

DOLCE PANE E VINO

RANCHO SANTA FE

Flat Breads

Margherita, crushed San Marzano tomatoes, mozzarella, basil **15** Add Prosciutto **6**

Sausage Salumi, bacon, assorted salumi, sausage, crushed San Marzano tomatoes, mozzarella **19**

Herbed Pesto, mozzarella cheese, goat cheese, heirloom tomatoes, torpedo onions **17**
Add Chicken **5**

Truffle Pancetta, Cacio di Bosco Tartufo, asparagus, pancetta, farm egg, mozzarella cheese, San Marzano tomatoes **19**

Anaheim, Sausage, peppers, onions, fontina cheese, mozzarella, crushed San Marzano tomatoes **17**

Certified Angus Beef® Short Rib, fontina cheese, mozzarella, pickled red onion, baby arugula, garlic cream, honey **18**

Piatti

Cedar Salmon, Atlantic salmon, charred asparagus, lemon, saba **24**

Lasagna, classic bolognese, handmade pasta, mornay sauce, mozzarella **22**

Cannelloni, handmade pasta, ricotta, fontina, wild mushrooms, welsh onion, swiss chard, roasted garlic blush sauce **20**

Jidori Half-Chicken, seared under brick, roasted potatoes, Chino Farm's vegetables, farm egg, lemon oregano jus **26** *Angry Style* **27**

Cioppino, fresh seafood, spicy saffron tomato broth, toasted herbed baguette, *limited availability* **31**

Certified Angus Beef® Short Rib 8oz, whipped potatoes, Chino vegetables, port jus, vanilla merlot reduction **32**

Certified Angus Beef® Filet 8 oz, whipped potatoes, Brussels sprouts, vanilla merlot reduction **40**

Catch of the Day MP

Our menu is prepared daily to ensure the quality of our ingredients. We support local, sustainable practices, organic produce, and local farms. All of our food is made from scratch in-house

Antipasti

Buffalo Mozzarella, marinated cherry tomato, herb pesto, crostini **18**

Crispy Artichokes, lemon herb salt, hazelnut aioli **10**

Brussels sprouts, lardon **10**

Chino Farms Vegetables **10**

Bruschetta, house smoked salmon belly, avocado crème fraiche, pickled red onion **10**

Cheese Board, selection of three cheeses, fig compote, nuts, honeycomb **18**

Charcuterie & Cheese, selection of three cheeses, and four cured meats **28**

Primi

Soup Du Jour **7**

Eggplant Parmesan, smoked tomato sauce, roasted olive and mushroom, mozzarella, balsamic, micro basil **16**

Clams, herbed pesto broth, garlic baguette, lemon **19**

Risotto, summer squash, pancetta, chive, roasted honey ricotta **16**

Venison Carpaccio, seared venison loin, shaved mushroom, arugula, huckleberry, Parmigiano, extra virgin olive oil, Banyul's vinaigrette, black pepper **18**

Insalata

Caprese, vine-ripe tomato, imported buffalo mozzarella, aged balsamic, micro basil, maldon sea salt **17**

Arugula & Apple, pear, pecorino sardo, toasted pine nut, Banyul's vinaigrette **15**

Bibb Lettuce, black river gorgonzola, candied bacon, heirloom tomato, crème fraiche vinaigrette, herb bread crumb **16**

Maine Lobster & Beet, Chino Farms thinly sliced beet and fennel, frisee, baby greens, champagne vinaigrette **21**

September 3, 2015