



LA CENA

{ the dinner }

ANTIPASTI

PANE AL' AGLIO { garlic bread }	5.	GOAT CHEESE { <i>harley farms</i> chèvre, slightly broiled and served with baby greens, membrillo and croutons, raspberry vinaigrette }	8.
STRACCHINO CHEESE STUFFED FOCACCIA BALLS { rolled in garlic, rosemary and thyme, and tuscan olive oil }	8.	CRANBERRY WALNUT FETA { house caramelized walnuts & cranberries over baby mixed greens with a raspberry vinaigrette }	8.5
SAN GREGORIO SQUASH BLOSSOMS { stuffed and oven roasted with baby shrimp, ricotta, and basil }	9.	INSALATA CAPRESE { tomatoes, fresh mozzarella, olive oil, balsamic, basil }	9.
GORGONZOLA STUFFED MISSION FIGS { prosciutto wrapped, roasted and glazed with sweet balsamic }	9.	PEAR SALAD { caramelized walnuts & gorgonzola; sherry vinaigrette, over baby mixed greens }	9.5
EGGPLANT PARMIGIANA { with tomato, ricotta and prosciutto }	9.5	CAESAR SALAD { croutons & shaved manchego cheese } half 5. full 9. { with chicken } 12.	
ROASTED SWEET CORN ON THE COB { rolled in olive oil and basil }	6.	GREEK SALAD { cucumber, tomato, sliced onions, feta & kalamata olives, lemon oregano vinaigrette }	9.
GRILLED LOCAL CALAMARI { aioli, charmoula, chili oil, crostinni }	9.	SPINACH SALAD { shiitake mushroom & pancetta } half 5.5 full 8.	
BURRATA BRUSCHETTA { cherry tomatoes, caramelized onions, kalamata olives, and italian basil }	9.	MIXED GREEN SALAD { baby mixed greens, house vinaigrette } half 5. full 7.	
GRILLED LAMB RIBLETS { lemon and oregano, salsa verde }	9.	MIXED HEIRLOOM TOMATOES { whipped burrata, extra virgin olive oil, sweet balsamic, and crostinni }	11.
WOOD OVEN ROASTED PRAWNS { with tomato and feta cheese }	11.	MINISTRONE ALLA GENOVESE { delightful fresh vegetables, pasta, and beans, in a vegetable broth, garnished with pesto }	cup 4.5 bowl 6.
CHAR GRILLED OCTOPUS { with mediterranean cucumber salad }	9.	ZUPPA DEL GIORNO	cup 4.5 bowl 6.
ARTISAN ITALIAN CHEESES AND SALUME { selections of european and domestic cheeses and meats from small artisinal producers. selections and garnishes vary daily—please ask your server about these. }	14.	MESQUITE GRILL AND ROAST	
PRAWN AND SCALLOP SCAMPI { lemon, garlic, white wine, and butter, baked in parchment paper }	11.	OSSO BUCO { wild boar, braised and simmered with tomatoes, celery, carrots, garlic and herbs, served with citrus risotto }	23.
BAKED DUNGENESS CRABCAKE { orange bell pepper sauce, italian basil }	13.	SKIRT STEAK WITH PEPPERS { roasted colored bell peppers and pasilla peppers, served with cake polenta }	21.
VEGETALI ARROSTITI CON FETA { roasted garden vegetables, olive oil, balsamic, and valbreso french feta }	9.	LAMB CHOPS { rib-cut mesquite grilled lamb chops, fingerling potatoes, garlic, lemon, oregano, olive oil }	28.
ROASTED TEQUILA MUSSELS AND CLAMS { mediterranean mussels and manila clams, cilantro lime sauce, crunchy crostinni }	13.	FILET MIGNON GORGONZOLA { tender cut filet mignon, gorgonzola cream sauce, oven roasted potatoes manchego, and vegetables }	27.
CEVICHE TROPICALE { baby shrimp, lime, avocado, mango, cilantro }	11.	COWBOY BONE-IN RIB EYE STEAK { 16 oz. dry-aged 100% black angus choice cut, with sautéed portobello mushrooms and red spring onions }	29.
TOMATO AND BASIL BRUSCHETTA	7.	SHORT RIBS ALLA NAPOLITANA { braised in red wine with carrots, peppercorns, onions, garlic, rosemary and garlic mashed potatoes }	24.
INSALATE E ZUPPA		GORGONZOLA ARUGULA BURGER PANINO { a grilled sirloin burger with herbs and onions served with gorgonzola and fresh arugula, on our house panino bread }	15.
NEW SPRING SALAD { roasted artichokes, gigante beans, french green beans, baby mixed salad greens, shaved parmesan, toasted almonds, lemon oregano vinaigrette }	9.5		
ROASTED BEETS { <i>daylight farms</i> beets, mandarin oranges, fresh mozzarella, arugula and toasted pecans, citrus vinaigrette }	9.		
WARM SHRIMP SCAMPI SALAD { herb marinated prawns, cherry tomatoes, local field greens and sherry lemon vinaigrette }	17.		



