

SMALL PLATES

SEASONAL SOUP OR VEGETABLE MINISTRONE

CUP 3.95 BOWL 4.95

FRITTO MISTO

MONTEREY BAY CALAMARI AND MARKET VEGETABLES
LIGHTLY FRIED, CAPER AIOLI 8.75

TUNA TARTARE

DICED FRESH AHI, AVOCADO, CUCUMBER,
TAROT ROOT CHIPS, SRIRACHA SAUCE 8.95

POLENTA STUFFED MUSHROOMS

TOPPED WITH MELTED GORGONZOLA 7.50

STEAMED CLAMS

GARLIC, WHITE WINE SAUCE 11.95

CRAB MARTINI

AVOCADO, COCKTAIL SAUCE 11.95

BRUSCHETTA

FRESH MOZZARELLA, TOMATOES AND BASIL
ON CRUSTY ITALIAN BREAD WITH TAPENADE 7.75

CRAB CAKES

CRISP FRIED, LEMON CAPER AIOLI 8.95

STARTER SALADS

GARDEN SALAD

CARROT, CUCUMBER, CHERRY TOMATOES 6.25

YOUNG MARKET LETTUCES

TOASTED WALNUTS, PT. REYES BLUE CHEESE DRESSING 6.25

CAESAR

HEARTS OF ROMAINE, FOCACCIA CROUTONS,
PARMESAN REGGIANO 6.95
BLACKENED CHICKEN 10.95 BAY SHRIMP 11.95

BOSCH PEAR & ARUGULA

POMEGRANATE SEEDS, SHAVED FENNEL, GARLIC CHEESE 7.95

GOLDEN APPLE AND GORGONZOLA

MARKET GREENS, CANDIED WALNUTS,
RED WINE VINAIGRETTE 7.50

WARM SPINACH & BACON DRESSING

CARAMELIZED ONIONS, HAZELNUT CRUSTED GOAT CHEESE 7.95

ADD GRILLED CHICKEN OR PRAWNS 3.50

MAIN COURSE SALADS

CHICKEN AND WALNUT

HEARTS OF ROMAINE, CANTELOPE, GORGONZOLA,
CANDIED WALNUTS 12.75

CHILLED SHELLFISH

DUNGENESS CRAB, PRAWNS, SCALLOPS,
GORGONZOLA-RED WINE VINAIGRETTE 15.50

GRILLED AND SLICED STEAK

GRILLED BALSAMIC ASPARAGUS, ROMA TOMATOES, RED ONION,
ROMAINE, PT. REYES BLUE CHEESE DRESSING 13.50

GRILLED SALMON

GARDEN VEGETABLES, SLICED EGG,
SAFFRON POTATOES, CAPERS, OLIVES 13.95

ASIAN CHICKEN

NAPA CABBAGE, CRISP RICE NOODLES, TOASTED ALMONDS,
SESAME-SOY DRESSING 12.50

ROAST TURKEY COBB

POINT REYES BLUE CHEESE, SMOKED BACON,
CHOPPED EGG, TOMATO, AVOCADO 12.95

HAND TOSSED PIZZA

WE PREPARE OUR DOUGH WITH YEAST, UNBLEACHED FLOUR, PURE KOSHER SALT AND OLIVE OIL

MARGHERITA

ROMA TOMATOES, MOZZARELLA AND FRESH BASIL 10.95

BELLA SUPREME

PEPPERONI, SAUSAGE, SALAMI,
OLIVES, BELLPEPPER, ONIONS 12.95

VEGETARIAN

SPINACH, ARTICHOKE, MUSHROOM,
RANCH DRESSING 11.50

PEPPERONI & ITALIAN SAUSAGE

BELL PEPPERS & ONIONS 11.95

NOT RESPONSIBLE FOR PERSONAL BELONGINGS



DINNER 1/08

18% GRATUITY ON PARTIES OF SEVEN OR MORE

FRESH PASTA

SPAGHETTI & MEATBALLS

HAND MADE MEATBALLS WITH YOUR CHOICE OF
MARINARA OR MEAT SAUCE 15.95

PENNE & ITALIAN SAUSAGE

BELL PEPPERS, MUSHROOMS,
VODKA SAUCE 16.95

FETTUCCINE

ALFREDO, BASIL PESTO, MARINARA OR BOLOGNESE 14.95
WITH GRILLED CHICKEN 16.95 STEAK 16.95 PRAWNS 17.95

OVEN BAKED LASAGNE

GROUND BEEF, ITALIAN SAUSAGE, THREE CHEESES 15.95
GRILLED EGGPLANT, SPINACH, MUSHROOMS 14.95

RAVIOLI TRIO

LARGE HOUSE-MADE MUSHROOM, SALMON & CHEESE RAVIOLI,
MARINARA, PESTO, ALFREDO SAUCE 17.95

CRAB STUFFED CANNELLONI

SPINACH AND FONTINA FILLING,
BAKED IN SHELLFISH CREAM 19.95

CIOPPINO

CRAB, PRAWNS, SCALLOPS, CLAMS AND FISH
SIMMERED WITH TOMATO AND WINE OVER LINGUINE 24.95

LINGUINE AND CLAMS

STEAMED WITH GARLIC, WHITE WINE,
FLATLEAF PARSLEY AND CREAM 17.95

MAIN COURSES

LAMB SHANK

CHIANTI BRAISED, GOAT CHEESE SOFT POLENTA 19.95

GRILLED CERTIFIED ANGUS BEEF

TOP SIRLOIN 20.95 RIB EYE 27.95 FILET MIGNON 29.95
GARLIC MASHED POTATOES, BROCCOLI, GORGONZOLA BUTTER

VEAL PICCATA

AU GRATIN POTATOES, SAUTEED VEGETABLES 21.95

GRILLED SALMON

BASMATI RICE, BROCCOLI, LEMON BUTTER SAUCE 18.95

MIXED GRILL TRIO

FILET MIGNON, BREAST OF CHICKEN AND PRAWNS,
ROASTED POTATOES, SEARED SPINACH, TWO SAUCES 24.95

INVOLTINI DI POLLO

CHICKEN BREAST FILLED WITH HAM, ASPARAGUS, FONTINA, MASHED
POTATOES, GREEN BEANS, MARSALA SAUCE 19.95

AVOCADO & PRAWNS

BASMATI RICE, TOMATOES, BROCCOLI,
WHITE WINE SAUCE 18.95

CHICKEN PARMIGIANA

BAKED WITH MOZZARELLA, MARINARA, FRESH VEGETABLES,
HOUSE PASTA IN GARLIC BUTTER 17.95

POTATO CRUSTED HALIBUT

GARLIC MASHED POTATOES, SAUTEED SPINACH,
GRAPEFRUIT BEURRE BLANC 20.95

DOUBLE CUT GRILLED PORK CHOP

MASHED YAMS, GREEN SWISS CHARD,
CRANBERRY SAUCE 19.95

BREAST OF CHICKEN MARSALA

WITH SAUTEED MUSHROOMS IN ORANGE-MARSALA CREAM,
GARLIC BUTTER PASTA 17.95

ACCOMPANIMENTS 3.25

CHEESE GARLIC BREAD

SEARED SPINACH

GARLIC BUTTER PASTA

GARLIC MASHED POTATOES

PAN SEARED SWISS CHARD

GARLIC BREAD

MARSALA MUSHROOMS

PARMESAN FRIES

ROASTED YUKON GOLD POTATOES

LEMON RISOTTO

ZUCCHINI POMODORO

BUTTERED BROCCOLI

GRILLED VEGETABLES

SIDE GARDEN SALAD

