



## TO SHARE

<b>FRIED OLIVES</b> 'NDUJA SALAMI, LEMON AIOLI	\$12	<b>CRISPY FRIED CALAMARI</b> SPICY MARINARA, PESTO, LEMON ZEST, HERBS	\$16
<b>BEEF TARTARE</b> CRISPY BABY ARTICHOKE, SMOKED EGG YOLK, CAPERS, CHIVES	\$16	<b>CHARRED CORN CROQUETAS</b> PICKLED FRESNO CHILI, GARLIC AIOLI, RICOTTA SALATA	\$14
<b>GRILLED BABY CARROTS</b> CARROT TOP CHERMOULA, CARROT YOGURT, SESAME SEEDS	\$15	<b>CRISPY BRUSSEL SPROUTS</b> HONEY BALSAMIC, WALNUTS, DRIED FIGS, RICOTTA SALATA	\$14
<b>RICOTTA STUFFED SQUASH BLOSSOMS</b> ZUCCHINI SALAD, TOASTED PINE NUTS, HONEY VINAIGRETTE, GRANA PADANO	\$16	<b>GRILLED PRAWNS</b> HEAD ON TIGER PRAWNS, ROASTED RED PEPPER & TOMATO SAUCE, CALABRIAN CHILI BREAD CRUMBS, GRILLED BREAD	\$27

## GARDEN/MARKET

<b>CALIFORNIA CAESAR</b> TUSCAN KALE, PARMIGIANO-REGGIANO, CAESAR DRESSING, CRACKED BLACK PEPPER, OLIVE OIL, HOUSE MADE CROUTONS	\$16	<b>W&amp;S SALAD</b> MARINATED SKIRT STEAK, PETITE ROCKET GREENS, TOMATO, SHAVED RED ONION, SWEET CORN, MANCHEGO CHEESE, CALABRIAN CHILI BREADCRUMBS, BLACK GARLIC VINAIGRETTE	\$18
<b>BEETS &amp; BURRATA</b> ARUGULA PESTO, ORANGES, PISTACHIOS, BURRATA (ADD GRILLED BREAD \$3)	\$16		

ADD:  
AVOCADO \$3,  
CHICKEN \$6, SKIRT STEAK \$12,  
GRILLED SALMON \$9



## HOMEMADE PASTA

ALL PASTA MADE IN HOUSE, BY HAND, EVERY DAY.  
ADD SIDE CAESAR OR HOUSE SALAD (+\$7). GLUTEN FREE PASTA (+\$3).

<b>TAGLIATELLE BOLOGNESE</b>	\$24	<b>SPAGHETTI CARBONARA</b>	\$20
BEEF, PORK & VEAL RAGU, PARMIGANO		BACON, PECCORINO, TOASTED PEPPER	
<b>SQUID INK BUCATINI</b>	\$24	<b>FETTUCCINE AGLIO E OLIO</b>	\$19
SPICY TOMATO BRAISED CALAMARI, SPICY BREADCRUMBS, MINT		GARLIC, CHILI, BASIL, OLIVE OIL, PECORINO ROMANO (ADD SALMON \$9)	
<b>SWISS CHARD &amp; MASCARPONE AGNOLOTTI</b>	\$23	<b>SMOKED CHICKEN GNOCCHI</b>	\$24
CONFIT SUN GOLD TOMATOES, ROASTED RED PEPPERS		TEHACHAPI RYE & POTATO GNOCCHI, SMOKED CHICKEN RAGU, CAVOLO NERO, PARMIGANO	
<b>MUSHROOM PACCHERI</b>	\$24		
POMODORO SAUCE, FORAGED MUSHROOMS, BROCCOLINI, MARCONA NUTS, RICOTTA SALATA (ADD CHICKEN \$6)			

## MEAT & FISH

<b>GRILLED WHOLE DORADE</b>	\$35	<b>RIB-EYE STEAK FRITES</b>	\$34
SICILIAN STYLE CAPONATA, OLIVE TAPENADE		GRASS FED RIBEYE, GARLIC SALTED FRIES, CHIMICHURRI	
<b>ALASKAN HALIBUT</b>	\$36	<b>WHISKEY BRAISED SHORT RIB</b>	\$37
ZUCCHINI PUREE, ROASTED SWEET CORN, MARINATED CHERRY TOMATOES		CHARRED SPRING ONION MASH, BRIE FONDUE, BRAISED CABBAGE, HORSERADISH	
<b>GRILLED NEW YORK STRIP</b>	\$37	<b>CHICKEN PARMESAN</b>	\$26
BAKED POTATO, CHARRED BRASSICAS		MOZZARELLA, BURRATA, TOMATO, ARUGULA, BROCCOLINI (ADD SPAGHETTI \$5)	
<b>GRILLED ADOBO PORK CHOP</b>	\$34	<b>THE DRYAGER</b>	\$20
CHEESE JALAPENO POLENTA, GREEN APPLE CHUTNEY, BOURBON GLAZE		30 DAY DRY AGED PATTY, BACON ONION MARMALADE, SWISS, WHITE MISO AIOLI, BRIOCHE BUN (ADD FRIES \$4)	