

LUNCH

ANTIPASTI

BRUSCHETTA	7
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	
RADICCHIO ALLA GRIGLIA	7
warm radicchio salad, sweet corn, goat cheese, citrus vinaigrette	
ZUPPA VONGOLE	7
creamy clam chowder	
MINESTRA DI VERDURA	7
classic vegetable soup	
CALAMARI FRITTI	10
lightly fried squid, lemon, chipotle garlic aioli	
COZZE BOLLITO	7
PEI mussels, garlic, fresh herbs, white wine sauce	
TORTE DI GRANCHIO	12
Dungeness crab cakes, cucumber, micro greens, lemon caper butter sauce	

PIZZE

VERDI PIZZA	12
baby spinach, red onion, pesto sauce, mozzarella cheese	
MARGHERITA PIZZA	11
fresh tomato, basil, marinara sauce, mozzarella cheese	
RUSTICA PIZZA	12
spicy Italian sausage, mushroom, bell pepper, marinara sauce, mozzarella cheese	

PANINI

paninis served on fresh baked focaccia with choice of french fries, soup or mixed green salad

PANINI CON POLLO	11
grilled chicken, tomato, red onion, lettuce, bacon, aioli	
PANINI GROSSO	12
sliced prosciutto, roasted bell pepper, basil, fresh mozzarella cheese	
PANINI FUNGHI	13
portobello mushroom, caramelized onion, sundried tomato, goat cheese	

SECONDI

FETTUCINI ALFREDO	12
classic alfredo cream sauce, Parmesan cheese	
LINGUINI VONGOLE	14
sautéed manila clams, fresh oregano, white wine sauce	
FUSILLI MEDITERRANEAN	14
seared chicken breast, eggplant, olives, marinara sauce, ricotta salata cheese	
LINGUINI FRUTTI DI MARE	15
rich tomato seafood stew, green olives, fresh herbs, white wine	
SPAGHETTI BOLOGNESE	14
hearty meat sauce, fresh herbs, shaved Parmesan	
RAVIOLI CON GRANCHIO	15
Dungeness crab filled ravioli, herb butter broth, Parmesan cheese	
POLLO ALLA PARMIGIANA	16
seared chicken breast, Parmesan crust, marinara sauce, mozzarella cheese, roasted rapini	
MERLUZZO ARROSTO	21
pan roasted rock cod, yukon potatoes, rapini, pinenuts, lemon caper butter sauce	

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