



PUMPKIN FESTIVAL WEEK

WOOD FIRED OVEN 24-HOUR DOUGH FERMENTATION

ANTIPASTI

CLAM SHOWDER SOUP

ORANGINA OLIVES

CASTELVELTRANO OLIVES / ORANGE / ROSEMARY

FRIED CALAMARI & ONION RINGS

CHIPOTLE-LEMON AIOLI / COCKTAIL SAUCE / LEMON

PAN SEARED DAY BOAT SCALLOPS ALLA LIMONE

CUCUMBERS / LEMON / ARUGULA / ALLEPO

BRAISED 8 OUNCES MEAT BALL

TOMATO / CORNICHON / BACON / PARMESAN / TOASTED BREAD

GRILLED SPANISH OCTOPUS

BUTTERNUT SQUASH PUREE / ARUGULA SALAD / COUS COUS

WOOD FIRED BRUSSELS SPROUTS

CRISPY BACON / LEMON / BUTTER / CAPERS

ANTIPASTO MISTO

ASSORTED SALUMI / ARTICHOKE / OLIVES / PICKLED VEGETABLES

FALL CAPRESE

BUFFALO MOZZARELLA / PESTO / KABOCHA / LATE HARVEST TOMATOES

ROASTED BEET SALAD

ROASTED BEETS / QUINOA / RICCOTA / FENNEL / ARUGULA / FRUITS

CAESAR SALAD

RED ROMAINE / ANCHOVIES / PARMESAN / SOURDOUGH CRISP BOWL

BUTTER LETTUCE SALAD

PEARS / ALMONDS / GOAT CHEESE / WHITE BALSAMIC VINAIGRETTE

GARLIC BREAD

HOUSE MADE SOURDOUGH BREAD / GARLIC / PARMESAN / SMOKED SEA SALT

TOMATO BRUSCHETTA

HEIRLOOM TOMATO / BASIL / BURRATA / SMOKED SEA SALT / BALSAMIC

ADD TO ANY SALAD: CHICKEN, FISH OR SHRIMP

16

PARADISO

AVOCADO / BROCCOLI / ONIONS / RICOTA / SQUASH /

9

MEAT LOVER

PROSCIUTTO / SAUSAGE / PEPPERONI / OLIVES / ARUGULA

18

MARGHERITA

FRESH MOZZARELLA / BASIL / CRUSH OLIVE OIL

22

PEPPERONI

MARINARA SAUCE / PEPPERONCINI / MEDITERRANEAN OREGANO

14

HOUSE MADE FOCACCIA BREAD

23

PASTAS

18

PENNE BOLOGNESE

RED CABBAGE / MARINARA / PARMESAN / BACON BITS

25

LINGUINE AL LIMONE

PRawns / LEMON / GREEN ONIONS / CLAMS / CHILI

22

PUMPKIN SQUASH RAVIOLI

BROWN BUTTER -SAGE / PARMESAN

20

FETTUCINE TOMATO CREAM SAUCE

DUNGENESS CRAB MEAT / BASIL / NUTMEG / CHILLI

18

GNOCCHI- GENOVESE PESTO

CREAM / PESTO / CHERRY TOMATO SALAD

16

PAPPARDELLE ALFREDO (CHICKEN OR SHRIMP)

ALFREDO SAUCE / PARMESAN

12

BECHAMEL LASAGNA)

BECHAMEL / PARMESAN FRESH PARSLEY

14

9

32

29

ENTRÉES

HOUSE HAMBURGER

10 oz BLACK ANGUS BEEF / CIABATTA BUN / GRILLED ONION
CHEDDAR / LETTUCES / PICKLES / TOMATO / SEA SALT FRENCH FRIES

24

MEDITERRANEAN GRILLED WHOLE BRANZINO

SUMMER SUCOTASH / PESTO / GRILLED LEMON

49

SEAFOOD PLATTER (SERVES TWO)

WHOLE MEDITERRANEAN BRANZINO / MUSSELS / CLAMS / PRAWNS
SCALLOPS / CALAMARI / LEMON

150

SEARED SALMON

BUTTERMILK MASHED POTATO / LEMON CREAM SAUCE

40

MARY' S ROASTED HALF CHICKEN

FRENCH FRIES / TWO SAUCES / BUTTERNUT SQUASH / SALSA VERDE

32

VEGETABLE SIDES 8 EACH

ROASTED WINTER SQUASH

BLACKENED BROCCOLI & GARLIC CHIPS

DESSERT

PUMPKIN CREME BRULE

TIRAMISU

PANNA COTTA

TRIPLE CHOCLASTE CAKE

SORBETO OR GELATO

WE SUSTAINABLY SOURCE ORGANIC & LOCAL INGREDIENTS/ CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR CHANCES OF FOOD BORNE ILLNESS

FREE CORKAGE ON MONDAY, TUESDAY & WEDNESDAY/ \$35 CORKAGE FEE PER 750 ML BOTTLE FOR THE FIRST 2 BOTTLES/ \$75 PER BOTTLE THEREAFTER/ 20% GRATUITY INCLUDED

EXECUTIVE CHEF *PABLO ESTRADA*