A BA P

RICOTTA GNOCCHI rustic lamb sauce & grated italian cheeses	10.00
ROASTED BEETS, ORANGES, ALMONDS & FETA citrus vinaigrette	9.00
HOUSE MADE PATE grilled crouton, pickled vegetables & mustard	9.50
SALAD of GRILLED SQUID celery, frisee, parsley & preserved lemon	8.50
GRILLED SHRIMP thai-style slaw & mango relish	11.00
ENDIVE, ARUGULA, GARLAND'S APPLES & WALNUTS Pt. Reyes blue cheese	8.50
GARDEN GREEN SALAD sunflower sprouts, cucumber, cherry tomatoes	7.50

HERITAGE BERKSHIRE PORK SHORTRIB, braised "posole style" with hominy,27.00 cotija cheese & radish-cabbage salad with lime
SCOTTISH SALMON braised lentils, spinach & beet-fennel vinaigrette29.00
PACIFIC SEABASS grilled eggplant, peppers, roasted tomato & olive relish
*GRILLED LAMB CHOPS on flageolet beans, roasted garlic & preserved lemon30.00
*FLAT IRON STEAK on warm spinach salad with pancetta, portobellos,29.00 roasted potatoes & chimichurri sauce
*MUSCOVY DUCK BREAST butternut squash, asian greens & roasted fig sauce 30.00
CRISPY HALF-CHICKEN parsley potatoes, braised escarole & spinach, 26.00 lemon thyme pan sauce
NONNI'S SUNDAY CHICKEN braised thigh meat white wine, mushrooms &20.00 herbs over toasted polenta, grated italian cheeses
HAND-MADE PASTA mixed mushrooms, leeks, escarole & arizona goat cheese 18.50
ROASTED SEASONAL VEGETABLES with crispy risotto-wheatberry cake 19.00

SIDES ...6.00

ROASTED BABY CARROTS...balsamic syrup ROASTED SUNCHOKES...crispy onion & parmesan SAUTEED AUTUMN GREENS...garlic & lemon ROASTED ROMANESCO CAULIFLOWER...pinenut relish

WE SUPPORT LOCAL INDEPENDENT PRODUCERS

EATING IS AN ADVENTURE...that said, we are required by the arizona food code to inform you that consuming raw/undercooked meats, poultry, seafood, shellfish or eggs, including those items cooked to order (*) may increase your risk of food borne illness