



DINNER

ONLY ON **PINEAPPLEST**

CROSTINIS

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

PROSCIUTTO & LUXARDO CHERRY \$15
with whipped goat cheese

SPRING PEA & MINT \$12
with feta cheese (V)

TUNA & WHITE BEAN \$12
with olive oil

GET A CROSTINISAMPLER! CHOOSE ANY 3 CROSTINIS FOR \$30

SMALL PLATES

WHIPPED RICOTTA & CAVOLO \$18
lemon ricotta, roasted cabbage,
lemon zest, olive oil. (V)
served with toasted bread

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

ROSEMARY WHITE BEAN DIP \$18
white bean hummus with lemon, olive oil, Aleppo pepper -
served with crudite & toasted bread (V)

SEASONAL FLATBREAD \$15
chef's choice of seasonal flavors

SUNSET BOARD \$16
chef's selection of 3 charcuterie & cheeses
with seasonal 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, matcha-avocado crema

TUSCAN KALE SALAD \$20
chickpeas, pickled onions, rainbow radish,
aged parmesan, lemon-tahini vinaigrette (V, VG, GF)

SPRING ARUGULA SALAD \$20
arugula, artichokes, yellow squash, peas, asparagus, feta, dill
vinaigrette (V, VG, GF)

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

EGGPLANT TOWER \$20
fried heirloom tomatoes, roasted eggplant, feta cheese,
tomato sauce

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

CACIO E PEPE MAC AND CHEESE \$20
four cheese blend, topped with everything bagel spice &
scallions (V)
add: pulled pork +\$8

BROWN BUTTER SHORT RIB GNOCCHI \$30
slow-roasted short rib, brown butter, fried sage

TRUFFLE TAGLIATELLE \$28
shiitake mushroom, cream, garlic, aged parmesan (V)

ENTREES

SEARED RIB-EYE STEAK \$38
served with pan-seared potatoes, chimichurri

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

CHICKEN MILANESE \$30
panko-crusted chicken
topped with housemade Caesar salad

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

BRAISED GREENS & BEANS \$26
tuscan kale, chickpeas, 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