



ZUPPA

Shrimp Bisque or smoke bacon chicken vegetables
Cup \$8 Bowl \$11

Wine Special McIntire Rose of Pinot Noir, Santa Lucia Highlands \$11 glass \$33 Bottle

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

Panini

Roast turkey breast, bacon, red onions, chipotle aioli, tomato and lettuce on a
pantafolina roll with potato salad \$14

Chicken Breast Sandwich

Pantafolina roll with bacon, lettuce, tomato, cilantro pesto aioli, french fries \$14

Hamburger

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

Fish and chips

Local Petrale sole served with french fries \$17

Ahi Crudo

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

Linguini Vongole

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

Pesce

Alaskan Halibut, chipotle aioli, Tuscan white bean ragout of smoked bacon tomato broccoli
\$24

Grill

Scallopini of filet mignon with a mushroom demi sauce served with roasted potato
and mixed vegetables \$24

Black Mission Figs

goat cheese stuffed, prosciutto di parma wrapped, grilled, salad of papaya, strawberries,
white balsamic vinaigrette \$17

Light Entree

Seared sea scallops, balsamic glaze, capresse salad (heirloom tomato, buffalo mozzarella) \$22

Del Giorno

sauteed sea scallops, prawns, salmon, leeks, spinach, tomato cream with tagliatelle
\$24