

Lunch

Antipasti

Bruschetta	12
vine ripened tomato, basil, mozzarella	
Polpette	14
wagyu beef + pork meatballs, marinara, romano	
Melanzane alla Parmigiana	15
baked eggplant, tomato sauce, mozzarella	
Roasted Brussels Sprouts	16
goat cheese, candied pecans, dijon vinaigrette	
Gnocchi di Spinaci	21
gorgonzola cream	
Calamari e Gamberetti Fritti	22
Monterey calamari, gulf shrimp, flash fried	
Mediterranean Octopus "alla Barese"	23
braised in red wine, tomato, Castelvetro olive	
Prosciutto and Burrata Platter	23
30-month aged prosciutto, Pugliese burrata	
Wild Gulf Prawns	23
"scampi style" marsala, garlic, butter, capers	
Lamb Lollipops	28
Lumina NZ grass fed lamb balsamic reduction, breadcrumb crust	
sub B-Free gluten free-bread \$3	
Vegetali Flatbread	16
eggplant, carrot, cucumber, avocado, tomato	
Italiano Flatbread	16
italian meats, arugula, giardiniera, aioli	
Meatball	17
hand-rolled meatballs, marinara, mozzarella	
Caprese	16
heirloom tomatoes, mozzarella, basil, pesto	
Cranberry Turkey	17
arugula, swiss cheese	
Chicken Florentine	18
chicken, pesto, spinach, mozzarella, provolone, aioli	
Prosciutto	18
prosciutto, grana, arugula, tomato, pesto	
Corned Beef Reuben	20
red pepper aioli, sauerkraut, onion, pepperoncini	
Italian Beef Dip	20
horseradish cream, peppers, provolone, caramelized onions, au jus	
BLT w/ Pacific Salmon	22
heirloom tomatoes, crispy bacon, pesto aioli	
Kobe Burger	22
aioli maui onions, tomatoes, pepper jack, aioli	

Panini & Sandwich

Insalata

Zuppe

Pizza

Tricolore "The Detox"	13
radicchio, endive, arugula, lemon-xvoo-grana	
Caesar (add Spanish anchovies \$3)	14
romaine hearts, croutons, anchovy dressing	
Roasted Beet	16
arugula, strawberry, candied walnuts, goat cheese	
Americano "Wedge"	16
iceberg, gorgonzola, tomato, bacon, egg	
Giuseppe	16
carrot, onion, tomato, garbanzos, butter lettuce, avocado, parmigiana dressing	
Beverly Hills Chop Chop	18
chicken, shrimp, sopressata, provolone, tomato, pepperoncini, avocado, garbanzos, radicchio	
Additional Protein:	
Grilled Petaluma Free Range Chicken Breast	12
Grilled Faroe Islands King Salmon	14
Brodo con Verdure	13
root veggie minestrone, parmigiana, bone broth	
Pismo's Famous Clam Chowder	14
creamy clam chowder, little neck clams, bacon	
Mama's Chicken Soup	15
with housemade tortellini	
Margherita	18
san marzano, fresh mozzarella, torn basil	
Gorgonzola	18
dolce-latte, caramelized onions	
Pepperoni	20
artisan handmade pepperoni	
Diavolo	21
artisan pepperoni, olives, spicy peppers	
Salsiccia	21
housemade sausage, red onion, crimini	
California	21
chicken, corn, cilantro, avocado, bianca sauce	
Bee Sting	22
double cupped pepperoni, hot honey, basil	
Messicana	22
linguica, pineapple, cilantro, jalapeno, bianca sauce	
Principessa	23
30 month prosciutto, arugula, Pugliese burrata	

Pasta

pasta house made daily | sauces can be prepared with organic gluten free artisan pasta \$4

Pomodoro	17	Ravioli di Zucca	20
san marzano tomato, basil, xv olive oil, garlic, romano		butternut squash, parmigiana cream	
Amatriciana	18	Lasagna	20
pancetta, San Marzano tomato, chili, red onion		egg pasta, bechamel, vande rose pork ragu	
Carbonara	18	Tagliatelle Bolognese	21
pancetta, black pepper, pecorino, egg-cream		egg pasta, slow-cooked beef, pork ragu	
Burrata Ravioli	18	Tortellini Giuseppe	21
housemade egg pasta, sweet pomodoro, basil		peas, onion, baby spinach, mushroom, ricotta, pancetta	
Cima di Rapa	18	Linguine Vongole	24
spaghettoni, broccoli rabe, caramelized onions, pecorino		clams, garlic, lemon, white wine	
Nonna's Meatballs	18	Capesante e Gamberi	25
house made pasta, Wagyu meatballs		prawns, scallops, pancetta, vodka cream	
Brown Butter Ravioli	19	Frutti di Mare	27
roasted corn, sage, pine nuts		fruits of the sea, spicy tomato broth	

Lunch Specialties

Pan Seared Skin-on Jidori Chicken Paillard	Morro Bay Sand Dabs "alla Piccata"	Aged Prime Rib-Eye Steak Paillard
capers, lemon, arugula, avocado, endive, tomato, red onion, parmigiana	lemon, capers, white wine, garlic, Israeli couscous	cast iron seared, fresh greens, tomato, red onion, capers
24	27	29