

MENU

Lunch

Half Order Full Order

- ANTIPASTI

House Martinated Olives

Orange Zest, Garlic, Chili Flake, Rosemary, EVOO

\$6.00



Lea Farms Brussels Sprout Chips

Vaduvan Crema, Lemon Zest

\$14.00

- Pizza

Ricotta di Bufala from Puglia

Midnight Tomato, Imported Pecorino, Roasted Garlic, Basil

\$23.00



- ZUPPA E INSALATA

Ribollita

Florentine Bread Soup, Kale, Swiss Chard, Kohlrabi, Zucchini, Carrots, Beans, Garlic,

\$11.00

Pasta Moon Clam Chowder

New England Style with Pancetta

\$15.00



- SECONDI PIATTI

Roasted Chicken Salad

Avocado, Tomato, Pine Nuts, Pancetta, Blue Cheese, Baby Lettuce, Balsamic Vinaigrette

\$21.00

MENU

Lunch cont...

Half OrderFull Order

Mary's Free Range Lemon Chicken

\$24.00

Balsamic Midnight Tomato, Oregano, Grilled Zucchini, Poached Potatoes

- HOUSEMADE PASTA

Linguine Fresh Dungeness Crab

\$22.00 \$34.00

Fennel, Carrot, Shallots, Celery, Soffrito, Light Lemon Cream

Dinner

Full Order

- SPECIALI

Summer Farm Salad

\$16.00

Imported Burrata, Nectarines, Toy Box Tomatoes, Fifth Crow Farms Fennel, Green Onion, Aged Balsamic



Mozzarella Di Bufala

\$18.00

Dry Farmed Local Tomato, Genovese Basil, Laudemio EVOO



Cheese Plate

- ANTIPASTI

House Marinated Olives

\$6.00

Orange Zest, Garlic, Chili Flake, Rosemary, EVOO

MENU

Dinner cont...

Full Order

Fritto Misto

Fresh Monterey Bay Calamari, Rock Shrimp, Fennel, Castelvetrano Olives, Red Onion, Lemon Aioli

\$16.00

- Pizza

Ricotta di Bufala from Puglia

Midnight Tomato, Imported Pecorino, Roasted Garlic, Basil

\$23.00

Fresh Oregon RockShrimp Pizza

Heirloom Cherry Tomatoes, Genovese Basil, Pesto, Lemon Zest

\$24.00

- ZUPPA E INSALATA

Ribollita

Florentine Bread Soup, Kale, Swiss Chard, Kohlrabi, Zucchini, Carrots, Beans, Garlic

\$11.00

Pasta Moon Clam Chowder

New England Style with Pancetta

\$15.00

- SECONDI PIATTI

Dry Aged Ribeye Steak

Porcini Powder Rub, Chanterelle Mushroom Gratin, Spinach, Broccolini and Tempura Battered Onion Rings

\$54.00

- HOUSEMADE PASTA

Tagliatelle Sea Scallops

Sweet Summer Corn, Roasted Red Pepper, Smoked Prosciutto, Garlic, Lemon Cilantro

\$28.00



MENU

Dinner cont...

Full Order

Butternut Squash & Mascarpone Ravioli \$25.00

Brown Butter Sage, Parmesan, Amaretti

