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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

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APPETIZERS

WOOD OVEN ROASTED OLIVES 9
Citrus, thyme

FOCACCINA 11
Flatbread, tomato, sea salt, oregano, extra
virgin olive oil, calabrian chili

ADDITIONS:

PROSCIUTTO DI PARMA 9
SALAME 6
BURRATA 8
PARMIGIANO 6
CAPONATA 6

GLOBE ARTICHOKE 15
Parmigiano, mediterranean seasoning, aioli

BURRATA 15
Local heirloom tomatoes, cucumbers, arugula,
aged balsamic, basil oil

OCTOPUS 20
Warm octopus salad, taggiasca olives, potatoes,
cherry tomatoes, haricot verts

GRILLED PRAWNS 18
Avocado, cherry tomatoes, cucumbers, spinach,
toasted almonds

PROSCIUTTO DI PARMA 19
24-month aged prosciutto, melon,
mint, vanilla infused oil

PASTA

REGINETTE 22
Cherry tomato, fresh sheep ricotta, basil

RICOTTA GNOCCHI AL ROPETON 22
Sausage, pancetta, tomato, roasted peppers,
mascarpone, basil, pecorino

WILD MUSHROOM PAPPARDELLE 22
Fresh wild mushrooms, thyme, parmigiano

FRANCOBOLLI AL BRASATO 24
Postage stamp-shaped pasta, short rib ragu,
fresh peas, ricotta salata

GIGLI AL PESTO 22
Genovese style pesto, pancetta crumble,
burrata

All pastas are made in-house

BEVERAGES

Pellegrino 7
Panna 7
Soft Drinks 3
Coffee 3
Espresso 3
Doppio 5
Cappuccino 4
Tea 3

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

NOT SO CLASSIC TIRAMISU 10

HOMEMADE VANILLA PANNA COTTA 10
Caramel, ladies' kisses crunch

CARROT CAKE 10
Yogurt mousse, orange peel, rum, (dairy and gluten free)

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

BLUEBERRY DELIGHT 13
Vanilla gelato, amaretto, vodka, blueberries, tuaca

GINGER-BREAD MANHATTAN 13
Weller 107, ginger-bread, Nonino, forest bitter

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

DESSERT WINES

401 MOSCATO D'ASTI/Braida/Piedmont 2011	25
402 VIN SANTO/Santa Vittoria/ Tuscany 2006	8 64
404 PASSITO DI PANTELLERIA/Pellegrino/ Sicily 2014	8 64

SALADS & SOUPS

CAESAR SALAD 12
Local little gem, polenta croutons, parmigiano

FRESH PEA SALAD 13
Fresh peas, arugula, dry ricotta, celery root, walnuts

YELLOW BEET SALAD 11
Shaved beetroot, pickled plum, hazelnuts, goat cheese, fresh lemon thyme

LOCAL LETTUCE SALAD 12
Locally farmed lettuce, market vegetables

MINISTRONE 12
Hearty vegetable soup with parmigiano crisp

VEGETABLES

SAUTEED SWISS CHARD 7	ROASTED POTATOES 7
CAPONATA 8	GRILLED ASPARAGUS 10

OAK FIRED GRILL

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

POLLO MATTONE 26
Oak grilled jidori chicken, roasted potatoes, swiss chard

OAK GRILLED NEW YORK STEAK 37
Natural prime angus beef, fresh arugula, Parmigiano, balsamic reduction

SALMON PUTTANESCA 30
Organic King salmon, puttanesca sauce, asparagus

GRILLED RACK OF LAMB 32
8 oz. New Zealand lamb, swiss chard, mushrooms

WOOD FIRED PIZZA

MARGHERITA DI BUFALA 20	
Fresh tomato, bufala mozzarella, basil, olive oil, grana	
DIAVOLA 17	
Tomato, fiordilatte, salame piccante, calabrian spicy peppers	
WILD MUSHROOMS AND SAUSAGE 18	
Fiordilatte, wild mushrooms, sausage, taleggio	
FIGS AND PROSCIUTTO 22	
Fiordilatte, black mission figs, burrata, prosciutto, aged balsamic	
ROMANA 20	
Bufala mozzarella, anchovies, oregano, grana, taggiasca olives	

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
DogFish Head, 60 minuts IPA, Delaware	6
Humpback, Goleta, 750ml	22

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/Adami 'Garbel' /Veneto NV	9
PINOT GRIGIO/Scarpetta Friuli Venezia Giulia 2015	10
SOAVE CLASSICO/Prá 'Otto' Veneto 2015	12
CHARDONNAY/Pence Ranch Santa Barbara County 2014	13
RIESLING/Tatomer 'Vandenberg' Santa Barbara County 2014	14
SAUVIGNON BLANC/Grimm's Bluff Happy Canyon 2014	14
CHARDONNAY/Kita Sta. Rita Hills 2014	15
ROSÉ OF MOURVEDRE/Liquid Farm Happy Canyon 2016	15
VALPOLICELLA/Brigaldara Veneto 2015	10
CABERNET SAUVIGNON/Notary Public Santa Ynez Valley 2014	15
PROPRIETOR'S ESTATE RED/Cocobacio Santa Ynez Valley 2013	14
SYRAH/Samsara Santa Barbara County 2015	15
SANGIOVESE/Stolpman 'degli Angeli' Santa Barbara County 2010	16
PINOT NOIR/Bratcher Sta. Rita Hills 2013	16
NEBBIOLO/Produttori del Barbaresco Langhe/Piedmont 2015	16

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

- Luca Crestanelli
Executive Chef