

DINNER

STARTERS

Calamari Fritti	14.00
Battered and Lightly Fried, Tartar & Cocktail Sauce.	
Fresh Steamed Mediterranean Mussels and Manila Clams	17.00
White Wine Sauce, Garlic.	
Fried Coconut Prawns	18.00
Sweet Mango Salsa.	
Beef and Pork Ricotta Meatballs	14.00
Fresh Marinara Sauce, Pulled Mozzarella.	

SALADS

Caprese Salad	15.00
Fresh Tomato & Mozzarella, Organic Basil, Extra Virgin Olive Oil, Balsamic Reduction.	
Cafe Caesar	15.00
Homemade Dressing, Croutons, Parmesan Cheese. Chicken Add 6.00	
Roasted Organic Baby Beet Salad	15.00
Organic Baby Arugula, Ricotta Sulata.	
Organic Mixed Greens	16.00
Bosc Pear, Black Currants, Pine nuts, Herbed Goat Cheese Crostini.	
Organic Rosie Chicken Salad	19.00
Grilled Onions, Golden Raisins, Organic Baby Arugula, Balsamic Vinaigrette.	
Ahi Tuna Takaki Salad	20.00
Seared Rare, Avocado, Wasabi Pesto, Tomato, Mixed Greens, Shallot Vinaigrette.	

PASTA and VEGGIE

Capellini, Angel Hair Pasta	16.00
Angel Hair Pasta, Fresh Tomato Sauce, Onions, Shredded Parmesan.	
Spinach-Ricotta Ravioli	18.00
Lemon Cream Sauce, Gremolata.	
Bucatini and Meatball	18.00
Fresh Tomato Sauce, Meatballs of Ground Beef, Veal, Pork & Chopped Vegetable.	
Gemelli	23.00
Corkscrew Pasta, Grilled & Smoked Chicken, Sun-dried Tomatoes, Mushrooms, Cream.	
Penne	19.00
Aidells Chicken Apple Sausage, Organic Baby Arugula, Tomatoes, Roasted Garlic, Parmesan.	
Pesto Fettuccini	21.00
Creamy Pesto Fettuccini, Artichokes, Roasted Pepper, Shredded Parmesan.	
Pappardelle	22.00
Broad Flat Pasta Noodles, Braised Pork Ragu, Calabrian Chili, Olives, Cavolo Nero, Grana Padano.	
Gnocchi	19.00
Spinach Ricotta Pillows, Beef Ragu, Parmesan.	
Linguini with Manila Clams	22.00
White Wine Sauce, Garlic.	
Spaghetti and Clams Bordelaise	22.00
Fresh Manila Clams, Roma Tomatoes, Olive Oil, Garlic, Sauvignon Blanc.	
Eggplant Parmigiana	18.00
Sliced Dore Eggplant, Marinara Sauce, Fresh Mozzarella.	
Harvest Garden	19.00
Organic Baby Madeline Squash, Broccolini, Eggplant, Asparagus, Brussels Sprouts, Garlic, Light Tomato Sauce. Chicken add 6.00	

SEAFOOD

Crab Cakes	22.00
Organic Baby Arugula, Watercress, Orange Vinaigrette, Salsa Fresca, Fiji Apple. Chipotle Dipping Sauce.	
Steak Calamari	23.00
White Wine, Lemon & Caper Sauce. Mashed Potatoes & Sautéed Baby Spinach.	
Seafood Risotto	30.00
Aquarelle Rice with Manila Clams, Sea Scallops, Prawns, Mediterranean Mussels, Parmesan Cheese, Lemon Zest.	
Pan Seared Scallops	38.00
Grilled Asparagus, Heirloom Tomatoes, Cilantro Sauce Reduction.	
Wild King Salmon	28.00
Organic Green Beans, Cherry Tomatoes, Fingerling Potatoes, Kalamata Olive Vinaigrette.	
Petrole Sole	30.00
Lemon Butter Sauce, Cherry Tomatoes, Green Beans, Traditional Mashed Potatoes.	
Cioppino	29.00
Manila Clams, Mussels, Prawns, Halibut, Calamari in a Mild Spicy Tomato Sauce, Garlic Bread.	
Fish and Chips	20.00
Beer Battered Cod, Sweet Potato Fries, Coleslaw.	

POULTRY and MEAT

Herbed Roasted Organic Rosie Chicken	25.00
Mashed Potatoes, Organic Baby Spinach.	
Chicken Parmigiana	22.00
Parmesan-Garlic Crusted Chicken Breast, Marinara Sauce, Fresh Mozzarella, Mashed Potatoes, Vegetables.	
Chicken Marsala	23.00
Sautéed Chicken Breast, Portabella Mushrooms, Rich Marsala Wine Sauce, Mashed Potatoes, Broccolini.	
Chicken Piccata	23.00
Sautéed Chicken Breast, Lemon Sauce, Mushrooms, Capers, Angel Hair Pasta.	
NY Steak	30.00
12-Ounce Niman Ranch, Fingerling Potatoes, Sautéed Broccolini, Organic Goat Cheese Butter.	
Polpettone	23.00
Beef and Pork Meatloaf, Savory Tomato Sauce, Mashed Potatoes, Sautéed Baby Spinach.	
Lamb Rack	29.00
Four Medallions, Mashed Potatoes, Sautéed Baby Spinach, Caramelized Onion, Reduced Pomegranate Sauce.	
Country Pork Chop	27.00
12-Ounce Medallion Cut, Sweet Potato Puree, Gravy, Swiss Chard, Cranberry Chutney.	
Hanger Steak	28.00
Niman Ranch, All Natural Grass Fed Flank Steak, Grilled & Sliced Medallions. Warm Spinach Salad, Balsamic Marinated Mushrooms, Smoked Apple-Wood Bacon, Bermuda Onions, Fingerling Potatoes, Honey-Balsamic Vinaigrette, Petite Crispy Onion Garnish.	

Prices are subject to change.

Split Orders \$3.50