



### **ZUPPA**

Chicken Vegetable or Butternut squash with toasted pumpkin seeds

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

### **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

### **Panini**

House cured and smoked pastrami., Ementhal swiss cheese, Jewish Rye, fries \$15

### **Chicken Breast Sandwich**

Pantafolina roll, lettuce, red bell peppers, red onions and cilantro pesto with french fries \$14

### **Hamburger**

Half pound, pantafalina roll, lettuce and tomato, aioli, french fries \$14

with bacon or avocado \$1 per

### **Fish Panini**

Petrале sole, lettuce, tomato, avocado, lemon caper aioli, orzo pasta salad \$16

### **Omelet**

Bacon, mushroom, mozzarella omelet with home fries and fruit \$19

### **Ahi Crudo**

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

### **Pesce**

Grilled Alaskan Halibut, basil pesto butter sauce, sweet corn saffron risotto  
and broccoli \$23

### **Pasta Del Giorno**

Sauteed prawns, Halibut, tomatoe, lobster mushroom, basil pesto cream, spinach fettuccine \$23

### **Grill**

Char broiled N.Y. Steak, mushroom demi, garlic roasted potato, vegetables \$30

### **Roasted Beets**

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

### **Linguini Vongole**

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