



DAILY 11am - 11pm

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Pressed Juice

TRE STELLE pomegranate, valencia & blood orange	13
SUPER VERDE kale, spinach, cucumber, celery, lemon	13
ROOTS & FRUITS apple, beet, lemon, ginger	13

Appetizers

THE GREEN CAESAR anchovy crouton crumble add chicken +12 add grilled salmon +14	23
FARMER’S SALAD (vg, gf) add chicken +12 add grilled salmon +14	22
ROASTED TOMATO SOUP (v) parmesan croutons	19
ARTISANAL CHEESES (6 pieces) (v) spiced nuts, honeycomb, fruit toast	26
LAMB MEATBALLS stewed tomato, grana padano	22

Sandwiches

GRILLED CHEESE (v) truffle butter, fontina	28
CHICKEN BLT avocado, basil pesto	29
VEGGIE BURGER (v) harissa, tzatziki	30
BLACK ANGUS BURGER lettuce, tomato, pickles, onion, cheddar	32

Beverages

BOTTLED WATER still or sparkling	14
COFFEE OR DECAF COFFEE	8
ESPRESSO OR CAPPUCINO	9
HOT CHOCOLATE	9
HERBAL TEAS please inquire	8

Pastas

SPAGHETTI POMODORO (v) basil & grana padano	28
MY GRANDMOTHER’S RAVIOLI tomato & parmesan	36
BAKED MACARONI (v) four cheeses, savory crumbs	32

Entrées

WHOLE ROASTED CAULIFLOWER pine nuts, saffron condimento	28
ORA KING SALMON roasted zucchini, hazelnut, salsa gialla	40
ROASTED GARLIC CHICKEN sweet baby peppers	42
10 OZ. GRASS-FED HANGER STEAK salsa verde, broccolini	44

On The Side

FRENCH FRIES (v)	16
CRISPY PARMESAN POTATOES (v, gf)	17
SAUTÉED ROOT SPINACH (v, gf)	16
FIRE-ROASTED VEGETABLES (vg, gf)	18
DRESSED ARUGULA (vg, gf)	14

Desserts

SEASONAL FRUIT TART	18
DARK CHOCOLATE TORTE (gf, nut-free)	18
ASSORTED ITALIAN COOKIES	18
SEASONAL FRESH FRUITS	16
HOMEMADE GELATO OR SORBETTO	14