

ANTIPASTI

BREAD Caponata Dipping Sauce. 5

CALAMARI ANTIPASTO Lightly pan seared Calamari Steak drizzled with Piccata Sauce. 16

MEATBALL ANTIPASTO Beef and Pork Meatballs, topped with Mozzarella in zesty Marinara. 15

STEAMED CLAMS ANTIPASTO Manila Clams, White Wine, Clam Broth, Herbs and Lemon Juice. 18

CAPRESE AVOCADO Mozzarella, Tomato, Avocado and Lemon Pesto Vinaigrette. 14

SMOKED SALMON Mozzarella, Capers, Tomato, Red Onion, Dill, Lemon Juice and Vinaigrette. 18

PROSCIUTTO ANTIPASTO Mozzarella, Tomato, Red Onion and Vinaigrette. 15

CHICKEN

CHICKEN PICCATA Chicken Filets with Caper, Red Onion and Bowtie in White Wine Lemon Garlic Butter Piccata Sauce. 23

CHICKEN PESTO GORGONZOLA Diced Chicken Breast, Mushroom, Diced and Sun-Dried Tomato with Rigatoni in Creamy Pesto Gorgonzola Sauce. 23

CHICKEN PARMESAN Signature House-Breaded Chicken Breast and melted Mozzarella over Angel-Hair with Marinara. 23

CHICKEN LINGUINE DIJON Chicken and Linguine in Creamy Mushroom Lemon Dijon Dill Sauce. 23

CHICKEN SALTIMBOCCA Chicken Filets and melted Mozzarella with Prosciutto, Mushroom and Penne in Creamy Brown Sauce. 24

SOUP & SALAD

Add Protein: Grilled Chicken 8. Blackened Chicken 9. Grilled Salmon 12. Blackened Salmon 13. Shrimp 10.

SOUP OF THE DAY Cup, Ask Your Server For Selection. 8 / 12

CAESAR SALAD Romaine, Shaved Parmesan, Rosemary Croutons and Garlic Anchovy Caesar Dressing. 8 / 13

PEAR STRAWBERRY SALAD Mixed Spring, Pecan, Pear, Strawberry and Gorgonzola with Balsamic Dressing. 9 / 15

CHOPPED SALAD Romaine, Artichoke Heart, Avocado, Walnut, Tomato, Red Onion and Gorgonzola with Vinaigrette. 10 / 16

GRILLED SALMON FRESCA Marinated Artichoke Heart, Fennel, Tomato, Avocado, Cucumber, Red Onion and Cilantro dressed with Lemon Juice and Olive Oil. 28

SHRIMP QUINOA Quinoa, Mango, Avocado, Pecan, Cilantro, Cucumber, Red Onion and Tomato dressed with Lemon Juice and Olive Oil. 25

BLACKENED CHICKEN MEDITERRANEAN Romaine, Kalamata Olive, Tomato, Cucumber, Red Onion, and Gorgonzola in Vinaigrette Dressing. 22

CHICKEN CRANBERRY ARUGULA Grilled Chicken with Arugula, Green Apple, Walnut, Gorgonzola and Dried Cranberry with Cranberry Vinaigrette Dressing. 22

CLASSICS

CARBONARA Fettuccine, Prosciutto, Bacon and Scallion in Signature Creamy Egg Yolk Sauce. 20

LINGUINE MEATBALL Beef and Pork Meatball with Marinara and Mushroom over Linguine. 20

LINGUINE BOLOGNESE Beef Sauce and Marinara over Linguine. 20

GNOCCHI Potato Dumpling, Mushroom and Basil in Creamy Eggplant Sun-Dried Tomato Caponata Sauce. 18

PENNE PUTTANESCA Penne with Zesty Marinara, Caper and Olives. 19

FETTUCINE WALNUTS Fettuccine, Walnuts and Broccoli with Garlic Olive Oil finished with Parmesan. 18

BUTTERNUT SQUASH RAVIOLI Creamy Spinach Florentine Sauce with touch of Marinara. 23

BEEF RAVIOLI Creamy Marinara and Mushrooms. 23

CHEESE TORTELLINI Prosciutto, Peas and Mushroom with Creamy Parmesan Sauce. 20

PORTABELLA RAVIOLI Creamy Porcini Mushroom Sauce. 23

20% gratuity added for parties of 6 or more • 4 card maximum when splitting a check • consumption of raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of food-borne illness.

LIBATIONS

WATERMELON MARTINI Fresh Watermelon Blended, Wood Creek Vodka, Touch of Mint, Lemon, and St Germain. 17

MARTINI DI PERA Wild Roots Pear Vodka, Fresh Muddled Pear, St. Germain and Simple Syrup. 16

LAVENDER LEMONADE MARTINI Breckenridge Gin, Lemon, Lavender-Infused Simple Syrup, and Egg White. 17

CHERRY OAK SMOKED OLD FASHION Basil Hayden, Cherry Oak Smoked Demerara Syrup, Luxardo Cherry Liqueur. 17

PEACHY ISLAND COOLER Silver Rum, Peach Puree, Mint, Lemon, and Simple Syrup. 15

SANGRIA SUNSET A Double Layered Sangria with Red & White Wine, Raspberry Coulis and Lime Juice. 15

VERMOUTH SPRITZ Gran Bassano Bianco, Pol-Clement Brut, Club Soda Water . 15

VANILLA AND CHERRY BARREL SMOKED MANHATTAN Angel's Envy Bourbon, Vanilla Cherry Bark Bitters, Hickory Smoked Syrup and Carpano Antica Vermouth. 17

PRIMAVERA MARGARITA Reposado Tequila, House Made Sweet & Sour, Agave Nectar, and Lime Juice. 15.

