



ZUPPA

Boston Clam Chowder-cup \$6, bowl \$8

Gazpacho

Chilled tomato and pepper soup, english cucumber, avocado, creme fraiche, tortillas \$12

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

Sugar Snap Pea

Fresh mint, feta cheese, cherry tomato, lemon and olive oil \$14

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

Charbroiled & Marinated Chicken Breast Sandwich

With lettuce, tomato, aioli, on a pontafolina roll, with french fries \$14

Fish Panini

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

Panini

Pastrami, swiss cheese, sweet pickles, dijon mustard, pontafalina roll, french fries \$14

Linguini Vongole

One pound of clams, garlic, white wine, sweet butter, parsley \$22

Filet Mignon

French fries, caesar salad, red wine demi glace \$30

Green Scarves Lasagna

Marinara, spinach pasta sheets, ricotta, mozzarella, parmesan, bechamel \$20

Pesce

Grilled salmon, roasted asparagus and roasted beets \$26

Chicken Polenta

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

Duck Confit

Grilled polenta, sauteed spinach, red wine demi glace \$18

Pizza Margaritta

Tomato, garlic, mozzarella, basil \$15