



ZUPPA

Chicken Tortilla, cilantro pesto or Corn Chowder-cup \$6, bowl \$8

Wine Special

Horse and Plow organic Rose \$8

Dungeness Crab Antipasti

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

Ahi Poke Cones (4)

Yellow fin tuna in soy sake aioli, avocado, sesame seeds 14

Vine Salad

Grilled heirloom tomato, feta cheese, balsamic glaze, fried onions \$16

Little Gem Caesar

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

Bacon Salad

Baby greens, bacon, avocado, pinenuts, mustard vinaigrette, gorgonzola \$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, fried sweet onion \$16

Niman Ranch Burger

Niman Ranch 8oz burger – pontafolina roll, mixed greens with balsamic vinaigrette \$8

Add: –cheese, avocado, or bacon \$1 each

Buttermilk Fried Chicken Breast Sandwich

With tangy caesar dressing, on a pantafolina roll, with french fries \$14

Fish Panini

Local Petrale Sole,lemon caper aioli, pontafolina roll, orzo pasta salad \$14

Panini

Smoked Turkey, Bacon, lettuce, tomato, mustard aioli, french fries \$14

Brussel Sprouts

Pancetta, parmesan, lemon, extra virgin olive oil \$12

Wagyu

Top Sirloin, Caesar Salad, french fries, bordelaise sauce \$28

Fettuccine

Mushrooms, smoked chicken, sundried tomato, garlic cream, basil \$16

Ravioli

Wild mushroom ricotta, brown sage butter, braised greens \$16

Chicken Pappardelle

Roasted chicken, mushrooms, spinach, red wine sauce \$16

Linguini Vongole

1lb of clams, garlic, white wine, butter, Italian Parsley \$21

Pizza Napoleon

Tomato sauce, buffalo mozzarella, basil \$14