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ROTISSERIE

The following items are featured at different times during the week. Please ask your server about availability.

BLACK ANGUS PRIME RIB

(Tuesdays and Saturdays only)

{ garlic marinade, potatoes manchego, spring onions, salsa verde }

25.

FULTON VALLEY FREE RANGE CHICKEN

{ half chicken with grilled portobello mushrooms, and a local wild arugula and shaved parmesan salad }

21.

SEA

PAN ROASTED PETRALE SOLE

{ mandarin oranges, brandy, swiss chard, fennel, lemon and oregano, fingerling potatoes }

23.

PAN SEARED CALAMARI STEAK

{ lightly breaded, seared in butter, garlic, lemon, fingerling potatoes, winter vegetables }

21.

SALMON FIORENTINO

{ salmon filet in fillo dough, champagne cream sauce with chopped prawns, served on a bed of lightly sautéed spinach }

22.

MEDITERRANEAN ESCOLAR (HAWAIIAN WALU)

{ roasted tomatoes, kalamata olives, caramelized onions, over mushroom risotto }

22.

LEMON CAPER SALMON

{ wild salmon, lemon caper crème sauce, garlic mashed potatoes, seasonal vegetables—dinner only }

19.

PASTA AND RISOTTO

WINTER SQUASH RAVIOLI

{ butternut squash, portabella mushrooms, brown sage butter, hazelnuts and arugula }

18.

GRILLED CALAMARI RISOTTO

{ citrus herb risotto, white italian gigante beans, grilled calamari, wine, lemon, garlic }

18.

LINGUINE WITH DUNGENESS CRAB & BABY SHRIMP

{ white wine, garlic, scallions, dash of cream, chopped plum tomatoes }

19.

GNOCCHI

{ housemade potato dumpling in a roasted tomato cream sauce }
{ housemade potato dumpling in fresh pesto }

16.

16.

RISOTTO

{ peppers, zucchini, mushrooms & spinach in a chicken & white wine sauce }

{ with italian sausage }

16.

{ with grilled chicken }

16.

MARINARA

{ linguine, sautéed caramelized garlic, with marinara sauce topped with asiago cheese }

14.

PRIMAVERA

{ fettuccine, fresh julienned vegetables, chopped tomatoes, garlic, basil, extra virgin olive oil, topped with asiago cheese }

15.

SEAFOOD RAVIOLI

{ seafood stuffed ravioli in a rossini sauce, served with prawns & scallops }

19.

PESTO PASTA

{ fettuccine with a basil pesto cream sauce topped with asiago cheese }

14.

SEAFOOD RISOTTO

{ sautéed prawns, scallops, shrimp, clams, garlic & shallots in a roasted tomato cream sauce over risotto }

19.

LINGUINE WITH PRAWNS

{ linguine, prawns, roasted tomatoes, guajillo peppers & cream sauce—no cream on request }

18.

SCALLOP CAPPELLINI

{ cappellini, sautéed scallops, leeks, shallots, & marinated tomatoes with garlic & basil }

18.

WILD MUSHROOM CHICKEN PASTA

{ linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil & garlic }

17.

