

**LUNCH FEATURE Weekdays**  
**CHOOSE ANY 2 ITEMS, COMBINATION SALAD w/PASTA or PANINI FOR 16.95!**  
 \*1/2 orders of each Item apply (Salmon PLT/Nicoise/Steak salad not applicable\*)

**PER LA TAVOLA FOR THE TABLE**

Choose 3, 5, 7 Selections **18, 26, 32**  
*Truffle Salami, Nduja toasts, + 5*  
*Midnight Moon Goat & Truffle cheese + 5*  
*20 Mo. Prosciutto d'Parma + 5*

**Artisan Cheeses:**

Welsh Cheddar, Stracciatella, Bufala Mozzarella, La Peral Blue goat,  
 Midnight Moon Goat, Fromage d'affinois, Toma Piemontese cow,  
 MitiCana De Oveja sheep, Tronchon 3 milks, Cabra Romero  
 Rosemary Goat, Crow's Dairy Chevre or Butter Pecan Chevre  
 Boschetto Truffle Cheese (Italy), Drunken Goat

**Salumis/Salamis (no added nitrates):**

Finocchiona (fennel pollen), Nostrano Pink Pepper Salami, Salsiccia  
 Secca Piccante, Prosciutto d'Parma 20mo., Black Tartufo Salami,  
 Sopressata Black Pepper, Coppa Piccante, Don Juan Chorizo Iberico,  
 Noe's Jalapeño Salami

**House Flatbreads**

GRILLED Slovenian sea salt, EVOO, Imported Pecorino **8**  
 BIANCO garlic, parsley, EVOO, Imported Pecorino **11**  
 + wild arugula, aged Prosciutto d'Parma **6**  
 + Greek goat feta or Chevre **4**  
 MARGHERITA San Marzano tomatoes, garlic, basil, mozzarella **14**  
 SICILIAN San Marzano tomatoes, artisan meats, basil, Mozzarella **17**

**ANTIPASTI**

ZUPPA daily, seasonal **mkt**

BURRATA Costa Digiano EVOO, Volcanic salt, Noble bread **13**

CALAMARI FRITTI Point Judith calamari, garlic, EVOO **15**

DAY BOAT FISH & SALMON CEVICHE\* citrus, avocado, vine  
 tomatoes, cilantro, red onion, cucumbers, house tortilla chips **16**

COZZE sustainable Washington mussels, soffritto, house fries **16**

GAMBERI ADRIATICO wild caught shrimp, Chablis, lemon, garlic,  
 parsley, tomato, grilled baguette **16**

BRUSCHETTA vine tomatoes, basil, EVOO **14**  
 + feta or goat cheese **4**

SHISHITO PEPPERS blistered, garlic gremolata, breadcrumbs **13**

**INSALATA**

CAPRESE heirloom tomatoes, hand pulled bufala mozzarella, house  
 stracciatella, Noble bread **15**

RUCOLA wild arugula, grape tomatoes, Pecorino Renero,  
 lemon, EVOO, fresh cracked pepper **13**

SALMONE NIÇOISE hericot vert, white anchovies, Niçoise olives,  
 wild arugula, grape tomatoes, egg, new potatoes, wild salmon **17**

SOCAL LOVE buttercup lettuce, grilled chicken breast, avocado,  
 sprouts, toasted almonds, champagne vinaigrette **15**

STEAK SALAD\* Nebraska flap steak seared, feta garlic dressing,  
 wild arugula, grape tomatoes, gremolata, Calabrian chili **17**

**PASTA FRESCA MADE DAILY IN HOUSE**

CONIGLIO hand made Istrian pasta, Nicky farms free range &  
 slow roasted pulled rabbit, foraged mushrooms, thyme, Pecorino **25**

FETTUCCINE BIANCA pecorino, cream, mushrooms, pancetta **19**  
 + wild Alaskan salmon **13**

LUCA'S MEATBALLS Old Skool, mushrooms, spaghetti **20**

LASAGNA three meat bolognese, ricotta, basil, mozzarella **22**

RAVIOLI ZUCCA butternut squash, toasted hazelnuts, sage,  
 wild arugula, goat cheese **19**

CLAMS IN PURGATORY shaved garlic, arrabbiata, linguine **28**

VOODOO PENNE blackened chicken breast, bell peppers,  
 tomatoes, red onions, Cajun cream **19**

**PANINI**

QUATTRO STAGIONI zucchini, yellow squash, eggplant, feferoni,  
 pepitas, Greek goat feta, hummus **13**

TACCHINO SW roasted turkey breast, provolone/cheddar picante,  
 wild arugula, tomato, roasted red pepper aioli **15**

POLLO PICCANTE all natural free-range chicken, seared bell  
 peppers, onions, Giardiniera, mozzarella, cheddar picante, marinara **14**

MELE black forest ham, Gruyère cheese, thyme roasted apples,  
 whole grain mustard **14**

MUFFALETA mortadella, finocchiona, SW roasted turkey breast,  
 picante cheddar, Giardiniera, Muffuletta relish, Noble seeded roll **16**

CECIL'S RUEBEN pastrami, house kraut, marble rye, fries **15**

SALMON PLT\* wild caught grilled Scottish salmon, Zoe's crispy  
 pancetta, living lettuce, Roma tomatoes, lemon-chive-caper aioli **18**

TITO'S CUBANO slow roasted pork tenderloin, glazed ham, house  
 pickles, grain mustard **15**



\*Items cooked to order may contain undercooked ingredients. Consuming raw or undercooked foods may increase your risk of contacting food-borne illness.

