

THE PRESS

TAPAS 1 FOR \$4 3 FOR \$10

GOAT CHEESE STUFFED PIQUILLO PEPPERS	POTATO CROQUETTES
HUMMUS, GRILLED PITA	ROASTED BEETS, GOAT CHEESE
FRIED MEATBALLS, GARLIC YOGURT SAUCE	MARINATED OLIVES
CELERY, DATES, ALMONDS, BLUE CHEESE	BACON & ONION CROSTINI
SPRING GARLIC & PARMESAN ARANCINI	

APPETIZERS

CELERY ROOT SOUP, BACON AND APPLE	\$6
MIXED GREENS, GOAT CHEESE, FENNEL, ORANGES, OLIVES, ALMONDS	\$8
ASPARAGUS, POACHED EGG, CRISPY PROSCIUTTO AND ARUGULA SALAD	\$9
STEAMED MUSSELS, WHITE WINE BUTTER SAUCE, GARLIC, SHALLOT, FINES HERBES	\$8
GRILLED CALAMARI WITH WHITE BEANS, ROASTED PEPPERS, ARUGULA	\$8
CRISPY PORK BELLY, BRAISED LENTILS, SHAVED FENNEL	\$9
POTATO GNOCCHI, PROSCIUTTO, BROCCOLI, PEARL ONION, PARMESAN CREAM	\$9

PASTA

LINGUINE WITH CLAMS, GARLIC AND WHITE WINE SAUCE	\$9/\$17
PAPPARDELLE WITH MUSHROOMS, ASPARAGUS AND MADEIRA CREAM SAUCE	\$9/\$17
LASAGNA ALLA BOLOGNESE	\$11/\$18

ENTREES

CHICKEN PICCATA, FINGERLINGS, ARUGULA, LEMON CAPER BUTTER SAUCE	\$18
LOCAL HALIBUT, MUSHROOMS, SPRING ONIONS, POTATOES, BLACK TRUFFLE	\$23
KING SALMON, ASPARAGUS RISOTTO, LEMON BUTTER SAUCE	\$21
BRAISED BEEF SHORT RIB, RED WINE SAUCE, MASHED POTATOES	\$19
GRILLED PORK CHOP, CREAMY POLENTA, MUSHROOM SAUCE	\$19
GRILLED HANGER STEAK, POTATO GRATIN, BORDELAISE	\$21
HOUSE BAKED FOCACCIA WITH EXTRA VIRGIN OLIVE OIL	\$1
AGED BALSAMIC	\$1