



DINNER MENU

SMALL PLATES

OLIVE PLATE

Assorted House Cured Olives, Garlic, Lemon, Peppers

4

CHEESE PLATE

Selected Cheese, Quince, Toast

6

SALUMI PLATE

Selected Cured Meats (ask server for details)

6

ALMOND PLATE

Marcona Almonds, Salt, Lime

4

ANTIPASTI

BAKED BRIE

Heated with Crostini and Caramelized Fruit, Quince Paste

9

ENDIVE TO DIE FOR

Endive, Candied Walnuts, Red Onion, Granny Smith Apples, Goat Cheese, Hazelnut-Balsamic Dressing

8

222 SALAD

Greens, Heirloom Tomatoes, Walnuts, Pears, Goat Cheese, Creamy Balsamic Dressing

8

ANTIPASTI PLATE

Assorted Meats, Cheese, Olives

9 / 15

DUNGENESS CRAB DIP

Heated Dip with Crostini

9

PIZZA All thin crust with shredded mozzarella

222

Pears, Blue Cheese, Lemon Thyme

10

HAVE A HEART

Roasted Garlic, Peppers

10

I'M A FUN GUY

Wild Mushrooms, House Cured Olives

12

MARGHERITA

Heirloom Tomato, Fresh Mozzarella, Basil

10

SAVOURY

Sausage, Tomato, Roasted Garlic, Herbs

12

NUTTER

Roasted Pine Nuts, Caramelized Onions, Goat Cheese

12

PESTO

Pesto, Baby Broccoli, Goat Cheese

10

BRAISED SPECIALS

PASTA RAGU

Daily Braising over Fresh Egg Pasta

8

DAILY BRAISING

Ask Server for Weekly Special

12

WINE PAIRINGS

Recommended wine pairings for each dish (1/2 glass pour)

5

Please Check Our Daily Specials for other Specials and Dessert!