APEROL SPRITZ Pol-Clement Brut, Aperol and Club Soda Water. 15

\$25 corkage fee per 750mL bottle,
2 bottles maximum.

SEAFOOD

SALMON DILL Grilled Salmon with Peas, Caper and Angel Hair with Creamy Lemon Dill Sauce. 28

SALMON PORTOFINO Grilled Salmon with a side of Broccoli, Asparagus, Spinach, and Mushrooms. 28

SALMON QUINOA Grilled Salmon, Quinoa, Broccoli, Peas, Dried Cranberry, Mushroom and Red Onion in light Garlic Sauce. 28

SWORDFISH RISOTTO Risotto, Mushroom and Asparagus with Creamy Lemon Dijon Sauce. 35

SHRIMP PESTO Shrimp and Fettuccine in Creamy Pesto with Sun-Dried Tomato. 25

WHITE CLAMS Clams and Linguine in Garlic Herb Clam Broth. 29

MIXED SEAFOOD FRA-DIAVLO Shrimp, Scallops, Clams, Mussels and Calamari Strips in Zesty Fra-Diavlo over Linguine. 29

SANDWICHES

Served on Sourdough. Side House or Caesar Salad. Until 3 PM.

CHICKEN AVOCADO Grilled Chicken Breast, Avocado, Tomato, Red Onion, Smoked Mozzarella. 19

MEATBALL Beef and Pork Meatball, Marinara, Basil, Smoked Mozzarella. 19

CAPRESE Fresh Mozzarella, Tomato, Avocado, Pesto. 16

PROSCIUTTO Sliced Prosciutto, sautéed Mushrooms, Red Onions, Tomato, Smoked Mozzarella. 19

NON-ALCOHOLIC

SODA Coke, Diet Coke, Sprite, Lemonade.
5

ICED TEA Freshly Brewed Organic Black
4

SPARKLING WATER San Pellegrino Mineral
750 mL. 8

COFFEE Organic, Dipsea Trail Blend.
5

CAPPUCCINO or **LATTE**
8

SPECIALTIES

VEAL PICCATA Veal with Caper, Red Onion and Bowtie in White Wine Lemon Garlic Butter Piccata Sauce. 28

VEAL SALTIMBOCCA Veal and Mozzarella with Prosciutto, Mushroom and Penne in Creamy Brown Sauce. 28

VEAL CREAMY BASIL Veal and Mushrooms with Penne in Creamy Basil Parmesan Sauce. 28

JAMBALAYA Shrimp, Sausage, Prosciutto, Diced Chicken, Mushroom and Scallion in Creamy Cajun Marinara over Fettuccini. 28

WHITE by the GLASS

6oz / 9oz / bottle

2021 Wente Riva Ranch, **Chardonnay**, California
17 / 22 / 59

2021 Harken **Chardonnay**,
Monterey County
14 / 19 / 54

2022 Dashwood **Sauvignon Blanc**,
Marlborough, NZ
14 / 19 / 54

2023 J Lohr **Riesling**, Arroyo Seco, Monterey
13 / 18 / 52

2022 Bartenura **Pinot Grigio**,
Provincia di Pavia, Italy
17 / 22 / 59

2023 Wood Family 'Pink Pearl' **Rose**, Livermore
15 / 20 / 55

RED by the GLASS

6oz / 9oz / bottle

2021 Wood Family "Viva" **Cabernet**, Livermore
18 / 23 / 65

2019 Ancient Peaks **Cabernet**,
Paso Robles
13 / 18 / 52

2021 Gran Passione, **Red Blend**, Italy
13 / 18 / 52

2020 Banfi **Chianti** Classico, Italy
15 / 20 / 55

2019 Lyric **Pinot Noir**, Santa Barbara
15 / 20 / 55

2021 Wood Family 'Big Wood' **Zinfandel**, Livermore
18 / 23 / 65

2022 Daou Vineyards 'Pessimist' **Red Blend**, Paso Robles
17 / 22 / 59

SPARKLING by the GLASS

La Doria **Moscato D' Asti**, Italy
10 / 43

Pol Clement Blanc de Blancs, **Brut**, France
11 / 42

WINE by the BOTTLE

2019 Ridge **Chardonnay**, Santa Cruz Mountains. 121

2019 Paul Hobbs **Chardonnay**, Russian River. 110

2017 Clos St Magdeline **Cassis**, France. 69

2017 Le Mont Demi-Sec, **Vouvray**, France. 90

2020 Laetitia Ducroux, **Sancarre**, France. 68

Bellenos Cuvee, **Brut**, France. 60

Perrier-Jouet **Grand Brut Champagne**, France. 179

Hattingley Classic Reserve, **Brut**, UK. 66

2020 Daou 'Soul of a Lion' **Cabernet Sauvignon**, Paso Robles. 249

2019 Pride Mountain **Cabernet Sauvignon**, Sonoma & Napa. 146

2019 Wood Family **Cabernet Franc**, Livermore. 65

2019 Pride Mountain Vineyards **Merlot**, Napa Valley. 140

2019 Ghost Block **Zinfandel**, Oakville. 85

2022 J Lohr "Fog's Reach" **Pinot Noir**, Arroyo Seco. 108

2021 Andrew Murray Vineyards **Syrah**, Santa Ynez Valley. 62

2022 Paolo Scavino **Nebbiolo**, Langhe, Italy. 68

2017 La Fiorita **Brunello** di Montalcino, Italy. 149

BEER

Menabrea, **Amber Lager**, Italy. 7

Scrimshaw, **Pilsner**, Fort Bragg. 7

Coronado, **IPA**, San Diego. 7

Menabrea, **Blonde Lager**, Italy.

330 mL bottle. 7

Weihenstephaner, **Non-Alcoholic**
Wheat Beer, Germany. 6