



ZUPPA

**Chicken Vegetable or Cream of Tomato** cup \$6, bowl \$9

**Butter Lettuce**

Gorgonzola, caramelized pecans, pear, aged sherry vinaigrette \$11

**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

**Oysters on the half shell**

Kumomoto, champagne mignonette, cocktail sauce \$15

**Fennel Prawn Salad**

mache, kumquats, lemon and olive oil \$11

**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, fried sweet onion \$16

**Beet Asparagus Salad**

sonoma goat cheese, aged sherry vinaigrette, served warm \$17

**Chicken Breast Sandwich**

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

**Hamburger**

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

**Fish & Chips**

Petrале sole, french fries, tartar and cocktail sauce \$21

**Fish Panini**

Grilled Re Snapper, salsa fresca, orzo pasta \$14

**Pesce**

Grilled salmon, asparagus risotto, basil pesto \$23

**Linguini Vongole**

clams, white wine, sweet butter, Italian parsley, garlic \$19

**Fettuccine**

smoked chicken, sundried tomato, mushrooms, basil, light cream sauce \$18

**Grill**

Grilled Flank Steak, caesar salad, french fries, salsa verde \$23

**Venetian Seafood Brodetto**

mahi mahi, manila clams, prawns, sea scallops, calamari, grilled polenta \$23

**Lasagna**-spinach pasta, mozzarella, ricotta, parmesan, marinara sauce \$18