



ZUPPA

Beef and Vegetable
Cup \$8 Bowl \$11

Oysters

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

Dungeness Crab Antipasta

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

Gazpacho

chilled tomato and roasted pepper soup, avocado, creme fraiche, cilantro, tortilla chips \$14
with 3 grilled prawns \$17

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

Vine Salad

Grilled Terra Firma Farms organic Heirloom tomatoes, mixed baby greens, feta cheese,
balsamic glaze, fried Maui Onions \$18

Beet Salad

Baby spinach, mixed baby lettuces, beets, blue cheese, pumpkin seeds,
pickled red onions, white balsamic vinaigrette \$17

Panini

House cured and smoked Pastrami, Jewish Rye, cole slaw \$15

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

Grilled Petrale Sole, lettuce, tomato, avocado, lemon caper aioli, pasta salad \$16

Fish & Chips

Local Petrale sole served with french fries, tartar sauce, cocktail sauce \$21

Ahi Crudo

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

Linguini Vongole

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

Pesce

Grilled Salmon, leek and spinach risotto, basil pesto \$24

Grill

Flank steak, salsa verde, french fries, caesar salad \$21