



## ZUPPA

French Lentil or Carrot Ginger ---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, pantafalina 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 \$16

### Omelet

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

### Pesce

Alaskan Halibut, basil pesto sauce, mushroom risotto, spinach \$23

### Pasta Del Giorno

Bay Scallops, Prawns, salmon, leeks, spinach, tomato lobster sauce, fettuccini \$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

10 oz N.Y. Steak, demi glace, roasted red potatoes, sauteed vegetables \$25

### Octopus

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

### Fish & Chips

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

### Veal Stew

Carrots, potatoes, grilled polenta, broccolini \$20