

APPETIZER

RICOTTA 15

FRESH RICOTTA CHEESE TOPPED WITH SEA SALT, PEPPER, AND HONEY, SERVED WITH CROSTINI OR GLUTEN-FREE CRACKERS

BRUSCHETTA 14

DICED TOMATOES, GREEN ONION, BASIL, GARLIC, SALT, PEPPER, OLIVE OIL, BALSAMIC VINEGAR, AND LEMON JUICE, SERVED WITH CROSTINI OR GLUTEN-FREE CRACKERS

POKE SALMON 18 **GF**

FRIED SUSHI RICE CAKES TOPPED WITH SPRING MIX, CUCUMBER, RED ONION, AND SALMON PATÉ ON TOP OF SPICY CILANTRO MAYO, DRIZZLED WITH SUMAC OIL

MEATBALLS 16

HANDMADE TENDERLOIN MEATBALLS SERVED IN OUR HOUSE MADE POMODORO SAUCE AND TOPPED WITH SHAVED PARMESAN AND CROSTINI OR GLUTEN-FREE CRACKERS

MUSSELS 20

IMPORTED MUSSELS, ITALIAN SAUSAGE, SPICY BLACKENED CREAM SAUCE, AND SERVED WITH CROSTINI OR GLUTEN-FREE CRACKERS

CHARCUTERIE 30

IMPORTED EUROPEAN MEATS AND CHEESES, SERVED WITH MEDITERRANEAN OLIVES, DRIED FRUIT, FRESH FRUIT, SEASONAL DIPS, AND SERVED WITH BREAD AND GLUTEN-FREE CRACKERS

GUATEMALAN SHRIMP CEVICHE 18 **GF**

OUR HOUSE MADE GUATEMALAN CEVICHE: SHRIMP, JALAPENO, TOMATO, ONION, CELERY, CUCUMBER, SERRANO PEPPER, CILANTRO, AND LEMON, SERVED WITH CORN CHIPS, RADISH SLICES, AND SPICY SALSA VERDE

BREAD AND PESTO 5

CONTAINS PINE NUTS AND ALMONDS

SALAD

ADD MARINATED CHICKEN 9 | ADD CHILLED SHRIMP 20 | ADD STEAK 30

CAPRESE **GF**

HEIRLOOM TOMATO, FRESH MOZZARELLA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL, BALSAMIC REDUCTION, SEA SALT AND PEPPER 8

CAESAR SALAD

ROMAINE WEDGES, CAESAR DRESSING, SHAVED PARMESAN, PEPPER, GARLIC CROUTONS, AND PROSCIUTTO 8

GARDEN SALAD **GF**

MIXED GREENS, HEIRLOOM CHERRY TOMATO, RED ONION, CUCUMBER, PEPPERONCINI, AND FETA CRUMBLES, SERVED WITH YOUR CHOICE OF HOUSE MADE DRESSINGS: ITALIAN VINAIGRETTE, CREAMY ITALIAN, BLOOD ORANGE VINAIGRETTE, LEMON WEDGE WITH EXTRA VIRGIN OLIVE OIL, AND RANCH 8



R WINE BAR & KITCHEN

PASTA

GF GLUTEN-FREE PASTA AVAILABLE | ALL PASTA SERVED WITH CROSTINI
ADD: MARINATED CHICKEN 9 | MEATBALLS 12 | SHRIMP 20 | STEAK 30

PASTA AL LIMONE 20

FARFALLE TOSSED WITH OUR FRESH LEMON CREAM SAUCE AND TOPPED WITH SHAVED PARMESAN

SPICY RIGATONI 24

FRESH KALE, CREMINI MUSHROOM, GROUND ITALIAN SAUSAGE, AND ROASTED GARLIC IN A SPICY CALABRIAN CHILE CREAM SAUCE TOPPED WITH SHAVED PARMESAN

CREAMY CHIPOTLE 35

FETTUCCHINE TOSSED IN A CREAMY CHIPOTLE SAUCE WITH CHERRY TOMATOES AND SHRIMP, TOPPED WITH SHAVED PARMESAN, SPINACH POWDER

FETTUCCHINE POMODORO 19

ROBUST HOUSE TOMATO SAUCE TOSSED WITH FETTUCCHINE AND TOPPED WITH SHAVED PARMESAN

PASTA ALLA PAPALINA 24

CAMPANELLE TOSSED WITH PROSCIUTTO, CREMINI MUSHROOMS, SHALLOTS, PEAS, HOUSE TOMATO CREAM SAUCE, AND TOPPED WITH SHAVED PARMESAN

PESTO TORTELLINI 26

GARLIC, SHALLOTS, LEMON, AND CREMINI MUSHROOMS SAUTÉED WITH HALVED CHERRY TOMATOES IN A PESTO CREAM SAUCE AND TOPPED WITH SHAVED PARMESAN

CONTAINS PINE NUTS AND ALMONDS

ENTRÉE

CHAMPAGNE CHICKEN 32 **GF**

6 OZ CHICKEN BREAST SMOTHERED WITH A CREAMY MUSHROOM CHAMPAGNE SAUCE, SERVED WITH BOURSIN MASHED POTATOES

CHILEAN SEA BASS 45 **GF**

POACHED CHILEAN SEA BASS WITH WILD RICE, TOPPED WITH CREAMY MANGO SAUCE

TERIYAKI SALMON 36 **GF**

7 OZ TERIYAKI MARINATED SALMON SERVED ON TOP OF RICE NOODLES WITH BROCCOLI, PEPPERS, AND ONIONS

HONEY PEPPER STEAK 45 **GF**

8 OZ TENDERLOIN STEAK TOPPED WITH HONEY PEPPER SAUCE, ROASTED BROCCOLINI AND CARROTS

GORGONZOLA STEAK 48

8 OZ TENDERLOIN STEAK MARINATED WITH ROSEMARY, THYME, AND GARLIC. SERVED WITH CREAMY GORGONZOLA GNOCCHI, GARLIC COMPOUND BUTTER, AND BLACK PEPPER

WE TAKE ALLERGIES, DIETARY RESTRICTIONS, AND RELIGIOUS PRACTICES VERY SERIOUSLY.
PLEASE INFORM YOUR SERVER OF ANY SPECIFIC REQUESTS.