

Bar Menu

Truffle-Parmiggiano Fries
\$8

Calabrian chili & beer
battered Cauliflower Florets
with smokey paprika saffron
aioli
\$8

Basil pesto arancini with
molten Burrata centers and
salsa de pomodoro
\$8

Fritto of Arborio rice
floured Monterey calamari,
aioli nero
\$10

Warm bowl of Lucca olives
Picholine & oil cured black
olives Roasted with thyme,
garlic, and orange
\$5

Selection of house cured
salumi and
Pickled vegetable
"giardinera"
\$14

"Pasta fritta" with house
cured prosciutto
\$9

"Angry" ahi tuna crudo with
fennel seed crackers
\$13

Spiendini del Giorno
M.P.

Toasted-spiced Marcona
almonds
\$4

Salsa di Parmigiano with
crostini
\$12

Chicken wings with
Sauvignon Blanc agrodolce
\$9