

CIRCA 55

SOUPS

- Tomato Bisque** ✓ 12
Parmesan Puff Twist
- Soup of the day** 10

PIZZA

- Margherita** ✓ 23
Mozzarella & Fresh Basil
- Prosciutto di Parma** 26
Prosciutto, Arugula & Shaved Parmigiano Reggiano
- Diavola** 26
Spicy Calabrian Salami, Mozzarella, Beech Mushroom & Fresno Chili
- Vegetarian** ✓ 24
Heirloom Tomatoes, Mozzarella, Artichoke & Gipsy-Pepper

TO START

- Marinated Olives** 🌱 10
Served warm with Citrus, Italian Herbs & Chili
- Grilled Octopus** ☒ 18
Marinated Octopus Charred Grilled With Lemon & EVOO
- Fritto Misto** 22
Fried Calamari & Shrimp, Arrabiata Marinara Sauce & Lemon
- Roman Meatballs** 20
House Made Italian Meatballs Topped with Parmigiano Reggiano Marinara Sauce
- Avocado Toast** ✓ 18
Sweet Red Onion, Radish, Chili Flake, Lime Juice, Micro Basil on Toasted Sourdough Bread
Add 2 Eggs for \$5
- Traditional Bruschetta** ✓ 16
Roma Tomato, Burrata, Basil, Olive Oil & Aged Balsamic

STUFFED BREAD

- Beverly Hilton Club** 21
Honey Roasted Turkey, Bacon, Tomatoes, Lettuce & Mayonnaise on Toasted Sourdough
- Roasted Vegetables Panini** ✓ 18
Roasted Bell Peppers, Zucchini, Eggplant With an Olive Tapenade
- Fried Chicken Sandwich** 20
Mary's Free Range Chicken, Pickled Red Onion, Tomatoes, Mustard Pickled Slaw & Herb Aioli
- Rustic Tuna Melt** 19
Tuna Mixed with Capers & Cornichons Topped With Swiss Cheese & Red Onion, Grilled on Sourdough
- BH Burger** 25
Grass Fed Beef Burger, Lettuce, Tomato, Pickle, Onion, Cheddar Cheese & Thousand Island On a Brioche Bun
Make it Vegetarian with an Impossible Burger ✓ \$4

SALADS

- Add to any Salad Chicken \$5, Salmon \$6, Grilled Shrimp \$6**
- Chopped Cobb** ☒ 26
Roast Chicken, Bacon, Boiled Egg, Blue Cheese, Beets, Tomato & Avocado Served on Baby Gem Lettuce
- Mediterranean** ✓☒ 26
Romaine Lettuce, Roasted Artichoke and Bell Pepper, Feta Cheese, Cucumber, Garbanzo, Pickled Onion, Green Olives, Tomatoes, Oregano & Balsamic
- Superfood** 🌱☒ 24
Baby Kale, Broccolini, Green Beans, Quinoa, Roasted Sweet Potatoes, Almonds, Avocado, Sweet Red Wine Vinaigrette
- Caprese Salad** ✓☒ 22
Heirloom Tomato, Burrata, Micro Basil, EVOO & Balsamic Reduction
- Baby Gem Caesar** 21
Crispy Prosciutto, Parmigiano Reggiano Crostini & Creamy Caesar Dressing

MAIN

- Short Rib Pappardelle** 28
Fresh Pasta with Braised Short Rib Ragu
- Gnocchi al Pesto** 26
Fresh made Gnocchi with Pistachio Pesto
- Chicken Arrabbiata** ☒ 32
1/2 Mary's Organic Grilled Chicken with Spicy Arrabbiata Sauce with Herb & Parmesan Polenta
- Skuna Bay Salmon Steak** ☒ 40
Seared Salmon Steak with Herb Butter Sauce Topped With Arugula & Shaved Heirloom Carrots
- Cape Grim NY Strip Steak Frites** 45
12oz Grass Fed NY Strip Served with Fries & Red Wine Demi Glaze

SIDES

- 14
- Braised Baby Carrots with Truffle Butter* ✓
- Grilled Asparagus with Parmigiano Reggiano* ✓
- Sautéed Sprouts with Prosciutto & Olive Oil*
- Crispy Baked Fingerling Potato with Rosemary Salt* 🌱

✓ - Vegetarian ☒ - Gluten Free 🌱 - Vegan

20% gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase consumer's risk of food borne illness.