GRILLED VEGETABLE LASAGNE

{ layers of noodles, grilled seasonal vegetables, ricotta & mozzarella }

15.

LASAGNE

{ layers of noodles, red meat sauce, mushrooms, ricotta & mozzarella }

16.

SPAGHETTI

{ topped with red meat sauce }

14.

{ topped with red meat sauce & meatballs }

16.

FIVE CHEESE RAVIOLI

{ gorgonzola, manchego, mozzarella, asiago & ricotta in a house marinara sauce }

15.

FETTUCINE ALFREDO

{ fettuccine in a cream sauce }

14.

{ with grilled chicken }

15.

PENNE PASTA

{ eggplant, cherry tomatoes, garlic, olives and basil }

16.

CHICKEN MARSALA

{ pan seared chicken breast with mushrooms, shallots, garlic & marsala wine served with pasta }

18.

CHICKEN PICATTA

{ chicken breast sautéed with fresh herbs, tomatoes, capers & wine. served with pasta }

18.





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PIZZA-HOUSE SPECIALITIES

We make all our pizzas with fresh ingredients and homemade sauces. They are then baked in a fire brick oven. Choose from small (10"), medium (12"), large (14") or x-large (16").

	S	M	L	XL
FULL MOON { cheese pizza }	9.95	12.95	15.95	18.95
IT'S ITALIA { grilled eggplant, red peppers, onions, garlic }	11.95	16.50	20.95	24.95
HALF MOON BAY { artichoke hearts, caramelized onions, shiitake mushrooms, italian sausage }	13.95	18.50	22.95	27.95
SPANISH TOWN { roasted tomatoes, basil, roasted garlic, kalamata olives }	13.50	17.95	21.95	26.95
THE COAST { canadian bacon, cold sliced tomatoes }	10.95	14.95	18.95	22.95
THE LINKS { pesto, onions, spinach, feta }	12.95	17.50	21.95	25.95
HATCH WOODS { roasted portobello mushrooms, pancetta, garlic, asiago }	13.95	17.95	21.95	26.95
MAVERICKS { canadian bacon, pineapple }	10.95	14.95	18.95	22.95
MONTARA MOUNTAIN { salami, pepperoni, sausage, pancetta, mushrooms, onions, bell peppers, feta, black olives }	17.95	23.95	27.95	29.95
BIKE WORKS { salami, black olives, garlic }	12.95	16.95	20.95	24.95
THE KELLY BEACH PIZZA { baby clams and baby shrimp, red onions, mozzarella, olive oil and fresh oregano—tomato sauce optional }	13.95	17.95	21.95	26.95
DEVIL'S SLIDE { roasted tomatoes, chipotle peppers, onions }	11.95	15.95	19.95	23.95

SAN BENITO FIELDS

{ traditional vegetarian: onions, green bell peppers, mushrooms, black olives, sliced tomatoes, artichokes } 13.95 18.50 22.50 27.95

FLOWER MARKET

{ pears - peaches when in season, parma prosciutto, gorgonzola, caramelized onions, extra virgin olive oil } 13.95 18.50 22.50 27.95

TUNITAS CREEK PIZZA

{ shredded roasted barbecue chicken, smoked gouda and mozzarella, red & green onions, hoisin sauce, cilantro } 13.95 18.50 22.50 27.95

PIZZA WRAP

{ italian sausage, marinara sauce & mozzarella } 11.50

CALABRIAN CALZONE

{ mild italian sausage, roasted garlic, spinach, roasted tomatoes, basil, sauce, ricotta & mozzarella } 13.00

CREATE YOUR OWN PIZZA

Base prices before adding your toppings of choice below: S 9.95 M 12.95 L 15.95 XL 18.95

TOPPINGS: MEATS, CHEESES & FANCY VEGETABLES

1.75 1.95 2.15 2.45
 { canadian bacon • pancetta • italian sausage mild • italian sausage hot • salami • chicken apple sausage • pepperoni • anchovies • roasted garlic • roasted tomatoes • pesto • black olives • kalamata olives • artichoke hearts • shiitake mushrooms • portobello mushrooms • caramelized onions • parmesan cheese • romano cheese • ricotta cheese • asiago cheese • feta cheese • gorgonzola cheese • mozzarella }

