



**ZUPPA**

Cream of Tomato with basil pesto or Chicken Vegetable  
Cup \$8 Bowl \$11

**Wine Special McIntire Rose of Pinot Noir, Santa Lucia Highlands \$11 glass \$33 Bottle**

**Buratta**

House made, heirloom tomato, e.v.o.o., crostini \$9

**Oysters**

Kumomotto on the half shell, champagne mignonette, cocktail sauce \$16

**Dungeness Crab Antipasti**

Avocado, english cucumber, roasted red pepper, baby greens, papaya, chili lime vinaigrette \$18

**Little Gem Caesar**

Whole leaf, tangy anchovy dressing, parmesan cheese, croûtons \$14  
...with marinated & grilled chicken breast \$18

**Bacon Avocado Salad**

Baby greens, scallions, gorgonzola, pine nuts, avocado, aged sherry vinaigrette \$16

**House Chopped**

Little gems, garbanzos, salami, mozzarella, kalamata olives, creamy balsamic \$16

**Smoked Chicken Salad**

House blend greens, gorgonzola, caramelized walnuts,  
roasted red peppers, soy sake dressing \$16

**Asparagus and Beets**

baby greens, goat cheese, aged sherry vinaigrette \$17

**Panini**

Smoked Turkey, bacon, avocado, tomato, lettuce, tomato, chipotle aioli, home fries \$14

**Chicken Breast Sandwich**

Pantafolina roll, lettuce, tomato, aioli, french fries \$14

**Hamburger**

Half pound, pantafalina roll, lettuce and tomato, aioli, french fries \$14  
with bacon or avocado \$1 per

**Fish Panini**

Petrale Sole, lettuce, tomato, spiced lemon caper aioli, cous cous salad \$14

**Ahi Crudo**

number one ahi, avocado, english cucumber, ginger, soy, lime \$17

**Linguini Vongole**

clams, white wine, sweet butter, Italian parsley, garlic \$21

**Grill**

Butterflyed Filet Mignon, mushroom Demi glace, roasted marble potatoe, vegis \$25

**Pesce**

Grilled Almond breaded Petrale Sole, salsa verde, rissoto, sauteed spinach \$24

**Del Giorno**

Sea Scallops, prawns, salmon, leeks, tomato, pesto cream with fettuccine \$24