

WINE

SPARKLING

	GLASS	CARAFE	BOTTLE
Prosecco, <i>Carra Coviello, Italy NV secco</i>	9		36
Sparkling, <i>Roederer Estate, Brut, Anderson Valley, CA</i>			60

WHITE

Sauvignon Blanc, <i>La Petite Perriere, Loire, France 2016</i>	8	16	32
Verdicchio <i>Castelli di Jesi, Santa, Italy 2016</i>	8	16	32
Pinot Grigio, <i>Andrian, Alto Adige, Italy 2016</i>	10	20	40
Chardonnay, <i>Clendenen, Santa Barbara, California 2015</i>	14	28	56
Sancerre, <i>Pre Semele, Loire, France 2016</i>			68

ROSÉ

Rosé, <i>Domaine César, Nimes, France 2016</i>	9	18	36
Rosé, <i>Gros Nore, Bandol, France 2015</i>			92

RED

Sangiovese, <i>Donna Laura Ali, Tuscany, Italy 2015</i>	9	18	36
Barbera, <i>Le Quattro Terre, "La Meridiana", Asti, Italy 2015</i>	9	18	36
Nebbiolo Blend, <i>Lua Rossa no. 4, Santa Barbara, California</i>	12	24	48
Cabernet Sauvignon, <i>Los Vascos, Colchagua Valley, Chile 2015</i>	9	18	36
Pinot Noir, <i>Clendenen, Santa Barbara, California 2016</i>	14	28	56
Sangiovese Blend <i>AuTolaini al Passo, Tuscany, Italy 2012</i>	14	28	56
Cabernet Sauvignon, <i>Decoy, Sonoma, California 2015</i>			72

BOTTLED BEER

Wynwood La Rubia	7	Mexican Coke	3.5
J Dubs Poolside Kolsch	7	Diet Coke	3.5
Stella Artois Pilsner	7	Boylan Vintage Soda: <i>Black Cherry, Creme, Ginger Ale, Orange, Root Beer</i>	3.5
Two Brothers Golden Ale <i>Gluten-Removed</i>	7	Lemonade	3.5
Sixpoint The Crisp Pilsner	7	House Brewed Iced Tea	3
M.I.A. Mega Mix Pale Ale	7	San Pellegrino 750 ml.	5
Funky Buddha Floridian Hefeweizen	7	Acqua Panna 750 ml.	5
Cigar City Jai Alai IPA	7		
Dogfish Head 60 Minute IPA	8		
M.I.A. Tourist Trappe Tripel Ale	8		
Left Hand Milk Stout	7		

SOFT DRINKS

COFFEE, TEA & DESSERT

PANTHER COFFEE

Espresso	3	DESSERT	
Macchiato	3.5	PANNA COTTA	6
Cappuccino, Latte or Americano	4	ZEPPOLE <i>honey whipped ricotta</i>	6

JOJO TEA

Earl Grey, Green Jasmine or Chamomile	4	BANANA NUTELLA PANINI	4
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MILK	3	WARM CHOCOLATE CHUNK COOKIE	4
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**PASSIONATE ABOUT
OUR FAVORITE FOOD**

GENUINE PIZZAS

Any pizza can be made gluten-free.*
gluten-free crust is an additional \$3.

SEASONAL PIZZA SPICY FENNEL PUTTANESCA mozzarella, ricotta, oregano	15
MARGHERITA mozzarella, tomato sauce, basil	13
CLASSIC CHEESE tomato sauce, fontina, parmigiano <i>try with our Niman Ranch Pepperoni \$2</i>	13
SPICY PEPPERONI tomato sauce, chili oil, fontina, mozzarella, arugula	16
SLOW ROASTED PORK fig, roasted onion, fontina, arugula	15
KALE caramelized onion, chili flake, fontina, parmigiano	14
BACON caramelized onion, potato, gruyère, arugula	16
SHORT RIB gruyère, caramelized onion, arugula	17
MUSHROOM porcini, cremini, italico, fontina, thyme	14
MEATBALL peppers & onions, escarole, auribella	16
ROCK SHRIMP roasted lemon, manchego, scallion, cilantro	17
PESTO ricotta, mozzarella, parmigiano, fresh tomato	14

**We advise against gluten-free dough for extreme gluten intolerance as cross contamination may occur.*

We source all our beef and pork from Niman Ranch, which is committed to raising animals with care.

SNACKS

DAILY SOUP	6	POLENTA FRIES spicy ketchup	7
FOCACCIA	4	OVEN ROASTED CHICKEN WINGS agrodolce & rosemary crema	12
EGGPLANT CAPONATA served with warm focaccia	6	MEATBALLS IN SAUCE add ricotta \$2	10
RICOTTA served with warm focaccia	8	MARINATED OLIVES	5

SALADS

ESCAROLE lemon, anchovy, parmigiano, breadcrumbs	9
WARM BRUSSELS SPROUTS & BURRATA sliced pears, pistachios, torn herbs, creamy parmigiano	12
KALE roasted beets, onion, goat cheese, sunflower seed dressing, dill	11
ORANGE & RADISH greens, shaved fennel, green olives, parmigiano	10
HARRY'S CHOPPED romaine, carrot, red onion, tomato, white beans, farro, auribella, kalamata olives, creamy lemon dressing	12
TOMATO & BURRATA torn basil & extra virgin olive oil	12
<i>Add free-range chicken breast \$6</i>	

ENTRÉES

ROASTED EGGPLANT stewed tomatoes, farro, gremolata, feta	16
PAN ROASTED CHURRASCO fingerling potatoes, rosemary, peperonata	21
OVEN ROASTED 1/2 CHICKEN salsa verde & fennel salad	19
PAN SEARED MAHI tomato, kale, fennel & lemon aioli	21