

DINNER

MON-FRI 4PM-8PM
SAT-SUN 2PM-8PM
916.444.6500



PROVENANCE

kitchen + bar + retail wine

{ APPETIZER }

WILD MUSHROOM \$10

Brandy Butter, Fresh Herbs, Soft Polenta

BRADY'S MAC AND CHEESE \$8.5

Pasta, Three-Cheese Sauce, Bacon, Breadcrumbs

CRAB CAKES \$12.5

House made Crab Cakes, Arugula, Lemon Aioli

STEAMED CLAMS \$13

Fresh Garlic, White Wine, Parsley, Garlic Bread

BLUE CHEESE & BRUSSELLS \$7

Brussel Sprouts, Lardon, Blue Cheese

GARLIC BREAD \$4

CHEESY GARLIC BREAD \$5

{ SOUP }

SOUP OF THE DAY PRICE VARIES

{ SALAD }

CAESAR SALAD \$8.5*

Romaine Lettuce Hearts, Croutons, Shaved Parmesan, Caesar Dressing

HOUSE SALAD \$8.5

Spring Mix, Tomatoes, Red Onions, Sunflower Seeds, Croutons, Creamy Italian Dressing

BEEF AND GOAT CHEESE SALAD 10

Arugula, Roasted Beets, Goat Cheese, Mixed Nuts, Citrus Vinaigrette

WARM SPINACH AND BACON SALAD \$9

Spinach, Mushrooms, Bacon, Goat Cheese, Bacon Dijon Vinaigrette

Add Salmon \$7.5

Add Chicken Breast \$3.5

Add Anchovies \$2*

Add Shrimp \$4.5

{ PASTA }

SIENNA \$14

Shrimp, Chicken, Pesto, Garlic, Red Chili Flake, Sun-Dried Tomato, Penne, Alfredo, Curry, Fresh Tomato, Shaved Parmesan, Parsley

BACON AND BLUE \$12

Alfredo Sauce, Bacon, Chicken, Penne, Blue Cheese, Parmesan, Parsley

FRUTA DI MARE \$17

Shrimp, Scallops, Mussels, Clams & Spaghetti in a Spicy Seafood Sauce

{ SIDE }

(with Entrée)

Bread & Butter 5 for \$3.5 2 for \$1.5

House, Caesar Salad or Soup Cup \$4

Choice of Pasta \$2.5

(Fettuccini, Penne, Spaghetti)

Rice \$2.5

{ ENTRÉE }

CHICKEN PARMESEAN \$19.75

Breaded and fried Chicken, Marinara, Mozzarella, Fettucine, Parmesan

SALMON \$19.75*

Pesto Risotto, Squash

RIBEYE \$24*

Rosemary Butter, Brussels, Cauliflower, Romesco, Balsamic Glaze

EGGPLANT NAPOLEAN \$14.5

Fried Eggplant, Provolone, Mozzarella, Basil, Marinara

CIOPPINO \$19.75

Shrimp, Crab, Scallops, Clams, Basa, Fresh Garlic, Seafood Broth, Bread

SAUTÉED HOUSE VEGTABLES \$10.5

Eggplant, Zucchini, Bell Peppers, Onions, Fresh Garlic, Mushrooms, Artichoke Hearts, Tomatoes, Olives, Parmesan Cheese, Bleu Cheese, Parsley

JAMBALAYA \$18

Shrimp, Chicken, Andouille Sausage, Rice, Bell Pepper, Onion, Celery, Cajun Seasoning

RISOTTO \$13

Risotto, Peas, parmesan, chicken stock

BOURBON BURGER \$15.5*

Bacon, Caramelized Shallots, Bourbon BBQ Sauce, Cheddar, Pickles, Tomatoes, Lettuce
Add Farm Egg \$2

{ PIZZA 7" | 16" }

FORMAGGIO \$8 | \$16.5

Garlic Butter, Mozzarella Cheese, Marinara, Parmesan Cheese, Parsley

PEPPERONI \$9.5 | \$17.5

Pepperoni, Mozzarella Cheese, Marinara, Parmesan Cheese, Parsley

ANDOULIE SAUSAGE \$9.5 | \$17.5

Sausage, Mozzarella Cheese, Marinara, Parmesan Cheese, Parsley

COMBO \$9.75 | \$18

Bell Peppers, Onions, Sausage, Pepperoni, Mozzarella Cheese, Marinara

VEGGIE \$9 | \$16.5

Marinara, Mozzarella Cheese, Bell Peppers, Onions, Zucchini, Spinach, Tomato

ELLA \$10.5 | \$19*

Chopped Bacon, Farm Egg, Mozzarella Cheese, Marinara, Parmesan Cheese, Parsley, White Truffle Oil

MARGHERITA \$9.75 | \$18

Sliced Tomato, Fresh Mozzarella, Fresh Basil Marinara, Parmesan Cheese, Parsley

GRILLED CHICKEN \$9.75 | \$18

Chicken, Red Onion, Olives, Spinach, Diced Tomato, Alfredo Sauce, Mozzarella Cheese, Italian Seasoning, Parmesan Cheese, Parsley

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
GLUTEN FREE? VEGAN? ASK YOUR SERVER FOR OPTIONS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized