

Lunch



Menu

Brunch

\$20 bottomless mimosas if purchased Saturday and Sunday with an entree (limited to 2 hours)

STEAK AND EGGS 28

8oz ribeye steak | chimichurri | crispy potato | fried egg

SHORT RIB HASH 24

peppers | caramelized onion | fried egg | yukon potato

The following served with your choice of salad or house fries:

GRILLED SALMON SANDWICH 20

lemon herb aioli | pickled red onions

CHICKEN PARM SANDWICH 24

mozzarella | marinara | basil

PORCHETTA BREAKFAST SANDWICH 17

fried egg | swiss cheese | pickled onions
lemon basil aioli

GRILLED CHEESE AND TOMATO SOUP 18

levain | fontina cheese | tomato fennel bisque
add: heirloom tomato +2 | house bacon +3

WAGYU BURGER 26

wagyu beef | american cheese | lettuce
tomato | pickles | 264 thousand sauce | house fries
add: house bacon +3

For The Table

FRESH BAKED ROSEMARY FOCACCIA 7 *

* limited availability

264 BRUSCHETTA 10

tomato | basil | balsamic | evoo | parmesan

BEEF CARPACCIO 24 * limited availability

wagyu filet mignon | watercress | caper | parmesan | evoo

MOZZARELLA STICKS 16

smoked mozzarella | vodka sauce

CRISPY ARTICHOKE 16

lemon aioli | grana

CRISPY BRUSSELS SPROUTS 15

sherry vinaigrette | porchetta | pecorino

CRISPY CALAMARI 19

calabrian aioli

SHRIMP AND GRITS 17

peppers | onions | nduja butter | polenta

HOUSE CUT FRIES 10

lemon aioli add: truffle parmesan +3

MEATBALLS 15

san marzano tomato sauce | ricotta

ROASTED BROCCOLI RABE 15

italian sausage | chili flake | parmesan

Wood Fired Pizza

add +3 | mushrooms | arugula dips +2 | hot honey | ranch

MARGHERITA 19

san marzano tomato sauce | fresh mozzarella | basil

SPICY DIAVOLA 22

tomato | mozzarella | spicy salami | evoo

PEPPERONI 22

hot honey | ricotta | mozzarella | pickled onion

MEATBALL 23

san marzano tomato | sweet italian pepper | mozzarella

AFFUMICATA 22

sausage | mushroom | mozzarella | basil | evoo

BROCCOLI RABE 23

caramelized onion | italian sausage | smoked mozzarella
roasted red pepper

Salads

add: grilled chicken +8 | grilled shrimp +8 | salmon +12

CAESAR SALAD 15

anchovy breadcrumb | parmesan

264 CAPRESE 14

heirloom tomato | burrata | basil pesto | evoo

BEET AND BURRATA 18

braised beet | burrata | candied pistachio
watercress | pomegranate vinaigrette | citrus

INSALATA DI NOCI 16

mixed greens | apple | blue cheese | walnuts cranberry
cider vinaigrette

FARRO 16

spinach | arugula | candied walnuts | shaved pecorino
apricot vinaigrette

WATERMELON SALAD 18

arugula | cucumber | tomato | ricotta salata
candied pistachio | mint vinaigrette

Pasta

add: sausage +4 | grilled chicken +8 | grilled shrimp +8

SPAGHETTI ALLA CHECCA 24

tomato | garlic | basil

SPAGHETTI CARBONARA 27

guanciale | chives | pecorino romano

LINGUINE PESTO 19

pesto | ricotta | pine nuts | grana

FETTUCINE ALFREDO 24

creamy garlic | grana

SHORT RIB PAPPARDELLE 27

mushroom | confit garlic | demi glace | grana

RIGATONI ALLA VODKA 25

stracciatella | tomato | basil

RIGATONI ALLA NORMA 26

ricotta | roasted tomato | eggplant | marinara

RAVIOLI BOLOGNESE 27

wagyu bolognese | san marzano tomato | ricotta | grana

LASAGNA 28

bolognese | ricotta | mozzarella | marscapone | grana

Secondi

ROASTED HALF CHICKEN MARSALA 33

squash | mushroom | potato | grana

BRAISED SHORT RIB 32

polenta | mushroom | carrot | red wine jus

SEABASS PICATTA 46

artichoke | red pepper | caper | baby potato | chablis

*we support local, sustainable and organic practices whenever possible
consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness*

20% gratuity added to parties of 8 or more

corkage fee \$30

cake fee \$2 per person



Cocktails

CAPRI 16
gin | raspberry | passionfruit | lemon | brut

SICILIAN SUNSET 16
disaronno | lemon | orgeat | simple syrup
*add bourbon +2

LYCHEE VERDE 16
vodka | lychee | lemon | basil
elderflower

CADILLAC MARGARITA 16
blanco | lime | agave | mandarin liqueur
*make it caliente +1 (serrano / tajin rim)
*add seasonal fruit +1

*la dolce
vita!*

APEROL SPRITZ 15
aperol | prosecco | soda

LA VITA BELLA 16
blanco | lime | agave | pineapple juice
mint | (serrano +1)

ROSEMARY PEACHES 16
rye | peaches | lemon | rosemary

WHISKEY SLICK 16
whiskey | lemon | orgeat
vanilla madagascar

FRESCO'S OLD FASHIONED 18
bourbon | bitters | demerara syrup

LA MADONNA 15
vodka | passionfruit | grapefruit | brut

CUCUMBER COOLER 15
vodka | elderflower | cucumber | basil
lime simple syrup

TROPICAL MARGARITA 16
blanco | lime | agave | peach
passionfruit | cranberry

HIBISCUS MEZCALITA 16
mezcal | lime | agave
hibiscus water | tajin



HARD KOMBUCHA (seasonal rotating tap) 9

PACIFICO CLARA, Grupo Modelo 8
mexican lager - 4.5%

ORANGE AVE. WIT, Coronado Brewing 9
wheat beer - 5.2%

FIESTA ISLAND, Bay City Brewing 9
german style pilsner - 5.4%

CHRONIC ALE, Pizza Port 8
amber ale - 4.9%

Draft

PERONI NASTRO AZZURRO 8
italian pale lager - 5.1%

264 FRESCO BLONDE 8
blonde ale - 4.8%

LOCAL ROTATING TAP (seasonal see server) 9

.394 PALE ALE, Alesmith Brewing 8
american pale ale - 6%

THE PUPIL, Society Brewing 9
american ipa - 7.5%

DELICIOUS IPA, Stone Brewing 9
american ipa - 7.7%

ORDERVILLE HAZY, Modern Times 9
hazy ipa - 7.2%

Red

PINOT NOIR, NIELSON, SANTA BARBARA, CA 14/52

PINOT NOIR, ROW 503, OREGON 20/76

SANGIOVESE, CARPAZO IGT, TOSCANA, ITALY 14/52

CHIANTI CLASSICO, NOZZOLE RESERVA, TOSCANA, ITALY 15/56

SUPER TUSCAN, VILLA ANTINORI, TOSCANA, ITALY 14/52

MONTEPULCIANO D'ABRUZZO, ZACCAGNINI, ITALY 13/48

RED BLEND, TREFETHEN, ESHCOL OAK, NAPA, CA 20/78

CABERNET SAUVIGNON, FRESCO, FALLBROOK, CA 11/40

CABERNET SAUVIGNON, DUCKHORN, NAPA, CA 26/100

CABERNET SAUVIGNON, DAOU, PASO ROBLES, CA 16/60

MALBEC, LLAMA, MENDOZA, ARGENTINA 13/48

RED BLEND, AUSTIN HOPE, "TROUBLE MAKER", CA 15/59

NEBBIOLO, MIRAFIORE, LANGHE, PIEDMONT, ITALY 16/60

264 SEASONAL SANGRIA (RED OR WHITE) 15

Rosé

WHISPERING ANGEL, FRANCE 15/56

SANTA MARGHERITA, ITALY 16/60

White

FALANGHINA, FEUDI DI SAN GREGORIO, ITALY 13/48

PINOT GRIGIO, MASO CANALI, ITALY 15/60

SAUVIGNON BLANC, WHITE HAVEN, NEW ZEALAND 13/48

SAUVIGNON BLANC, FRESCO, FALLBROOK, CA 11/40

SAUVIGNON BLANC, DUCKHORN, NORTH COAST, CA 16/60

VERMENTINO, LA CALA, ITALY 13/52

GAVI DI GAVI, VILLA SPARINA, PIEDMONTE, ITALY 13/48

CHARDONNAY, FRESCO, FALLBROOK, CA 11/40

CHARDONNAY, ROMBAUER, CARNEROS, CA 22/84

CHARDONNAY, SONOMA-CUTRER, CARNEROS, CA 16/60

MOSCATO, SARACCO, CASTIGLIONE, ITALY 12/46

Sparkling

~ 187 ml "split" bottles ~

CHAMPAGNE, VEUVE CLICQUOT, FRANCE 22/125

PROSECCO, LA MARCA, VENETO, ITALY 12

ROSÉ, CHANDON, CALIFORNIA 15

BRUT, CHANDON, CALIFORNIA 16