



## SMALL PLATES

### H&L FRIES

*garlic, garlic oil, parmesan, parsley*

### ARANCINI

*burnt lemon & fontina, pistachio puree*

### POLPETTE

*breaded & fried meatballs, tomato sauce, parmesan*

### FRIED CAULIFLOWER

*romesco, parmesan, lemon*

### CHICKEN CROCCANTE

*buffalo powder & bleu cheese*

### WHITE BEAN HUMMUS

*romesco, Capay evoo, flatbread*

### FRITTO MISTO<sup>1</sup>

*mixed veggies & pickled pepper aioli*

### KING SALMON TARTARE<sup>1</sup>

*crème fraîche, dill, roe, lavash*

### STEAMED MUSSELS

*spanish chorizo, shishito peppers, garlic, red wine, grana padano & pugliese toast*

### ARTISAN SALUMI & CHEESE BOARD

*two each Chef's choice salumi and cheeses with accompaniment*

## SOUP & SALADS

### LOCAL MARKET SOUP

### MIXED BABY LETTUCES

*shaved squash, strawberries, almonds, goat cheese*

### FARRO & ARUGULA

*golden beets, fromage blanc, cucumber, red onion*

### ITALIAN CAESAR

*baby kale, roasted chicken, heirloom tomatoes, pepperoncini, olive, red onion, boquerones vinaigrette, parmesan, bread crumbs*

Sales Tax will be added to the price of all food and beverage items served.  
Parties of 8 or more will be on one check and charged 18% gratuity plus tax.

<sup>1</sup> Served raw or undercooked or contains raw or undercooked ingredients.

<sup>2</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## PASTA

### STRANGOLAPRETTI

*browned butter, sage, pear & crisp leek*

### LINGUINE CON POLPETTE

*heirloom tomato marinara, pork meatball, garlic confit, fresh oregano, grana padano*

### PAPPARDELLE

*pomegranate, arugula, maitake mushrooms, Italian sausage, goat cheese fondue*

### "MAC & CHEESE"

*orchiette pasta, dry jack, bread crumbs*

## PIZZA

### MARGHERITA

*heirloom tomatoes, fresh mozzarella, torn basil, Capay olive oil*

### MARKET SALUMI

*hot coppa, mozzarella, olive, red onion, parmesan*

### GRILLED PEACH & PESTO

*parsley-almond pesto, mozzarella, garlic confit, pickled red onion, mustard greens*

### BOSCAIOLA

*roasted chicken, peppered bacon, maitake mushroom, fontina cheese*

## ENTREES

### COQUE AU VIN BLANC

*braised then fried chicken quarters, bacon, green tomato, chickpea, blonde mire poix*

### GRILLED FLAT IRON<sup>2</sup>

*cauliflower puree, sautéed cauliflower, bordelaise, roasted grapes, sage*

### THE H&L BURGER<sup>1</sup>

*two beef patties, bacon, cheddar cheese, lettuce, heirloom tomato, pickles & calabrian chili aioli*

*\*add a sunny egg for \$2*