



ZUPPA

**Cream of Asparagus or Tuscan White Bean with Italian Sausage** cup \$8, bowl \$11

**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

**Beet Asparagus Salad**

sonoma goat cheese, aged sherry vinaigrette, served warm \$17

**Cold Smoked Salmon Panini**

open faced with avocado, cream cheese, chives, insalata mista \$15

**Eggplant Panini**

Eggplant, roasted sweet red bell peppers, mozzarella, basil, focaccia bread,  
orzo pasta salad \$14

**Meat Panini**

smoked turkey, bacon, lettuce tomato, avocado, 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

**Fish Panini**

Grilled Salmon B.L.T., pontafalina roll, fussilli pasta salad \$15

**Wild Mushroom Risotto**

shiitake, portobello, crimini mushroom, onion, parmesan, veal stock \$17

**Ahi Crudo**

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

**Linguini Vongole**

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

**Lasagna**

spinach pasta, mozzarella, ricotta, parmesan, marinara sauce \$18

**Grill**

Prime New York steak, caesar salad, french fries \$30