TOPPINGS: BASIC FRESH VEGETABLES AND FRUIT

.95 1.25 1.75 2.25
 { mushrooms • garlic • spinach • chipotle peppers • green bell peppers • red bell peppers • eggplant • onions • pineapple • guajillo peppers • sliced tomatoes • basil • jalapeños • pears }

GRILLED CHICKEN 2.50 3.50 4.50 5.50
SUN DRIED TOMATOES 2.95 3.95 4.95 5.95
PROSCIUTTO 3.95 4.95 5.95 6.95

Available in regular or thin crust • Ask about our 1/2 baked pizzas.



COCKTAILS & DRINKS

{ the dinner }

LOVE LETTER

{ 10 cane rum, cointreau, raspberry and lime juice, rose water, rose petals } 9.5

OLD FASHIONED (BUT STILL IN STYLE!)

{ maker's mark bourbon, muddled amarena cherries and essence of orange, pinch of sugar, splash of soda, bitters } 10.

MARGARETTA'S MARGARITA

{ hornitos tequila, triple sec, agave nectar, fresh squeezed lime juice, salty rim, pinch of chile powder—optional } 10.5

TUSCAN SIDE CAR

{ biscotti liquor, brandy, fresh squeezed lemon juice, sugar pinch } 9.5

NEGRONI

{ anchor distillery's junipero gin, campari & sweet vermouth, served up with an orange twist } 10.

FRIDA KAHLO

{ blood orange margarita—frida kahlo tequila, triple sec, fresh squeezed orange juice, blood orange puree, salt and sugar rim, on the rocks } 9.5

BADLANDS

{ almond lemon martini—absolute vanilla vodka, amaretto, fresh squeezed lemon juice, sugar pinch } 9.5

STINK EYE

{ bombay saphire gin, parthenon greek olives and juice } 9.5

SOFIA LOREN

{ lavazza espresso, baileys, absolute vanilla vodka, kahlua } 9.5

THE MCCRAKKN

{ don julio blanco tequila and splash of cointreau } 10.5

BEVANDE

ITALIAN SODAS

{ raspberry • vanilla • almond • cherry • anise • caramel • pomegranate • kiwi • orange • mango • hazelnut • black currant • peppermint • strawberry • watermelon • banana • passion fruit • lavender } 3.
{ add cream } .50

SODA POP

{ coca cola, sprite, orange } 3.

THOMAS KEMPER { root beer } 4.

APPLE JUICE 3.

ORANGE JUICE 3.

MILK 3.

SAN PELLEGRINO { bubbly large } 4.

SAN PELLEGRINO { flavors } 3.

{ aranciata } 3.

{ limonata } 3.

PANNA WATER { large } 4.

COFFEE DRINKS AND TEAS

HOUSE COFFEE 3.

FRENCH PRESS COFFEE 5.

ESPRESSO 3.

CAPPUCCINO 3.

LATTE 4.

MOCHA 4.

HOT CHOCOLATE 4.

ICED TEA 3.

CHAI TEA 4.

TEAS

4.

PARIS { black teas with currant, caramel, and citrus }

MINT VERBENA { *caffeine free*, mint and lemon verbena }

CHAMOMILE { *caffeine free*, chamomile blossoms }

CARIBE { a blend of green and black teas,

guava, and strawberry }

WHITE VANILLA GRAPEFRUIT { white teas

infused with vanilla and grapefruit }

EARL GREY

ROOIBOS CHAI { *caffeine free*, south african red

tea naturally high in anti-oxidants, with clove }

CINNAMON AND CARDAMON

DECAFFINATED CEYLON { *caffeine free*,

a smooth black tea from ceylon }

HOT CINNAMON SPICE { black teas, 3 types

of cinnamon, orange peel, and sweet clove }

JAPANESE SENCHA { hand picked in spring }

ORANGE ENGLISH BREAKFAST { orange chinese

keemum and black tea }

