



”

One way to OPEN your eyes is to ask yourself, "What if I had never seen this BEFORE? What if I knew I would NEVER see it again?"

- Rachel Carson

“



APPETIZERS

WOOD OVEN ROASTED OLIVES 10
Citrus, thyme

GLOBE ARTICHOKE 16
Parmigiano, mediterranean seasoning, aioli

BURRATA 16
Red beet, avocado, pistachios, arugula, aged balsamic, basil oil

OCTOPUS 21
Warm octopus salad, taggiasca olives, potatoes, cherry tomatoes, haricot verts

GRILLED PRAWNS 19
Avocado, cherry tomatoes, cucumbers, spinach, toasted almonds

PROSCIUTTO DI PARMA 21
24-month aged prosciutto, melon, mint, vanilla infused oil

ROASTED CAULIFLOWER 12
Salsa verde, burrata, hazelnuts

PASTA

GNOCCHI AL SUGO D'ANATRA 26
Spinach ricotta gnocchi, duck ragu, porcini mushrooms

GIGLI AL ROPETON 23
Sausage, pancetta, tomato, roasted peppers, mascarpone, basil, pecorino

WILD MUSHROOM PAPPARDELLE 23
Fresh wild mushrooms, thyme, parmigiano

MACCHERONCINI AL BRASATO 24
Short rib ragu, fresh peas, ricotta salata

SPAGHETTI ALLE VONGOLE 25
Clams, asparagus, saffron

All pastas are made in-house

BEVERAGES

Pellegrino 7

Panna 7

Soft Drinks 3

Coffee 3

Espresso 3

Doppio 5

Cappuccino 4

JOIN US FOR LUNCH
DAILY
11:30 AM - 2:30 PM

*Our menu is created and
crafted by
Executive Chef Luca Crestanelli*

*Homemade pastas and desserts
are specialities of
Sous Chef Francesco Crestanelli*

FOLLOW US ON



DESSERTS

TIRAMISU 10

BOURBON VANILLA PANNA COTTA 10
Caramel, ladies' kisses crunch

CANNOLI 10
Ricotta mousse, persimmon sorbet, citrus

CHOCOLATE AND MASCARPONE 10
Homemade gelato, caramelized bananas

GINGER CREME BRULEE 10
Ginger custard, caramelized brown sugar

DESSERT COCKTAILS

AFFOGATO 13
House amaro & espresso over vanilla gelato

GINGER-BREAD MANHATTAN 13
Bourbon, ginger-bread, Nonino,
forest bitter

PISTACHIO WHITE RUSSIAN 13
Mezcal or vodka, coffee liqueur, pistachio
cream, cardamom & vanilla bitter

SALADS & SOUPS

CAESAR 12
Local little gem, polenta croutons,
parmigiano

FRESH PEA 14
Fresh peas, arugula, dry ricotta,
celery root, walnuts

YELLOW BEET 12
Shaved beetroot, pickled plum, hazelnuts,
goat cheese, fresh lemon thyme

