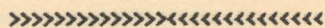


Rancho Pinot

RICOTTA GNOCCHI rustic lamb sauce & grated italian cheeses10.00
ROASTED BEETS, ORANGES, ALMONDS & FETA citrus vinaigrette9.00
HOUSE MADE PATE grilled crouton, pickled vegetables & mustard9.50
SALAD of GRILLED SQUID celery, frisee, parsley & preserved lemon8.50
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, cotija cheese & radish-cabbage salad with lime	...27.00
MAHI MAHI roasted sunchokes, green beans, iiotoi onion & salsa verde	...29.00
PACIFIC SEABASS grilled eggplant, peppers, roasted tomato & olive relish	...29.00
*GRILLED LAMB CHOPS on flageolet beans, roasted garlic & preserved lemon	...30.00
*FLAT IRON STEAK on warm spinach salad with pancetta, portobellos, roasted potatoes & chimichurri sauce	...29.00
*MUSCOVY DUCK BREAST butternut squash, asian greens & roasted fig sauce	... 30.00
CRISPY HALF-CHICKEN parsley potatoes, braised escarole & spinach, lemon thyme pan sauce	... 26.00
NONNI'S SUNDAY CHICKEN braised thigh meat white wine, mushrooms & herbs over toasted polenta, grated italian cheeses	...20.00
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

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*