



## ZUPPA

Shrimp Bisque or cream of asparagus---Cup \$7 Bowl \$9

### 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

### Butter Lettuce Salad

Pears, Pecans, Gorgonzola, aged sherry vinaigrette \$14

### Kushi Oysters on the Half Shell

Cocktail sauce and Mignonette \$15

### Dungeness Crab Antipasta

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

### Panini

House cured and smoked pastrami, rye bread, swiss cheese, mayo, mustart, cole slaw, fries \$16

### Chicken Breast Sandwich

Pantafolina roll, lettuce, mozzarella, red bell peppers,  
chipotle aioli with french fries \$15

### Hamburger

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

### Fish Panini

Swordfish, lettuce, tomato, avocado, chipotle aioli, orzo pasta salad \$16

### Seafood Canneloni

lobster, bay scallops, rock shrimp, ricotta, leeks, lobster sauce \$22

### Pasta Del Giorno

Sauteed scallops, prawns, swordfish, fennel and spinach in a lobster sauce  
with fettuccine pasta \$23

### Pesce

Grilled Salmon with chipotle aioli, smoked salmon raviolis and steamed asparagus \$23

### Roasted beets

turnip puree, toasted hazelnuts, carrots, watermelon radish,  
goat arancini, Tuscan Clouds \$17

### Linguini Vongole

sautedd clams, garlic, white wine lemon butter, Italian parsley \$23

### Light Entreee

Seared sea scallops, chipotle aioli, asparagus and saffron risotto \$20

### Grill

Filet mignon medallions, mushroom demi glace, au gratin potato, sauteed vegetables \$25

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