (and on a rainy day)

Caprese Focaccia

Tomatoes, fresh mozzarella, basil, balsamic, extra virgin olive oil

Pair with: Bubbles, Pinot Grigio, Troglodyte

Bianco/Rosato/Rosso, Pinot Nero, Bestiary Red

\$20

Italian Focaccia

Prosciutto di Parma, fennel salami, mozzarella, tomato, basil, arugula, extra virgin olive oil

Pair with: Bubbles, Chardonnay, Bestiary Ambra, Bestiary

Red, Troglodyte Rosso, Bel Tramonto

\$22

Pizza

Thursday - Sunday

Margherita

\$20

Cherry tomatoes, fresh mozzarella, San Marzano tomato sauce, parmigiano, basil, extra virgin olive oil

Add burrata or white anchovies for \$4

Pair with: Bubbles, Pinot Grigio, Troglodyte Bianco/Rosato/Rosso, Pinot Nero, Bestiary Red

Salumi (Pepperoni)

\$22

Pepperoni, mozzarella, San Marzano tomato sauce

Add burrata or white anchovies for \$4

Pair with: Bubbles, Chardonnay, Bestiary Ambra, Bestiary Red, Troglodyte Rosso, Bel Tramonto

Sausage & Roasted Peppers

\$23

Sweet Italian sausage, roasted red peppers, mozzarella, San Marzano tomato sauce parmigiano, extra virgin olive oil

Add burrata or white anchovies for \$4

Pair with: Bubbles, Bestiary Ambra, Troglodyte Rosato, Bel Tramonto, Praefectus, Proserpina