

three course working lunch 19 (choice of)

cup of minestrone soup or caesar salad
spaghetti bolognese or linguini vongole
tiramisu
add a glass of house wine 3

antipasti

bruschetta. grilled country bread, fresh tomato, basil, garlic, olive oil, parmesan 8
insalata mista gorgonzola. mixed seasonal greens, balsamic vinaigrette, gorgonzola cheese, caramelized walnuts 8
insalata di cesare. hearts of romaine, anchovies, garlic croutons, shaved parmesan 8
add chicken 6 or shrimp 8
zuppa vongole. creamy clam chowder 7
minestra di verdura. classic vegetable soup 7
calamari fritti. lightly fried squid, lemon, chipotle garlic aioli 11
cozze bollito. pei mussels, garlic, fresh herbs, white wine sauce 9
torte di granchio. dungeness crab cakes, cucumber, micro greens, lemon caper butter sauce 13

pizze & pinini

verdi pizza. baby spinach, red onion, pesto sauce, mozzarella cheese 13
margherita pizza. fresh tomato, basil, marinara sauce, mozzarella cheese 12
rustica pizza. spicy italian sausage, mushroom, bell pepper, marinara sauce, mozzarella cheese 13
panini con pollo. grilled chicken, tomato, red onion, lettuce and aioli 12
panini grosso. sliced prosciutto, roasted bell pepper, basil, fresh mozzarella cheese 12
panini funghi. portobello mushroom, caramelized onion, sundried tomato, fontina cheese
(paninis served on fresh baked focaccia with choice of fries, soup or mixed green salad)

secondi

fettucini alfredo. classic alfredo cream sauce, parmesan cheese 12
add chicken 6 or shrimp 8
linguini vongole. sautéed manila clams, fresh oregano, white wine sauce 15
fusilli mediterranean. seared chicken breast, eggplant, olives, marinara sauce, ricotta salata cheese 14
linguini frutti di mare. rich tomato seafood stew, green olives, fresh herbs, white wine 16
spaghetti bolognese. hearty meat sauce, fresh herbs, shaved parmesan 15
add fresh garlic bread 5
ravioli con granchio. dungeness crab filled ravioli, herb butter broth, parmesan cheese 15
pollo alla parmigiana. seared chicken breast, parmesan crust, marinara sauce, mozzarella cheese, roasted rapini 16
merluzzo arrosto. pan roasted rock cod, yukon potatoes, rapini, pinenuts, lemon caper butter sauce 21
bistecca. grilled herbed rib eye, roasted potatoes, creamy spinach, port wine sauce 26

happy hour everyday 2 - 5pm.

\$3 wine and beer; \$5 appetizers and \$7 cocktails

byob monday and tuesday

no corkage on wines not on our list, one bottle per table please

crab cioppino dinner saturday and sunday \$30

19% gratuity will be added to parties of 5 or more