



ZUPPA

French Lentil or Butternut squash with toasted pumpkin seeds ---Cup \$8
Bowl \$11

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

Butter Lettuce Salad

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

Panini

Smoked Turkey,bacon, focaccia bread,
lettuce ,tomatoes fries \$14

Chicken Breast Sandwich

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

Hamburger

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

Fish Panini

Petrale Sole, lettuce, tomato, avocado, chipotle aioli, pasta salad\$14

Omelet

Dungeness Crab, mozzarella cheese, home fries and fruit \$19

Pesce

Alaskan Halibut, lemon butter sauce, smoked salmon risotto, broccoli \$23

Pasta Del Giorno

Prawns, salmon, leeks, spinach, tomato shrimp broth, linguini\$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

Grill

N.Y. Steak, demi glace, garlic roasted potatoes, sauteed vegetables \$30

Octopus

marbled potaoes, pancetta, green beans, olive oil \$18

Fish & Chips

Panko braded local Petrale sole, frech fries, cocktail sauce, tartar sauce \$22