

Monday, March 12th

**"I always like walking in the rain, so no one
can see me crying." Charles Chaplin**

Zuppa di Pesce

House Smoked Pork Belly, Manilla Clams, Mussels, Scallops, Saffron
Tomato Broth **Bowl 12 add Bread .5**

Bruschetta

Kumquat and Kalamata Olive Tapenade, Arugula, Ricotta Salata,
Toasted Village Bakery Sourdough **9**

Coppa di Testa

House Made 'Felton Acres' Pork Terrine,
Pickled 'French Garden' Carrots,
Fresh Cut Arugula, Crostini **9**

Endive Salad

Frisee, Endive, Murcott Tangerines, Shaved Fennel, Roasted Beets,
Walnut Vinaigrette **11**

Salumi e Formaggio

'El Salchichero' Finocchio or Coppa
'Nicasio Valley' Loma Alta
Kumquat Jam, Arugula, Toasted Almonds, Crostini **Choose Two 11**
Three 14

Pizza Rapini

'First Light' Flowering Rapini, Red Spring Onion, Garlic, Chile,
'Redwood Hill' Chevre, Lemon **16**

Winter's Entree

Balsamic Roasted Riddichio, Roasted
King Trumpet Mushrooms 'French Garden'
Delicata Squash & Purple Broccoli, Farrotto **16**

Linguine all' Amatriciana

House Made Pasta & Pancetta in a
Spicy Tomato Ragu, Parmigiano Reggiano **17**

Ravioli

House-Made Pasta filled with 'Two Belly Acres' Fava Leaf Pesto,
Ricotta, Walnut,
with Speck, Fresh Cut Arugula, Parmigiano **17**

Wild Striped Bass

Shaved Fennel, 'First Light' Pea Shoots & Radishes,
Kumquats, House Pancetta Vinaigrette **22**

Felton Acres Garlic Sausage

'Green Valley' Mustard Greens, Herbed 'Rainbow's End' Duck Egg
Spetzle, Red Wine Braised Onions **23**