



IL PRANZO

{ the lunch }

All grilled items are prepared on our mesquite rotisserie grill.

We buy much of our produce, seafood, and cheeses from local farms, fishermen, and dairies.

PANINI { italian style sandwiches }

Our house pizza and focaccia is made each morning.

Our panini is baked on order, served warm from the oven.

THE CHEF'S MOOD

{ daily special panino—please ask your server } 10.

PROSCIUTTO FOCACCIA PANINO

{ smoked mozzarella melted over thinly sliced prosciutto, grilled zucchini and yellow squash, tomatoes, and house mayonnaise, served on our own house focaccia bread } 11.

GORGONZOLA ARUGULA BURGER PANINO

{ a grilled sirloin burger with herbs and onions served with gorgonzola and fresh arugula, on our house panino bread } 13.

CASA BURGER PANINO

{ a grilled sirloin burger, bacon, tomatoes, caramelized onions, avocado, jalapenos, and house mayonnaise } 12.

MEATBALL SANDWICH ITALIA!!

{ house made meatball, marinara, and melted mozzarella cheese, served on garlic bread } 13.

GARDEN PANINO

{ sliced portobello mushrooms, zucchini, roasted tomatoes, gorgonzola, and house mayonnaise } 9.

GRILLED CHICKEN PANINO

{ tomatoes, lettuce, and house basil mayonnaise } 11.

VEGGIE PANINO

{ cucumber, artichokes, roasted bells, avocado, tomatoes, and house mayonnaise } 9.

PORTOBELLO PANINO

{ marinated, grilled whole portobello mushroom, roasted red bell pepper, mozzarella, and fresh basil } 9.

CANADIAN BACON AND SALAMI PANINO

{ tomatoes, lettuce, sliced onion and house mayonnaise } 9.5

SHRIMP AND AVOCADO PANINO

{ tomatoes, lettuce, and house lemon mayonnaise } 10.

LUNA TUNA PANINO

{ pickles, lettuce, tomatoes and house mayonnaise } 9.

ROASTED TURKEY PANINO

{ cranberry sauce and house mayonnaise } 11.

INSALATE

BURRATA CITRUS SALAD

{ burrata, avocado, basil, winter citrus fruits, champagne vinaigrette, pistachio and crostini sprinkle served in a martini glass } 11.

THE PUMPKIN FESTIVAL SALAD

{ shaved and roasted red apple blossom pumpkin, smoked gouda cheese, baby mixed greens, green pumpkin seeds, avocado, nutmeg vinaigrette } 12.

SALMON CAESAR SALAD

{ our traditional award winning caesar salad with a grilled salmon filet } 16.

CHICKEN MANGO SALAD

{ lemon marinated and grilled chicken breast, fresh mango, red onions, avocado, over baby mixed greens, in a citrus vinaigrette } 13.
{ with seared salmon } 16.

FROM THE SEA

CRAB AND SHRIMP LOUISA SALAD

{ fresh dungeness crab, baby shrimp, grilled asparagus, avocado, tomato, hard boiled egg, hearts of romaine, house louie dressing } 19.

GRILLED CHEESY CRAB AND SHRIMP SALAD SANDWICH

{ fresh dungeness crab and shrimp, celery, house mayonnaise, cheese, grilled and served on toasted french bread with fresh tomatoes and mixed green salad } 15.

GARLIC PRAWNS

{ prawns sauteed in garlic, butter, white wine, lemon, and parsley, tossed with linguine } 16.

FISHERWOMAN'S CATCH

{ catch of the day (please ask your server)—your choice grilled or pan seared, served with a mild lemon caper sauce, over pecorino risotto, and seasoned vegetables } 17.

PESCADERO PANINO

{ grilled prawns and scallops, manchego cheese, arugula, roasted red pepper, and house mayonnaise, housemade panini bread } 14.5

THE RIVER RUN PIZZA

{ grilled salmon, caramelized onions, ricotta cheese, capers, extra virgin olive oil } 15.

SCAMPI SALAD

{ prawns sautéed scampi style, served over baby mixed greens, tomato, avocado, and our special basil, garlic, tomato relish } 15.
{ with sautéed garlic chicken breast } 13.

SPINACH INSALATA JACK

{ grilled marinated chicken, over baby spinach green, roasted red bell peppers, tossed in a mild vinaigrette topped with gorgonzola cheese } 12.
{ with salmon } 16.

PASTA SPECIALITE

GRILLED CALAMARI RISOTTO

{ citrus herb risotto, white italian gigante beans, grilled calamari, wine, lemon, garlic } 15.

SPAGHETTI CARBONARA WITH PANCETTA

{ garlic, grana padano parmesan, cream, pancetta } 15.



COCKTAILS

{ the lunch }

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 sapphire 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