



LUNCH MENU 1 • MILL STREET LUNCH



FAMILY STYLE

INSALATA (Please choose one of the following selections in advance)

CAESAR SALAD ~ croutons and shaved manchego cheese

GREEK SALAD ~ cucumber, tomato, sliced onions, feta and Kalamata olives, lemon oregano vinaigrette

SPINACH SALAD ~ shitake mushroom and pancetta

CRANBERRY WALNUT FETA ~ house caramelized walnuts and cranberries over baby mixed greens, raspberry vinaigrette

PEAR SALAD ~ caramelized walnuts and Gorgonzola, sherry

ENTRÉE (Please select two of the following selections in advance)

SPAGHETTI ~ with meat sauce

PESTO PASTA ~ fettuccine with a basil pesto cream sauce topped with asiago cheese

PASTA PRIMAVERA ~ fettuccine, fresh julienned vegetables, chopped tomatoes, garlic, basil, extra virgin olive oil, topped with asiago cheese

PASTA MARINARA ~ linguine, sautéed caramelized garlic, with marinara sauce topped with asiago cheese

A SELECTION OF OUR HOUSE SPECIALTY PIZZAS
(To be decided upon with our Special Events Manager)

DOLCI (Please choose one the following in advance)

SELECTION OF CIAO BELLA GELATO
FLAN ALLA ISIDRO

DARK CHOCOLATE, WHITE CHOCOLATE, OR
ALMOND BISCOTTI

\$24 PER PERSON



LUNCH MENU 2 • MAIN STREET LUNCH



FAMILY STYLE

ANTIPASTI (Please choose two of the following selections in advance)

CEVICHE TROPICAL ~ baby shrimp, lime, avocado, mango, cilantro

TOMATO AND BASIL BRUSCHETTA

VEGETALI ARROSTITI CON FETA

ARTISAN CHEESE AND SALAMI BOARD
a selection of artisan Italian salame and world cheeses, membrillo and seasonal fruit

INSALATA (Please choose one of the following selections in advance)

CAESAR SALAD ~ croutons and shaved manchego cheese

GREEK SALAD ~ cucumber, tomato, sliced onions, feta and Kalamata olives, lemon oregano vinaigrette

SPINACH SALAD ~ shitake mushroom and pancetta

CRANBERRY WALNUT FETA ~ house caramelized walnuts and cranberries over baby mixed greens, raspberry vinaigrette

PEAR SALAD ~ caramelized walnuts and Gorgonzola, sherry vinaigrette, over baby greens

ENTRÉE (Please choose two of the following selections in advance)

SPAGHETTI ~ with meat sauce

PESTO PASTA ~ fettuccine with a basil pesto cream sauce topped with asiago cheese

PASTA PRIMAVERA ~ fettuccine, fresh julienned vegetables, chopped tomatoes, garlic, basil, extra virgin olive oil, topped with asiago cheese

PASTA MARINARA ~ linguine, sautéed caramelized garlic, with marinara sauce topped with asiago cheese

WILD MUSHROOM CHICKEN PASTA ~ linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil, and garlic

CHICKEN MARSALA ~ pan-seared chicken breast with mushrooms, shallots, garlic, and Marsala wine

LASAGNE ~ layers of noodles, red meat sauce, mushrooms, ricotta, and mozzarella

SALMON CAESAR SALAD ~ our traditional award winning Caesar Salad with a grilled salmon filet

CHICKEN MANGO SALAD ~ lemon marinated and grilled chicken breast, fresh mango, red onions, avocado, over baby mixed greens, in a citrus vinaigrette

A SELECTION OF OUR HOUSE SPECIALTY PIZZAS
(To be decided upon with the Special events Manager)

DOLCI (Please choose one the following in advance)

SELECTION OF CIAO BELLA GELATO

FLAN ALLA ISIDRO

DARK CHOCOLATE, WHITE CHOCOLATE, OR ALMOND BISCOTTI

\$32 PER PERSON



LUNCH MENU 3 • HALF MOON BAY INN LUNCH

FAMILY STYLE



ANTIPASTI (Please choose three of the following selections in advance)

CEVICHE TROPICAL ~ baby shrimp, lime, avocado, mango, cilantro

TOMATO AND BASIL BRUSCHETTA

VEGETALI ARROSTITI CON FETA

ARTISAN CHEESE AND SALAMI BOARD ~ a selection of artisan Italian salame and world cheeses, membrillo and seasonal fruit

TEQUILA CLAMS AND MUSSELS ~ Mediterranean mussels and Manila clams, cilantro lime sauce, crunchy crostinni crumbs

INSALATA (Please choose one of the following selections in advance)

CAESAR SALAD ~ croutons and shaved manchego cheese

GREEK SALAD ~ cucumber, tomato, sliced onions, feta and Kalamata olives, lemon oregano vinaigrette

ROASTED BEETS ~ Daylight Farms beets, mandarin oranges, fresh mozzarella, arugula and toasted pecans, citrus vinaigrette

SPINACH SALAD ~ shitake mushroom and pancetta

CRANBERRY WALNUT FETA ~ house caramelized walnuts and cranberries over baby mixed greens, raspberry vinaigrette

PEAR SALAD ~ caramelized walnuts and Gorgonzola, sherry vinaigrette, over baby greens

ENTRÉE (Please select four of the following selections in advance)

SPAGHETTI ~ with meat sauce

PESTO PASTA ~ fettuccine with a basil pesto cream sauce topped with asiago cheese

PASTA PRIMAVERA ~ fettuccine, fresh julienned vegetables, chopped tomatoes, garlic, basil, extra virgin olive oil, topped with asiago cheese

PASTA MARINARA ~ linguine, sautéed caramelized garlic, with marinara sauce topped with asiago cheese

WILD MUSHROOM CHICKEN PASTA ~ linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil, and garlic

CHICKEN MARSALA ~ pan-seared chicken breast with mushrooms, shallots, garlic, and Marsala wine

LASAGNE ~ layers of noodles, red meat sauce, mushrooms, ricotta, and mozzarella

SALMON CAESAR SALAD ~ our traditional award winning Caesar salad with a grilled salmon filet

CHICKEN MANGO SALAD ~ lemon marinated and grilled chicken breast, fresh mango, red onions, avocado, over baby mixed greens, in a citrus vinaigrette

LINGUINE WITH PRAWNS ~ linguine, prawns, roasted tomatoes, guajillo peppers, and cream sauce (no cream on request)

LEMON CAPER SALMON ~ salmon filet, lemon caper cream sauce, garlic mashed potatoes, seasonal vegetables

SCALLOP CAPELLINI ~ capellini, sautéed scallops, leeks, shallots, marinated tomatoes with garlic and basil

SEAFOOD RISOTTO ~ sautéed prawns, scallops, shrimp, clams, garlic and shallots, in a roasted tomato cream over risotto

A SELECTION OF OUR HOUSE SPECIALTY PIZZAS
(To be decided upon with the Special Events Manager)

DOLCI (Please choose one the following in advance)

TIRAMISU

KEY LIME PIE

SELECTION OF CIAO BELLA GELATO

FLAN ALLA ISIDRO

**DARK CHOCOLATE, WHITE CHOCOLATE,
OR ALMOND BISCOTTI**

\$38 PER PERSON