LOCAL LETTUCE 13
Locally farmed lettuce, market vegetables

MINESTRONE 13
Hearty vegetable soup with parmigiano crisp

VEGETABLES

SAUTEED SWISS CHARD 7 GRILLED ASPARAGUS 12
ROASTED POTATOES 8 POLENTA AL GRANA 9

OAK FIRED GRILL

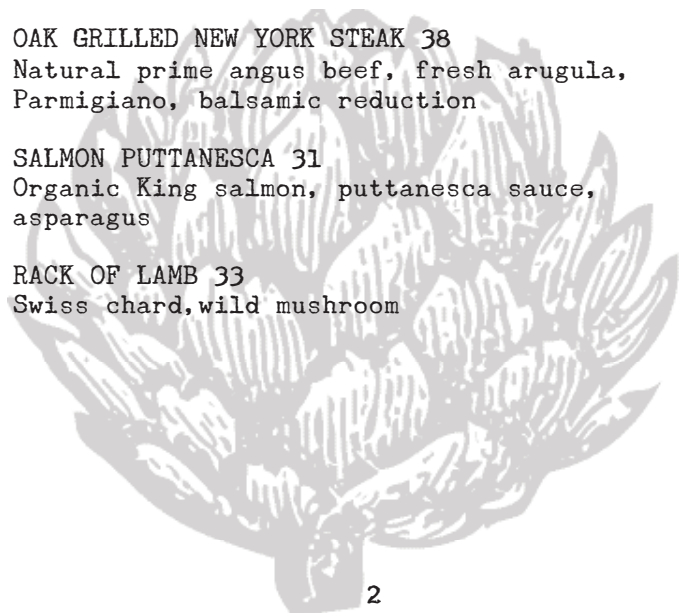
T-BONE TRUFFLE SLIDERS 18
Truffle cheese, caramelized shallot,
parmigiano crisp

POLLO ALLA DIAVOLA 27
Oak grilled jidori chicken, roasted vegetables

OAK GRILLED NEW YORK STEAK 38
Natural prime angus beef, fresh arugula,
Parmigiano, balsamic reduction

SALMON PUTTANESCA 31
Organic King salmon, puttanesca sauce,
asparagus

RACK OF LAMB 33
Swiss chard, wild mushroom



WOOD FIRED PIZZA

- MARGHERITA 19
Fresh tomato, fiordilatte, basil,
olive oil
- DIAVOLA 20
Spicy salame, cremini mushrooms, tomato,
mozzarella, parmigiano
- PROSCIUTTO 23
Gorgonzola, prosciutto, black kale, grana
- BURRATA AND SAUSAGE 23
Fiordilatte, pork sausage, burrata, fresh
oregano, tomato

BEERS BY THE BOTTLE

- Firestone 805 Blond Ale, Buellton, CA 6
- Firestone Double Barrel Ale, Buellton, CA 6
- Figueroa Mountain Hoppy Poppy, Buellton, CA 6
- Moretti, La Rossa, Italy 6
- Peroni, Lager, Italy 6
- Paulaner, Hefeweizen, Germany 6
- DogFish Head, 60 minuts IPA, Delaware 6
- Guinnes Extra Stout, Ireland 6
- Abyss, Imperial Stout, Oregon 750ml 22
- Non-Alcoholic Beer, Germany 6

For any split menu item, there is a
2 dollar surcharge

Parties of 8 or more will be subject
to a 20% gratuity

Maximum of 3 split checks per party

Corkage: \$20 each for the first two
750ml bottles, \$40 for every bottle thereafter

WINES BY THE GLASS

- PROSECCO/Moretti/Valdobbiadene NV 11
- PINOT GRIGIO/Erste & Neue
Alto Adige 2016 11
- GRENACHE BLANC-VIOGNIER/Joey Tensley
'Essential'/Central Coast 2016 11
- SOAVE CLASSICO/Prá 'Otto'
Veneto 2015 12
- SAUVIGNON BLANC/Carr
Santa Ynez Valley 12
- CHARDONNAY/Pence Ranch
Santa Barbara County 2014 13
- CHARDONNAY/Kita
Sta. Rita Hills 2014 15
- ROSÉ OF GRENACHE/Dragonette
Happy Canyon 2016 13
- CHIANTI COLLI SENESI/Fattoria Lornano
Tuscany 2014 12
- SUPERTUSCAN/Piccini 'Sasso al Poggio'
Tuscany 2010 13
- PROPRIETOR'S ESTATE RED/Cocobacio
Santa Ynez Valley 2013 14
- CABERNET SAUVIGNON/Consilience
Santa Barbara County 2014 14
- SYRAH/Samsara
Santa Barbara County 2015 15
- NEBBIOLO/Damilano 'Marghe'
Langhe, Piedmont 2014 15
- PINOT NOIR/Bratcher
Sta. Rita Hills 2013 16

*My job is to find the right
ingredients and not ruin them.*

*- Luca Crestanelli
Executive Chef*