

APPETIZER

- Asparagus and watercress soup - crème fraiche - lemon peel 12
 Crispy stuffed artichoke bottoms - goat cheese - "Bagna Cauda" aioli 15
 Chicken meatballs - morel mushroom cream - grilled wild leeks - crispy shallots 15
 Burrata cheese - leeks - baby peas - truffle butter - San Daniele prosciutto 17
 Watercress and arugula salad - organic strawberries - halloumi - banyuls vinegar 14
 Crispy soft shell crab - 'nduja sofrito - baby peas - lemon sauce 18
 Fried calamari - spicy tomato sauce - Calabrian chili aioli - peperoncini 15
 Red and gold beets -goat cheese -pickled ramp -toasted almond - cabernet vinegar 14
 Chopped salad - red wine vinaigrette - oregano - olives - feta cheese 14
 Mixed baby lettuce - balsamic lemon vinaigrette - shaved Grana Padano 13
 Little gem lettuce and sugar snap peas - Caesar dressing - croutons - parmesan tuile 13

BRUNCH

- Poached eggs - asparagus - San Daniele prosciutto - lemon hollandaise 16
 Buttermilk waffles - crème fraiche - organic strawberries - N.Y. State maple syrup 15
 Omelet with sausage - red pepper - red onion - Tilamook cheddar 16
 Egg white frittata - asparagus - mushrooms - goat cheese 16
 Sliced C.A.B steak and scrambled eggs - cheddar cheese grilled toast 21

SIDE

- Hand cut French fries - truffle aioli 7 /Grilled baby bok choy - citrus Vinaigrette 8 /
 Sautéed pea leaves 10
 Asparagus with grilled vegetable relish 10 /Baby peas with leeks and truffle butter 9

Sole Signature Hummus Available for takeaway
8oz — \$6

Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness

ENTRÉE

- Penne Rigate - tomato and basil or vodka sauce with pancetta and onion 18
 Pea and prosciutto tortelloni - pink peppercorns - crisp prosciutto - ricotta salata 23
 Maltagliata - Italian sausage - crushed tomato - shallots - baby peas - pecorino 21
 Braised veal ravioli - brown butter - cauliflower - mixed mushrooms - herbs 26
 Occhi di Lupo rigatoni "Bolognese" - meat-vegetable ragu - mushroom - herb ricotta 24
 Traditional eggplant parmesan - fresh mozzarella - basil 21
 Parmesan crusted halibut - tomato chive beurre blanc - roasted cauliflower 37
 Hidden Fjord salmon - white and green asparagus - grilled vegetable relish 32
 Grilled chicken wrap - sundried tomato - grilled onions - baby salads - potato crisps 16
 Salmon and tuna burger - Calabrian aioli - red onions - sesame seed bun 19
 American Wagyu burger - beer cheese sauce - peppadew mayo - red onions - lettuce - tomato 23*
 Breast of chicken "Milanese" - cherry tomatoes - arugula - mozzarella - lemon 25
 Caesar */ Mixed / Chopped / Watercress salads
 with chicken 24 with jumbo shrimp 30 with salmon 32

PIZZA

- Pizza with tomato sauce - shredded or fresh mozzarella - basil 17
 Pizza with sliced tomatoes - fresh mozzarella - prosciutto San Daniele - baby arugula 21
 Pizza with mushrooms - mozzarella - burrata cheese - ramp pesto - pignoli nuts 20
 Pizza with tomato sauce - Italian sausage - hot cherry peppers - sweet onions 19
 Pizza with artichokes - dried cherry tomatoes - pea leaves - goat cheese 20

Executive Chef—Albert DeAngelis Chef de Cuisine—Miguel Hernandez
 General Manager—Felipe Andaur