



DINNER

ONLY ON **PINEAPPLEST**

CROSTINIS

BURRATA & TOMATO JAM \$12
with basil & olive oil (V)

PROSCIUTTO & LUXARDO CHERRY \$15
with whipped goat cheese

TRUFFLE & MUSHROOM \$12
truffle cream, mushroom,
parmesan, balsamic glaze (V)

HARVEST CROSTINI ** \$12
squash, walnuts, maple, goat cheese (V)

GET A CROSTINI SAMPLER! CHOOSE ANY 3 CROSTINIS FOR \$30

SMALL PLATES

WHIPPED RICOTTA & VEGGIES \$18
roasted carrots, honey, aleppo pepper
flakes, lemon zest, microgreens (V)
served with toasted bread

POLENTA FRIES \$14
served with Calabrian chili aioli (V)

KALE & ARTICHOKE DIP \$18
kale, artichoke, cheese & garlic blend
served with toasted bread (V)

PINEAPPLE CHORIZO FLATBREAD \$15
pineapple, chorizo, mozzarella, pickled onions

SUNSET BOARD ** \$16
chef's selection of 3 charcuterie & cheeses
with pippara peppers & Valencia almonds
with Harvest Crostini

BIG BOARD \$30
chef's selection of 6 charcuterie & cheeses, tomato
jam, honey, seasonal fruit, toasted bread

SEASONAL SOUP \$10
with toasted bread

VINEAPPLE CARNITAS TACOS \$18
Italian-style slow roasted pork, pineapple salsa,
tomatillo, avocado salsa (GF)

WINTER KALE SALAD \$20
chopped kale, apples, pepitas, squash, goat cheese, beets,
rose vinaigrette (V, VG, GF)

ARUGULA PEAR SALAD ** \$20
shaved pear, shaved fennel, walnuts, crumbled gorgonzola,
lemon vinaigrette (V, VG, GF)

GARLIC PARMESAN CHICKEN SKEWERS \$18
chicken breast medallions, garlic, parmesan, herbs (GF)

BAKED EGGPLANT \$20
baked eggplant, mozzarella, tomato sauce, parmesan (V, GF)

MEATBALLS \$20
three beef & pork meatballs in marinara & parmesan
served with sourdough bread in cast-iron

V: Vegetarian
VG: Can be made Vegan
GF: Gluten Free

*Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of food
borne illness.

**Contains nuts.

PASTAS



PINEAPPLE STREET RIGATONI \$26
creamy vodka sauce, spring peas,
sweet Italian sausage

ORECCHIETTE PESTO E RAPINI \$24
garlic, chicken sausage, pecorino romano
in a nut-free broccoli rabe pesto

SHORT RIB PARPADELLE \$30
slow-roasted short rib, brown butter, fried sage

TRUFFLE MUSHROOM PACCHEIRI \$28
mushroom ragu, cream, garlic, aged parmesan (V)

CAICO E PEPE SPAGHETTI \$22
pecorino romano, pepper (V)

ENTREES

SEARED RIB-EYE STEAK \$38
served with smashed fingerling potatoes, chimichurri

SAKE MISO GLAZED SALMON \$34
seasonal vegetables, quinoa, brown rice, lentils,
garlic, black sesame seeds

BROWN BUTTER CHICKEN \$30
pan seared brown butter chicken, oyster mushrooms,
broccolini, sweet potato puree

BLACK ANGUS BURGER \$30
pineapple marmalade, bacon, brie, pickled onions,
arugula, Calabrian chili aioli

BRAISED GREENS & BEANS \$26
tuscan kale, white bean puree, garlic confit
topped with seasonal vegetables,
aged Parmesan & crispy shallots (V, GF)

Gluten Free Bread and Pasta Available +\$4



ASK ABOUT OUR
CHEF'S SPECIAL!

20% gratuity will be added for parties of 6 or more