**Starters & Shareables**

**Bacon Wrapped Dates** 12/14
applewood smoked bacon, balsamic glaze, Moody Blue cheese

**Toum**
housemade naan, honey-roasted pine nuts

**Soup du Jour** 8
often seasonal, always delicious

**Italian Meatballs** 7 / 12
marinara sauce, parmagiano, basil, fresh baguette

**Hummus** 12
housemade naan, cucumber, Nita crisps, sumac

**Nut Pâté** 16
sweet potato-whole grain mustard, pickled grape, pear, seed crackers, brioche muffin, raisin

**Antipasti** 24
marinated olives, house pickles, Nita crisps, 
*Choose any three of the following: (all 6 for +8)*
meats: calabrese, sopressa, speck 
cheeses: burrata, truffello, teahive

**Salads**
add: hummus · 3, chicken · 4, salmon · 8

**Café Vino House Salad** 8 / 15
artisan lettuce, gigande beans, artichoke hearts, croutons, red onion, balsamic vinaigrette

**Kale Caesar Salad** 8 / 15
hard-boiled farm egg, capers, red onion, white anchovy, grana padano, croutons

**Mediterranean** 8 / 15
cucumber, cherry tomato, radish, preserved lemon, za’atar, kalamata olives

**Larger Plates**

**Gorgonzola Pear Ravioli** 18
caramelezed pear, gorgonzola, brown butter, toasted pistachios, port wine reduction

**Cardamom Chicken** 23
celery root puree, swiss chard, cherry compote

**Berbere Rubbed Pork Chop** 26
wild rice, spinach, poblano walnut rouille

**Patagonian Salmon** 28
caramelezed brussels sprouts, farro, ginger preserved lemon curd

**Chile-Braised Shortrib** 28
caramelezed onion-brown butter mashed potatoes, roasted tomato and mushroom, mushroom demi

**Seared Zucchini** 19
lemon-oregano marinade, cauliflower puree, kale, candied walnuts, shaved radish

**Thin Crust Pizza**
(gluten-free crust · 3.5)

**Pizza Louie** 18
sliced pears, smoked bacon, Moody Blue cheese, mozzarella, finished with local honey

**Wild Mushroom Spinach Pizza** 18
roasted Hazel Dell mushrooms, mozzarella, truffled spinach, garlic olive oil, parmesan, red sea salt

**Italian Meat Pizza** 18
garlic, hot pepperoni, salami, pancetta, mozzarella, house marinara

**Margherita Pizza** 17
fresh mozzarella, tomatoes, basil, garlic olive oil

**Decadent Desserts**

**Toffee Date Cake** 9
toffee sauce, fig newton ice cream

**Sticky Buns** 9
chimdom-sugar pecans, dates, cream cheese icing, toffee sauce

**Chocolate Flourless Torte** 9
dulce de leche, macerated strawberries

* consuming raw or undercooked seafood or eggs may increase your risk of food borne illness

**Contains nuts**
Wine:
Prices are as listed: half glass/ full glass/ bottle

White
Prosecco  Zonin, Italy 187ml  10
Sparkling Moscato d’Asti  Risata, Italy 187ml  11
Champagne Brut Reserve  Nicolas Feuillatte, France 187ml  13
Sparkling Rosé,  Veuve du Vernay, France 9 / 36
Rosé  Terradora di Paolo, Irpina, Campania, Italy  5.5 / 10 / 40
Pinot Gris  Maysara, Arsheen, Oregon  6.5 / 12 / 48
Sauvignon  Basaltik, La Cappuccina, Veneto, Italy  6 / 11 / 44
Aligoté  Bertrand Ambroise, Bourgogne, France  6 / 11 / 44
Dry Riesling  The Composer, Rasa Vineyards, Walla Walla, Washington  6 / 11 / 44
Chardonnay  Max’s by Penfolds, Adelaide Hills, Australia  6.5 / 12 / 48

Red
Pinot Noir  Benton Lane, Willamette, Oregon  6.5 / 12 / 48
Malbec  llama, Belasco de Baquedano, Lujan de Cuyo, Argentina  5.5 / 10 / 40
Merlot  Seven Hills, Walla Walla, Washington  6.5 / 12 / 48
Cabernet Sauvignon  Phoenix, Penley Estates, Coonawarra, Australia  6 / 11 / 44

Ryan recommends:
Stimatum  Ameztoi, Getariako Txakolina, Basque Country, Spain  8.5 / 16 / 64

Create your own flight of three 1/2 glasses!  (menu price)

Classic Cocktails with a Twist:

Pear Vodka Gimlet  10
vodka, cardamom-pear simple, lemon
Hibiscus Elixir  10
tequila, hibiscus liqueur, lime, ginger beer
Tea Party  9
house-infused earl grey gin, lemon, simple, raspberry liqueur
Port Royale  10
tawnny port, pomegranate juice, orange Liqueur, sparkling white wine
Ladies’ Man  12
Redemption rye whiskey, Carpano Antica, Averna Amaro, Angostura & orange bitters

A 1.9% Kitchen Livable Wage surcharge will be added to your bill to support our amazing kitchen staff.
Parties of 8 or more will incur a 20% Service charge