



SNACKS

MARINATED OLIVES • \$5

HONEY ROASTED MIXED NUTS • \$6

ROSEMARY FOCACCIA W/ CHIVE BUTTER • \$7

SAVORY HAND PIES • \$7 each

- Spinach and artichoke
- Beef and chicken liver bolognese
- Chorizo and chickpea

CHILLED GAZPACHO • \$8/\$14 (v, gf)

Heirloom tomato, cucumber, bell pepper, lime

PLATES

SPRING GREENS SALAD • \$19

Purple asparagus, arugula, watercress, fennel, fresh herbs, pea shoots, toasted almond, creamy tarragon vinaigrette (v, vgp, gf)

-- *add citrus-marinated shrimp* \$6

BURRATA PANZANELLA SALAD • \$20

Toasted house focaccia crouton, fresh plumcot, cherry tomato, basil, vin cotto, fresno honey

FRENCH ONION GRILLED CHEESE • \$18

Gruyere + Provolone cheese, French onion style caramelized onion. Served with side salad (v)

SUMMER FARRO BOWL • \$21

Cherry tomato, cucumber, shaved fennel, arugula & feta tossed in a charred bell pepper vinaigrette, served chilled (v, vgp)

-- *add citrus-marinated shrimp* \$6

CHICKEN POT PIE • \$27

The creamy, cozy classic in our house-made pastry crust. Served with side salad

BANGERS & MASH • \$28

House-made herbed lamb sausage, mashed potatoes, caramelized onion gravy (gf)

PASTA ALL'AMATRICIANA • \$30

Fresh handmade mafalde pasta, guanciale, tomato, pecorino, black pepper

SIDES

SMASHED FINGERLING POTATOES • \$8

fried, tossed in herbs with garlic aioli (v, vgp, gf)

SAUTEED BROCCOLINI • \$7

garlic confit, chili (vgp, gf)

TOSSED GREEN SIDE SALAD • \$5 (vg, gf)

v=vegetarian, vg=vegan, gf=gluten free, vp=vegetarian possible