• RAKIJA TASTINGS •

Rakija (*RA-kee-ah*) is the Serbo-Croatian name given to an alcoholic drink made from the distillation of fermented fruit. It can be made out of almost any fruit and each fruit has its own specific rakija name. Šljivovica (plum rakija) is the most popular, as well as the strongest. You can find Šljivovica in every Slavic country, from the Czech Republic to Bulgaria, and each country claims the drink as its own.

Etno "Kajsijevača" (Apricot), Serbia	<b>12</b>	Zarić "Šljivovica" (Plum), Serbia	<b>14</b>	Opsesija (Raspberry) Serbia	<b>11</b>
Etno "Dunjevača" (Quince), Serbia	<b>11</b>	Biserna (Muscat) Bulgaria	<b>12</b>	Tsilili (Tsipouro) Greece	<b>12</b>
Nalewka Babuni (Cherry) Poland	<b>10</b>	"Viljamovka" (Pear Williams) Serbia	<b>13</b>	Stoupakis (Homeric Mastic) Greece	<b>14</b>
Bentwing (Chenin) California	<b>14</b>				

• FLIGHT OF 3....\$14 • FLIGHT OF 4....\$18 •

• TWISTED HISTORIC COCKTAILS •

<b>\$16</b>	<b>\$16</b>	<b>\$16</b>	<b>\$17</b>
<b>C.D. OLD FASHIONED</b>	<b>AVERNA SOUR</b>	<b>MONTE-NEGRONI</b>	<b>COWBOY'S LAST WORD</b>
BOURBON, HERSHEY CHOCOLATE, COINTREAU, ANGOSTURA, ORANGE BITTERS, CHOCOLATE BITTERS	BOURBON, AVERNA AMARO, CITRUS, EGG WHITE FOAM	GIN, MONTENEGRO ARMARO, CAMPARI, SWEET VERMOUTH	MEZCAL, GREEN CHARTREUSE, MARASCHINO, LIME

• HOUSE COCKTAILS •

<b>\$15</b>	<b>\$16</b>	<b>\$18</b>	<b>\$18</b>
<b>398</b>	<b>DAZE DREAM</b>	<b>EXPAT IN FRANCE</b>	<b>GROOVY GARDEN</b>
VODKA, ELDERFLOWER, APEROL, CUCUMBER, LEMON, MINT	GUNPOWDER GIN, GOLDEN FALERNUM, MUDDLED BLACKBERRIES, BLACK CHERRY, ROSEMARY, LEMON	BOURBON, COINTREAU MELETTI AMARO, BANYULS	BLANCO TEQUILA, JALAPEÑO TEQUILA, COCONUT WATER RUM, BLACKBERRIES, AGAVE, CILANTRO, BASIL, ROSEMARY, LIME, CBD GUMMY
<b>\$18</b>	<b>\$15</b>	<b>\$16</b>	<b>\$17</b>
<b>SERB IN THE CITY</b>	<b>MILL AVE MIRACLE</b>	<b>QUEEN'S GAMBIT</b>	<b>BOLIVIAN BLISS</b>
RYE, CHERRY RAKIJA, CARPANO ANTICA, SMOKING ROSEMARY	RUM, GALLIANO, COINTREAU, LIME	EMPRESS GIN, LEMON, MINT, LAVENDER, EGG WHITE FOAM	AGWA, GREEN CHARTREUSE, STREGA, LIME, CUCUMBER, MINT PROSECCO
<b>\$17</b>	<b>\$16</b>	<b>\$17</b>	<b>\$50</b>
<b>BLACK ANASTASIA</b>	<b>DOUBLE D</b>	<b>SMOKY AND THE BANDITO</b>	<b>CENTURY HOG</b>
MUDDLED STRAWBERRIES, VODKA, CITRUS, BALSAMIC STRAWBERRY SHRUB, BASIL	PIMMS, GINGER LIQUOR, CUCUMBER, PASSION FRUIT, TONIC	MEZCAL, YELLOW CHARTREUSE, CASCADIA BITTERS, SERRANO, ANCHO REYES	WHISTLE PIG 12 YEAR DOUBLE MALT RYE WHISKEY, CUVÉE DU CENTENAIRE GRAND MARNIER, CARPANO ANTICA FORMULA VERMOUTH, GOLDEN FALERNUM

• BEERS AND CIDER •

• DRAFTS •

The Shop, Church Music IPA (Tempe, AZ).....	<b>8</b>
Grand Canyon, Amber Ale (AZ).....	<b>7</b>
Sierra Nevada Brewing, Hazy Little Thing (California).....	<b>8</b>
Bavik Pilsner (Belgium).....	<b>9</b>
Brouwerij Huyghe, Delirium Tremens (Belgium).....	<b>9</b>
Mother Earth, Cali Creamin' (California).....	<b>7</b>
Rotating Local Tap.....	<b>mkt</b>

• BOTTLES •

Jelen Svetlo Pivo, Pale Lager (Apatinska Pivara, Serbia) 500ml.....	<b>10</b>
Sneaky Treat, Tiramisu Imperial Stout (Tempe) 375mL.....	<b>20</b>
Red Bridge, Sorghum Ale, <b>Gluten Free</b> (Missouri).....	<b>9</b>
Witnica Black Boss, Porter (Poland) 500mL.....	<b>10</b>
Bud light, Budweiser, Coors light, Stella Artois.....	<b>7</b>
<b>NA:</b> Clausthaler, Ale (Germany).....	<b>7</b>