



Dinner

Executive Chef - Rebecca Boice // Sous Chef - Alex Cook
seasonal // organic // sustainable // local
20% service fee added for parties of 6+ // \$20 corkage fee

small bites

house-made rosemary focaccia 6

with grana padano, balsamic vinegar & extra virgin olive oil

calia e simenza: crispy chickpeas & pumpkin seeds 5

with paprika & lime

house-made wine crackers & laura chenel fresh goat cheese 8

with braeburn apples & white sage oil

deep-fried cauliflower 10

with kalamata olives, siete chili hot sauce & wildflower honey

arancini 12

deep-fried risotto fritters stuffed with mozzarella & tomato
pecorino romano & tender herb salad

marinated olives 6

first course

full belly farm honeynut squash hummus & whole wheat carta di musica 12

with pomegranate seeds, saba, cilantro & sesame seed-sumac spice

arugula & frog hollow farm warren pear salad 12

with almonds, sherry vinaigrette & bee pollen

autumn chicory salad & roasted brussels sprouts salad 14

with toasted walnuts & red wine-mustard vinaigrette

maywood farm black mission figs & whipped buffalo milk burrata 15

with pancetta, fuyu persimmons, mint & maple vinaigrette

Thank You, Oakland!

second course

fettuccine with impossible plant based "meat" bolognese-style ragu 23

with aleppo pepper, wild nettles & aged asiago cheese

mezzemaniche di calamari 22

pasta with monterey bay squid, early girl tomatoes, basil
espelette pepper & squid ink aioli*

pork loin milanese 29

panko-crusted pork loin with roasted carrot marinara sauce
grilled brocoli di ciccio & parmesan gremolata

stemple creek ranch new york strip steak 40

8 oz grass-fed new york strip steak with
yukon gold mashed potatoes, bordelaise sauce, horseradish & microgreens

whole grilled mt. lassen rainbow trout 33

with grilled jimmy nardello peppers, roasted sunchokes
frisee salad, fried fennel & dill pickle-herb dip

flora burger 19

on a house-made pain de mie bun with red wine-onion jam, french fries
pickles, mustardy mayo*, little gem & blue cheese salad
add cabot cheddar cheese 2

grilled bok choy & eggplant 8

with sun-dried tomato bagna cauda

consuming raw or undercooked meats, poultry, seafood or eggs* may increase risk of foodborne illness.