



LA CENA

{ the dinner }

ANTIPASTI

PANE AL'AGLIO

{ garlic bread } 6.

GARLIC MARINATED PRAWNS

{ tomatoes, valbrese feta, tzatziki } 12.

TOMATO BASIL BRUSCHETTA

{ tomatoes, fresh basil, garlic, crostinni, olive oil } 7.

BAKED BEANS

{ oven baked giant italian butter beans with pancetta, tomato, leaks, and pecorino crust } 11.

GRILLED LAMB RIBLETS

{ lemon and oregano, salsa verde } 10.

BUTTERNUT SQUASH FINGERS

{ roasted with olive oil, salt, pepper, garlic } 6.

ROASTED BRUSSEL SPROUTS

{ pancetta and shaved granna padano pamesan } 8.

BURATTA WITH SEA SALT AND OLIVE OIL

{ crostinni, honey drizzle } 11.

STRACCHINO CHEESE STUFFED FOCACCIA BALLS

{ rolled in garlic, rosemary and thyme, and tuscan olive oil } 8.

GRILLED LOCAL CALAMARI

{ aioli, charmoula, chili oil, crostinni } 9.

ROASTED TEQUILA MUSSELS AND CLAMS

{ mediterranean mussels and manila clams, cilantro lime sauce, crunchy crostinni } 13.

CEVICE TROPICALE

{ baby shrimp, lime, avocado, mango, cilantro } 11.

ARTISAN ITALIAN CHEESES AND SALUME

{ european and domestic cheeses and cured meats from local artisanal producers. Selections vary daily—please ask your server. } 14.

INSALATE E ZUPPE

PERSIMMON POMMAGRANATE PECAN SALAD

{ with baby spinach, apple mustard vinaigrette } 11.

ROASTED BEETS

{ *daylight farms* beets, mandarin oranges, fresh mozzarella, arugula, toasted pecans, citrus vinaigrette } 9.

GOAT CHEESE

{ *harley farms* chèvre slightly broiled, baby greens, membrillo and croutons, raspberry vinaigrette } 8.

CRANBERRY WALNUT FETA

{ house caramelized walnuts & cranberries, baby greens, raspberry vinaigrette } 8.5

INSALATA CAPRESE

{ tomatos, fresh mozzarella, olive oil, balsamic, basil } 9.

PEAR SALAD

{ caramelized walnuts & gorgonzola, sherry vinaigrette, baby mixed greens } 9.5

CAESAR SALAD

{ croutons & shaved manchego cheese } half 5. full 9.

{ with chicken } 12.

GREEK SALAD

{ cucumber, tomato, sliced onions, feta & kalamata olives, lemon oregano vinaigrette } 9.

MIXED GREEN SALAD

{ baby mixed greens, orange balsamic vinaigrette } half 5. full 7.

MINISTRONE ALLA GENOVESE

{ vegetables, pasta, and beans in a vegetable broth, garnished with pesto } cup 4.5 bowl 6.

ZUPPA DEL GIORNO

{ ask your server for the soup of the day } cup 4.5 bowl 6.

MESQUITE GRILL AND ROAST

SKIRT STEAK

{ on sweet corn polenta cakes with pan roasted tinkerbell peppers and cippolini onions, salsa verde } 23.

LAMB CHOPS

{ rib-cut mesquite grilled lamb chops, roasted fingerling potatoes, garlic, lemon, oregano, olive oil } 28.

OSSO BUCO

{ wild boar, braised and simmered with tomatoes, celery, carrots, garlic and herbs, with citrus risotto } 24.

FILET MIGNON GORGONZOLA

{ tender cut filet mignon, gorgonzola cream sauce, oven roasted potaoes manchego, braised greens } 27.

COWBOY BONE-IN RIB EYE STEAK

{ 16 oz. dry-aged 100% black angus choice cut, sautéed portobello mushrooms, baby onions } 29.

GORGONZOLA ARUGULA BURGER PANINO

{ grilled sirloin burger with herbs and onions, gorgonzola and fresh arugula, on our house panino bread } 15.

CHICKEN MARSALA

{ pan seared chicken breast with mushrooms, shallots, garlic & marsala wine, served with roasted fingerling potatoes } 18.





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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

{ garlic marinade, roasted fingerling potatoes, spring onions, salsa verde } 25.

MESQUITE ROASTED CHICKEN FRANCESCA

{ fulton valley free range chicken atop a marinated grilled Portobello mushroom, arugula, shaved parmesan } 21.

SEA

CEDAR PLANK GRILLED SALMON

{ meyer lemon basil risotto, Mediterranean cucumber salad } 25.

PAN SEARED CALAMARI STEAK

{ lightly breaded, seared in butter, garlic, lemon, roasted fingerling potatoes, fennel, artchoke } 21.

PASTA AND RISOTTO

LOBSTER STUFFED SQUID INK RAVIOLI

{ saffron lemon butter, verdicchio wine, scampi prawn and arugula garnish } 22.

