

DINNER

ANTIPASTI

BRUSCHETTA	8
grilled country bread, fresh tomato, basil, garlic, olive oil, Parmesan	
INSALATA MISTA GORGONZOLA	8
mixed seasonal greens, balsamic vinaigrette, gorgonzola cheese, caramelized walnuts	
INSALATA DI CESARE	8
hearts of romaine, anchovies, garlic croutons, shaved Parmesan	
ZUPPA VONGOLE	7
creamy clam chowder	
MINESTRA DI VERDURA	7
classic vegetable soup	
CALAMARI FRITTI	11
lightly fried squid, lemon, chipotle garlic aioli	
COZZE BOLLITO	9
PEI mussels, garlic, fresh herbs, white wine sauce	
SEAFOOD ANTIPASTI	14
skillet roasted mussels, clams, tiger prawns, lemon, garlic butter sauce	
TORTE DI GRANCHIO	13
Dungeness crab cakes, cucumber, micro greens, lemon caper butter sauce	

PRIMI

VERDI PIZZA	13
baby spinach, red onion, pesto sauce, mozzarella cheese	
MARGHERITA PIZZA	12
fresh tomato, marinara sauce, mozzarella cheese, basil	
RUSTICA PIZZA	13
spicy Italian sausage, mushroom, bell pepper, marinara sauce, mozzarella cheese	
FUSILLI MEDITERRANEAN	17
seared chicken breast, eggplant, olives, marinara sauce, ricotta salata cheese	
FETTUCINI FRUTTI DI MARE	19
rich tomato seafood stew, green olives, fresh herbs, white wine	
SPAGHETTI BOLOGNESE	16
hearty meat sauce, fresh herbs, shaved Parmesan	
RAVIOLI CON GRANCHIO	17
Dungeness crab filled ravioli, herb butter broth, Parmesan cheese	

SECONDI

BRANZINO AL ZAFFERANO	23
roasted seabass, pinenut crust, whipped potatoes, saffron cream sauce	
TONNO ALLA TUSCANA	21
seared tuna, tuscan white beans, escarole, pancetta, whole grain mustard vinaigrette	
MERLUZZO ARROSTO	21
pan roasted rock cod, yukon potatoes, rapini, pinenuts, lemon caper butter sauce	
GAMBERI FRA DIAVOLO	22
wood oven roasted jumbo prawns, spicy tomato compote, fried polenta cake	
CHICKEN MARSALA	19
seared chicken breast, whipped potatoes, baby spinach, marsala mushroom sauce	
BISTECCA	25
grilled herbed rib eye, whipped potatoes, creamy spinach, port wine sauce	
GARETTO DI AGNELLO	24
braised lamb shank, whipped potatoes, garlic gremolata	

Specials

Happy Hour

Mon-Fri, 3:30-5:30pm

\$3 wine & beer, \$5
appetizers, \$7 cocktails

BYOB

Fri-Sat, 5-10pm

Bring your own wine and
pay no corkage

** one bottle per table please, not
valid for wines on our list*

Spaghetti Sunday

Sun 5-10pm

Spaghetti Bolognese and
garlic bread
\$10.95

Hours of Operation

Breakfast

Daily 7:00-10:30am

Brunch

Sat-Sun
10:30am-2:00pm

Lunch

Daily:
11:30am-5:00pm

Dinner

Sun-Thurs
5:00pm-10:00pm

Fri-Sat

5:00-11:00pm

*Executive Chef: Rafael Mayoral
19% gratuity added to parties of 5 or more*