

RISTORANTE

VACANZA ROMANA

This summer’s menu is a love letter to the land we’re lucky to call home. Here in California, we’re surrounded by farms, orchards, and coastlines that offer us some of the most vibrant, flavorful ingredients in the world. Every dish on this menu is crafted with reverence — using ancient Italian techniques passed down through generations, but always with the rhythm of the local harvest in mind. From the just-picked peaches in our stracciatella to the sweet corn folded into our agnolotti, we aim to tell a story of place, season, and culture — with every bite, a celebration of summer, simplicity, and sincere hospitality. Grazie for being at our table.

STUZZICHINI E SPUNTINI

- MEATBALLS 19**
baked beef and pork meatballs with whipped ricotta, tomato sauce and two year aged parmigiano reggiano.
- RIBEYE CARPACCIO 21**
thin sliced pepper crusted ribeye steak with garlic bagna aioli, baby arugula, fried capers, pecorino romano DOP and olive oil.
- OYSTERS 23**
kumamoto oysters with grapfruit campari granita and lemon served on crushed iced on the half shell.
- TOMATO BRUSCHETTA 18**
roasted summer tomatoes, ricotta di bufala, basil, orange balsamic crema and crushed pink peppercorn.

STAGIONATO E CURATO

- CHEESE PLATE 22**
rotating selection of italian imported cheeses served with seasonal fruit preserves, olives and pane.
- 24M AGED PROSCIUTTO 19**
two year aged prosciutto di parma DOP, honey balsamic crema, arugula and local cantaloupe.
- BUFALA CAPRESE 20**
torn mozzarella di bufala DOP, with roasted tomato, fresh local heirloom tomatoes, basil, balsamic crema and olive oil.

INSALATA

- STONE FRUIT SALAD 19**
stone fruits and honey poached peaches with ricotta di bufala, citrus white balsamic, fennel fronds, toasted hazelnut, and olive oil.
- LITTLE GEM CAESAR 18**
little gem lettuce, roasted garlic caesar dressing, garlic ciabatta crumbs, pecorino romano DOP and two year aged parmigiano reggiano.
- BABY ARUGULA 19**
baby arugula with pecorino romano DOP, house buttermilk stracietella di bufala, toasted sunflower seeds, and a honey white balsamic crema.

PASTA TRAFILATA

- PASTA POMODORO 20**
extruded bucatini, crushed tomato, garlic, basil, whipped ricotta and parmigiano (add meatballs +7)
- RIGATONI ALLA VODKA 24**
extruded rigatoni, spicy calabrian vodka sauce with whipped ricotta and chives.
- CARBONARA 27**
extruded bucatini, tempered egg yolk, pepper cured guanciale, parmigiano, and pecorino romano DOP.
- RAGU BOLOGNESE 26**
extruded tagliatelle pasta with beef and pork ragu, parmigiano reggiano and chives.

SECONDI PIATTI

- CHICKEN PARMIGIANA 29**
panko fried chicken with bucatini, tomato sauce, burrata di bufala, parmigiano reggiano and basil.
- GRILLED PORK CHOP 32**
16 ounce bone in pork chop with peach balsamic herb glaze, baby arugula salad with pecorino romano DOP.
- PAN SEARED HALIBUT 38**
pan seared halibut with truffle risotto, tartufo di mais, corn vellutata and white balsamic roe.

- CALAMARETTI 20**
cultured buttermilk fried calamari, fried basil, basil pesto aioli and lemon.
- TRIO CON FOCCACIA 8**
house foccacia with three roating compound butters.
- MOZZARELLA FRITTI 17**
fried fior di latte mozzarella, pecorino romano fonduta, pesto crema and chives.
- SUPPLI AL NERO 18**
fried risotto ball with truffle buratta, tartufo di mais and parmigiano reggiano.
- SQUASH BLOSSOMS 18**
tempura battered zucchini flowers, parmigiano reggiano and ricotta romano.

PIZZE

MARGHERITA 21
fior di latte mozzarella, tomato sauce, basil, parmigiano and olive oil.

DIAVOLA 24
fior di latte, tomato sauce, sopresatta piccante, calabrian chili flakes.

LIMONE E BUFALA 22
fior di latte mozzarella, basil pesto, lemon, stracietella di bufala.

GIACOMO 26
fior di latte mozzarella, peaches, basil, prosciutto, honey balsamic, and olive oil.

PASTA FATTO A MANO

- DAVIS RANCH AGNOLOTTI 25**
sweet corn filled agnolotti with whipped ricotta, moliterno cheese, latte di mais and basil.
- DOLCE STEPHANIE 25**
burrata di bufala filled caramelle with crushed hazelnut, browned butter and sage.
- FARMER FAVIOLI 27**
beef and pork filled ravioli with parmigiano reggiano, tomato, basil pesto, and basil.
- CACIO E PEPE GNOCHETTI 24**
mini potato gnocchi, toasted pepper, parmigiano reggiano, pecorino romano DOP, nuvola di patate with roasted panko.

- FILETTO MIGNON 42**
10 ounce filet mignon with truffle butter, fried patate novelle con tartufo and broccolini.
- DIVER SCALLOPS 39**
seared diver scallops with charred latte di mais charred corn, fried pepper cured guanciale and chives.
- TAGLIO NEW YORK 56**
16 ounce bone in new york steak with fried sage and garlic butter and arugula con parmigiano