

# LUNCH

## SOUP & SALAD

<b>SEASONAL SOUP</b> cup / bowl	6/9
<b>CHICKEN CAESAR*</b> roasted chicken breast, romaine lettuce, shaved parmesan, hard cooked egg, buttered croutons, garlic anchovy dressing	11
<b>CHIOGGIA HEIRLOOM BEET</b> pt. reyes blue cheese, avocado, arugula, shaved fennel, sherry vinaigrette	9
<b>CHOPPED</b> soppressata salume, provolone, chick peas, iceberg lettuce, radicchio, pickled onion, pepperoncini, oregano vinaigrette	11
<b>SPINACH</b> roasted lemon & rosemary chicken breast, strawberry, goat cheese, toasted pepitas, balsamic vinaigrette	11

## SHARED PLATES

<b>CAULIFLOWER</b> parmesan, house cured pancetta, red onion	8
<b>BRUSCHETTA</b> asparagus pesto, burrata cheese, balsamico, toasted baguette	12
<b>GARLIC SHRIMP</b> cherry tomatoes, garlic, white wine, butter, lemon, chili, toasted baguette	12
<b>LOCAL CHEESES</b> pt. reyes blue cheese, scamorza, pecorino romano, local honey, seasonal fruit, baguette	14
<b>ANGUS TENDERLOIN CARPACCIO*</b> capers, red onion, dijon, arugula, parmesan, focaccia breadstick	15
<b>CRISPY POLENTA &amp; MEATBALL</b> angus beef & pork, fontina, panko bread crumbs, marinara, parmesan	11

## SANDWICH

All sandwiches come with a side of fries or romaine with caesar dressing. Swap for a side of soup for \$3	
<b>ITALIAN HERO</b> soppressata, hot coppa, provolone, olive & pepper tapenade, olive oil, balsamic, ciabatta roll	11
<b>BRASATO</b> slow braised shredded angus beef, caramelized onion, sweet chili aioli, fontina cheese, ciabatta roll	12
<b>BRAISED PORK</b> braised pork, fontina, tomato sauce, peperonata, ciabatta roll	12
<b>SKUNA BAY SALMON</b> seared skuna bay salmon, lemon aioli, pickled onion, arugula, brioche bun	14
<b>BLT</b> applewood smoked bacon, avocado, tomato jam, arugula, sweet chili aioli, ciabatta roll	11

## PASTA

<b>RAVIOLI</b> spring pea, saffron carrot purée, ricotta cheese, crispy prosciutto, red onion	13
<b>FETTUCCINE</b> lamb bolognese, shaved parmesan	13
<b>PENNE</b> parmesan, mozzarella, fontina, pt. reyes blue cheese, cream, herb bread crumbs	12
<b>CAVATAPPI</b> braised pork, san marzano tomato sauce, peperonata, parmesan	13
<b>LINGUINE</b> clams, shrimp, garlic, white wine, butter, lemon, capicola, calabrian chili, bread crumbs	16

Add a side caesar to any pasta dish for \$4

executive chef tom patterson

single check for parties of six or more. split charge \$3.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

5/19/17