



MENU

ANTIPASTI

MEATS

Bresaola 12 Capicola 10
Prosciutto 10 **Selection of Three 27**

CHEESES

Pecorino Toscano 11 Humboldt Fog 12
Gorgonzola Piccante 12 **Selection of Three 27**

VEGETABLES

Marinated Olives 8 Roasted Peppers 7
House-made Pickles 7 **Selection of Three 20**

CHARCUTERIE BOARD | 29

A shareable board with chef's choice of meats, cheeses, vegetables, house-made crackers and eggplant compote

STARTERS

LOUISE'S SHRIMP SCAMPI | 16.5

Garlic, white beans, cherry tomato, chives. Served with grilled sourdough

BURRATA AND PESTO | 15.5

Summer stone fruit, basil pesto, sourdough

WHIPPED RICOTTA WITH FENNEL OIL | 10

On two pieces of house made focaccia
Make it a Double: 18

STRACCIATELLA CROSTINO | 14

Figs, balsamic and stracciatella on sourdough

HOUSE-MADE CANNELLINI HUMMUS | 12

White beans, lemon, parsley, olive oil + house-made crackers with herbs +3 add crudite

SALADS

SUMMER TOMATO | 17

Heirloom tomato, Persian cucumber, radish, Fresno chile, fresh herbs, and homemade Sun Goddess dressing

WATERMELON FETA | 16.5

Watermelon, feta, fresh herbs, lemon, drizzle of saba

LOUISE'S CAESAR | 14.5

Little gems, focaccia croutons, pecorino, cherry tomatoes, homemade dressing (with anchovies)

FENNEL + ARUGULA | 14.5

Shaved fennel, arugula, crispy chickpeas, pecorino + a bright lemon vinaigrette

ADD TO YOUR SALAD:

GRILLED CHICKEN 6.5

SHRIMP 6

PROSCIUTTO 4

BURRATA 4

AVOCADO 3.5

FRESH PASTA

We choose a special fresh pasta shape. You choose your sauce + add-ons. We also have fresh GF pasta!

SAUSAGE + PEACH RAGU | 25

A must-try! Spicy Italian sausage, roasted peaches, tomato, onion, garlic and basil, topped with pecorino. Even better when you add burrata!

CACIO E PEPE | 16.5

Our best seller! Cracked black pepper and salty pecorino. Try adding crispy, spicy prosciutto!

CRAB AND MEYER LEMON | 27

Fresh crab, cherry tomato, meyer lemon, jimmy nardello peppers in a light cream sauce. Try it with shrimp and Calabrian chiles!

ROASTED TOMATO SAUCE | 14.5

Our signature sauce, made with organic Bianco DiNapoli tomatoes, onions and garlic. Really good when you add burrata and breadcrumbs. *Can be made vegan.*

SPICY RED PESTO | 19.5

Sun-dried tomato, lemon zest, garlic, Calabrian chiles and sunflower seeds. Our fave add-ons are grilled chicken and breadcrumbs. *Can be made vegan.*

PASTA WITH MEATBALLS | 21

Homemade all-beef meatballs in our roasted tomato sauce. Allison's great-grandmother's recipe with breadcrumbs, garlic and pecorino. Try adding whipped ricotta!

SUMMER CORN CREMA | 24

Silky, creamy sauce with fresh corn, scallions and basil. We love it with grilled chicken or shrimp.

LOUISE'S CLASSIC RAGU | 27

This is the sauce Allison's grandmother would spend all day cooking on Sundays. Slow-cooked meat ragu with beef, pork, sausage, tomato, garlic and lots of love. Adding whipped ricotta is a must!

DAD'S FAMOUS RED PEPPER SAUCE | 19.5

A dish from Allison's childhood! Roasted bell peppers blended with smoked paprika, roasted garlic and cream. Pair it with shrimp or crispy, spicy prosciutto!

LASAGNA

CAPRESE LASAGNA | 23

Fresh pasta sheets layered with heirloom tomatoes, fresh mozzarella, basil, ricotta and topped with parmesan.

BOLOGNESE LASAGNA | 25

Slow-cooked beef and pork ragu, layered with fresh pasta sheets, fresh mozzarella, ricotta and topped with parmesan.

FOUR CHEESE MAC | 17.5

Creamy and cheesy with cheddar, jack, parmesan and pecorino. Try it with spicy crispy prosciutto and breadcrumbs! Avail GF.

ADD TO YOUR PASTA:

GRILLED CHICKEN 6.5

BURRATA 4

SHRIMP 6

CANNELLINI BEANS 2.5

SPICY CRISPY PROSCIUTTO 4

HOUSE MADE WHIPPED RICOTTA 3.5

FRESH ARUGULA 2.5

BREADCRUMBS 1

CALABRIAN CHILES 1.5

FRESH GLUTEN-FREE RIGATONI 3.5

WE ARE SOY + NUT-FREE!

20% AUTOMATIC GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 + MORE. CORKAGE FEE: \$30 PER BOTTLE. OUTSIDE DESSERT FEE: \$3 PER PERSON. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SIDES

SHISHITO PEPPERS | 12.5

Served with herb yogurt and lemon

BROCCOLINI | 12.5

Sauteed with garlic butter

MEATBALLS | 12.5

3 meatballs served with whipped ricotta

HOMEMADE FOCACCIA

BREAD PLATE | 5.5

Four pieces of freshly baked focaccia, with a side of Sicilian olive oil

SEASONAL FOCACCIA | 8

Chef's special rotating focaccia!

SAMPLER PLATE | 9.5

Sea salt, garlic rosemary and seasonal focaccia for the table