



ZUPPA

Cauliflower and Spanish Manchego or Italian Sausage and Lentil

Cup \$8 Bowl \$11

Oysters

Marin Miagi 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

Black Mission Figs

goat cheese stuffed, prosciutto di parma wrapped, grilled, insalata mista,
white balsamic vinaigrette \$17

Salmon Croquette

chipotle aioli, bed of white bean ragout with tomato and spinach \$14

Panini

Smoked Turkey, B.L.T., pontafalina roll served with garlic fries \$14

Chicken Breast Sandwich

Pantafolina roll, lettuce, tomato, chipotle aioli, french fries \$14

Hamburger

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

Fish Panini

King Salmon, lettuce, tomato, avocado, lemon caper aioli, orzo pasta salad \$16

Omelet

Smoked Salmon, mozzarella omelet with potato latka and fruit \$19

Ahi Crudo

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

Pesce

Grilled Hawaiian Swordfish, chipotle aioli, lemon ricotta ravioli, braised spinach \$23

Pasta Del Giorno

Sauteed prawns, salmon, leeks, tomato, roasted corn cream, lemon ricotta ravioli \$23

Eggs Benedict

Grilled Salmon, tomato, hollandaise, potato pancake, fresh fruit \$18

Grill

New York steak, mushroom demi glaze, risotto, sauteed vegetables \$30

Roasted Beets

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