ROASTED BUTTERNUT SQUASH RAVIOLI

{ portobello mushrooms, brown sage butter, roasted hazelnuts and arugula } 18.

SEAFOOD RAVIOLI

{ seafood stuffed ravioli, rossini sauce, served with prawns & scallops } 19.

GNOCCHI

House rolled pan seared potato dumplings, three ways:

{ 1—porcini mushrooms, gorgonzola, arugula } 20.

{ 2—roasted tomato cream sauce } 16.

{ 3—fresh pesto of basil, pine nuts, olive oil, parmesan } 16.

SEAFOOD RISOTTO

{ sautéed prawns, scallops, shrimp, clams, garlic & shallots in a roasted tomato cream sauce over risotto } 19.

PAN SEARED CHICKEN RISOTTO

{ peppers, zucchini, mushrooms & spinach white wine sauce } 16.

{ or, with Italian sausage } 16.

MARINARA

{ linguine, sautéed caramelized garlic, marinara, asiago cheese } 14.

PRIMAVERA

{ fettuccine, fresh julienned vegetables, chopped tomatoes, garlic, basil, extra virgin olive oil, asiago cheese } 15.

PESTO PASTA

{ fettuccine, basil pesto cream sauce, grana parmesan cheese } 14.

LINGUINE WITH PRAWNS

{ linguine, prawns, roasted tomatoes, guajillo peppers & cream – no cream on request } 18.

SCALLOP CAPPELLINI

{ cappellini, sautéed scallops, leeks, shallots, & marinated tomatoes, garlic & basil } 18.

WILD MUSHROOM CHICKEN PASTA

{ linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil & garlic } 17.

LASAGNA

{ layers of noodles, red meat sauce, mushrooms, ricotta & mozzarella } 16.

SPAGHETTI

{ topped with red meat sauce } 16.

{ topped with red meat sauce & meatballs } 18.

FIVE CHEESE RAVIOLI

{ gorgonzola, manchego, mozzarella, asiago, & ricotta in a house marinara sauce } 16.





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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”), or medium (12”).

Large (14”) and extra large (16”) available to go only.

	S	M
FULL MOON { “cheese pizza” marinara, mozzarella }	9.95	12.95
HIGHWAY 92 { roasted butternut squash, wild arugula, ricotta, shaved parmesan, extra virgin olive oil }	13.95	18.50
IT’S ITALIA { grilled eggplant , red peppers, onions, garlic }	11.95	16.50
HALF MOON BAY { artichoke hearts, caramelized onions, shiitake mushrooms, Italian sausage }	13.95	18.50
SPANISH TOWN { roasted tomatoes, basil, roasted garlic, kalamata olives }	13.50	17.95
THE COAST { canadian bacon, cold sliced tomatoes }	10.95	14.95
THE LINKS { pesto, onions, spinach, feta }	12.95	17.50
HATCH WOODS { roasted portobello mushrooms, pancetta, garlic, asiago }	13.95	17.95
MAVERICS { canadian bacon, pineapple }	10.95	14.95
MONTARA MOUNTAIN { salami, pepperoni, sausage, pancetta, mushrooms, onions, bell peppers, feta, black olives }	17.95	23.95
BIKE WORKS { salami, black olives, garlic }	12.95	16.95
THE KELLY BEACH PIZZA { baby clams and baby shrimp, red onions, mozzarella, olive oil and fresh oregano–tomato sauce optional }	13.95	17.95
DEVIL’S SLIDE { roasted tomatoes, chipotle peppers, onions }	11.95	15.95

	S	M
SAN BENITO FIELDS { traditional vegetarian: onions, green bell peppers, mushrooms, black olives, sliced tomatoes, artichokes }	13.95	18.50
FLOWER MARKET { pears ~ peaches when in season parma prosciutto, gorgonzola, caramelized onions, extra virgin olive oil }	13.95	18.50
TUNITAS CREEK PIZZA { shredded roasted barbecue chicken, smoked gouda and mozzarella, red & green onions, hoisin sauce, cilantro }	13.95	18.50
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	M
	9.95	12.95

TOPPINGS: MEATS, CHEESES & FANCY

	1.75	1.95
{ canadian bacon • pancetta • italian sausage mild • italian hot • salami • chicken apple sausage • pepperoni • roasted garlic • roasted tomatoes • pesto • black olives • olives • artichoke hearts • shiitake mushrooms • mushrooms • caramelized onions • parmesan cheese • cheese • ricotta cheese • asiago cheese • feta cheese • cheese • mozzarella }	10.95	14.95
	17.95	23.95

TOPPINGS: BASIC FRESH VEGETABLES AND FRUIT

	.95	1.25
{ mushrooms • garlic • spinach • chipotle peppers • green peppers • red bell peppers • eggplant • onions • pineapple guajillo peppers • sliced tomatoes • basil • jalapenos • pears }		17.95

GRILLED CHICKEN	2.50	3.50
SUN DRIED TOMATOES	2.95	3.95
PROSCIUTTO	3.95	4.95

Available in regular or thin crust • Ask about our ½ baked pizzas.

