

21 MARCH 2020

Castelvetrano Olives (pint) 8

Moua Farms Roasted Broccoli- Calabrian chile, lemon, breadcrumb 13

Housemade Meatballs- tomato sauce, basil, pecorino, crispy garlic toast 14

Smoky Tomato Bisque- Gremolta, crouton 8

**Llano Seco Farro and GRUB Farms Beet - Farmelot arugula, pickled cranberry,
Sierra Nevada Chevre, walnuts, sherry vinaigrette 14**

Llano Seco Braised Pork- Fennel, leeks, Crème Fraiche, Al Ceppo pasta 20

**Mushroom Risotto- Acquerello rice, Turkey Tail Oyster Mushrooms,
Dragon Farms Crimini, white wine
butter, 24-month aged Parmesan Reggiano 19**

NEAPOLITAN PIZZA

Margherita - tomato sauce, mozzarella fresca, basil, oregano, olive oil, pecorino 16

Bianca - olive oil, mozzarella fresca, garlic, basil, lemon, pecorino 16

Asparagus- Fontina, green garlic, pecorino, Arbequina olive oil 18

Proud supporter of local farmers and producers including ... Llano Seco, Orland Farmstead Creamery, California Olive Ranch, M & CP Farms, Ha Lee Moua Farms, Ariza Farms, Riparia and Farmelot, GRUB CSA, Del Rio Botanical, Riverdog Farms, Canopy Farm, Capay Valley Organics, Di Stefano Cheeses, Sierra Nevada Cheese Co, Sparrow Lane Vinegars, Lundberg Family Farms, S & S Butcher Shop and Natural Foods, S & S Produce, Pyramid Farms, Turkey Tail Farm, and so many more!

Open 11am – until out of food!