



ZUPPA

lentil with prosciutto or cream of mushroom

\$8 a cup 11 bowl

Butter Lettuce

Gorgonzola, caramelized pecans, pear, aged sherry vinaigrette \$12

Dungeness Crab Antipasti

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

Kumomoto Oysters on the Half Shell

half dozen, cocktail sauce, champagne mignonette \$16

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

Pizza

italian sausage, bacon and pepperoni with marinara and mozzarella cheese \$18

Asparagus and Beets

baby greens, goat cheese, aged sherry vinaigrette \$17

Panini

Smoked turkey, bacon, avocado, lettuce, tomato, aioli, french fries \$14

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

Pasta delgiorno

Sauteed cotopus, prawns, sacallops ,leeks and spinach in a tomato cream sauce fettuccine

\$18

Ahi Crudo

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

Linguini Vongole

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

Grill

butterfly prime NY with bordelaise sauce served with red mashed potatos

and steam asparagus french \$28

Pesce

grilled salmoin with pesto aioli served with broccoli and red mashed potatoes \$23