

SPECIALTIES

Yellowfin Tuna 🍴* 24
Crispy Rice, Chipotle Mayo,
Soy Honey

Daily Crudo
MP

Wild Mushroom Arancini 🌿* 18
Truffle Ricotta, Dill

APPETIZERS

Shaved Romaine 🍴* 18
Lemon Aioli, Basil Pesto, Toasted Panko

Tomato Caprese 🌿* 19
Buffalo Mozzarella, Fig Vincotto

Imported Burrata 🌿* 19
Fig Jam, Peppered Speck, Apple, Aged
Balsamic

Spanish Octopus 🍴 🌿 25
Butternut Hummus, Fingerling, Pine Nut,
Crispy Caper, Chilli Oil

Calamari Frita 26
Chili Honey Glaze, Lemon Aioli
or Traditional

Wagyu Meatballs 27
San Marzano, Lemon Ricotta, Toasted Panko,
Crostoni, Pecorino Romano

Bread Service

Complimentary first serving | Additional \$6

SUPPLEMENTS

Petrossian Caviar
10 grams
\$35

Black Summer Truffle
15 grams
\$22

Santa Barbra Uni
10 grams
MP

PASTAS

Gluten Free
+5

Pomodoro 🌿*
San Marzano, Prosciutto di
Parma, Basil
25/38

Bone Marrow Ragu
Paccheri Neri, Balsamic, Chives
28/42

Cacio e Pepe 🌿
Vermont Creamery Butter
23/34
Black Truffle Cacio
41

Spaghetti Carbonara
Pancetta Cream, English Peas,
Pecorino Romano, Egg Yolk
38

Cavatelli
Sausage, Rabe, Sundried Tomato,
Pepperoncini, Toasted
Breadcrumbs
25/37

al Limone 🌿*
Maccherroni al Torchio,
Petrossian Royal Ossetra Caviar
55

Consuming raw or undercooked items may increase your risk of
foodborne illness.

🌿 Contains Nuts

🍴 Gluten free
🌿 Vegetarian

🍴* Gluten free Option
🌿* Vegetarian Option

ENTREES

Short Rib 52

Herb Pomme Puree, Chili Fig Jus,
Crispy Leeks

14 oz Pork Chop 50

Whipped Pomme Puree,
Asparagus, Bacon Onion Jam

Allen Brothers Filet Mignon 65

10 ounce Peppercorn Crust, Au
Poivre, Pomme Frites

Mediterranean Branzino 51

Lobster Fennel Risotto, Saffron Breadcrumbs,
Lobster Tomato Brodo, Dill

Chicken Milanese 36

Mixed Mesclun, Gorgonzola, Pear, Candy
Pecan, Vincotto

Faroe Island Salmon 39

Sesame Crusted, Celeriac Puree, Delicata
Squash, Mint Chimichurri, Balsamic

SIDES

Pomme Frites 9

Chives

9

Black Truffle

Salt & Oil, Garlic Aioli

+6

Broccoli Rabe 12

Toasted Garlic, Pecorino

12

Pomme Puree 10

Chives

10

DOLCI

Zabaione 15

Marsala Italian Custard,
Almond Biscotti

15

Hazelnut Budino 15

Espresso Whipped Cream,
Berries

15

Traditional Tiramisu 15

15

Additional dessert offerings are available and will be presented tableside by your server.

DRINKS

Saratoga Bottled Water Still 10

Saratoga Bottled Water Sparkling 10

Pepsi Products 5

Ice / Hot Tea 5

Coffee 5

Cappuccino 6

Latte 6

Espresso 5

Minimum one entree per person.
Any appetizer can be made into an entree.

MEADOWCROFT CALIFORNIA WINE

RED WINES

2023 Meadowcroft
Napa Valley **Cabernet Sauvignon**
Half Bottle- \$30

2022 Meadowcroft
Napa Valley **Cabernet Sauvignon**
Full Bottle- \$62

2023 Meadowcroft
Sonoma County **Pinot Noir**
Half Bottle- \$26

2023 Meadowcroft
Sonoma Coast **Pinot Noir**
Full Bottle- \$40

2022 Meadowcroft
Lodi Clement Hills **Italian Blend**
Full Bottle- \$46

WHITE WINES

2022 Meadowcroft
Napa Carneros **Chardonnay**
Half Bottle- \$24

2024 Meadowcroft
Napa Carneros **Chardonnay**
Full Bottle- \$42

2023 Meadowcroft
Sonoma Coast **Sauvignon Blanc**
Half Bottle- \$25

2024 Thomas Henry
Lake County **Sauvignon Blanc**
Full Bottle- \$38

2024 Meadowcroft
Mendocino **Pinot Gris**
Full Bottle- \$36

We are pleased to modify dishes to suit dietary restrictions or allergies whenever possible. We take all necessary precautions, but cross-contamination may occur.

 Contains Nuts

 Gluten free
 Vegetarian

 * Gluten Free Option
 * Vegetarian Option