NOW IN SEASON:

- arugula
- asparagus
- beets
- broccolini
- carrots
- king trumpet mushrooms
- marble potatoes
- peaches
DOLCI | housemade pastries

TERRA TOAST  Wood-Fired French Toast, Harry’s Berries Strawberries, Whipped Calabro Ricotta, Villa Manodori Aceto Balsamico 21

Cesto di Cornetti Misti  Mixed Croissant Basket: Plain, Almond and Cream, and Apricot 16

FRUTTA MISTA  Seasonal Mixed-Fruit Plate 18

UOVA E DI PIÙ  wood-fired eggs and more

Prosciutto Cotto Benedict  Housemade Cornetto, Poached Farm Eggs, Rovagnanti Gran Biscotto Prosciutto Cotto, Hollandaise 21

Salmone Affumicato  Catsmo Smoked Salmon, Rustico Bread, Sour Cream, Chives 24

Frittata Bianca con Spinacini  Egg White Frittata, Spinach, Pecorino Romano DOP 18

Frittata con Asparagi e Funghi  Farm Eggs, Delta Asparagus, Oyster Mushrooms, 18-Month Parmigiano Reggiano® DOP 19

Crostone di Avocado  Hass Avocado, Marinated Cherry Tomatoes, Sunny-Side Up Farm Egg, Grilled Otto Bread 20

Tonnarelli alla Carbonara  Hand-cut Spaghetti, Housemade Guanciale, Farm Eggs, Pecorino Romano Fulvi 26

Add-Ons:
Housemade Italian Pork Sausage +9 | Hobbs Bacon +8

Our eggs are sourced from Hi-desert egg, a family owned farm in Lucerne Valley.

There, chickens live in a natural environment and breathe clean air.

This ensures we use only eggs of the best quality. We chose the Sunshine Yolk variety.

Vegan  Vegetarian

Please inform your server of any allergies or dietary restrictions. *The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.