

Lunch

Antipasti

Bruschetta	11
vine ripened tomato, basil, mozzarella	
Polpette	12
wagyu beef meatballs, marinara, romano	
Melanzane alla Parmigiana	13
baked eggplant, tomato sauce, mozzarella	
Roasted Brussels Sprouts	16
goat cheese, candied pecans, dijon vinaigrette	
Calamari e Gamebretti Fritti	18
Monterey calamari, gulf shrimp, flash fried	
Gnocchi di Spinaci	16
gorgonzola cream	
Mediterranean Octopus "alla Barese"	19
braised in red wine, tomato, Castelvetro olive	
Prosciutto and Burrata Platter	22
30-month aged prosciutto, Pugliese burrata	
Wild Gulf Prawns	21
"scampi style" marsala, garlic, butter, capers	
Lamb Lollipops	27
kale slaw, balsamic reduction, breadcrumb crust	
B-Free gluten free-bread \$2	
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	16
arugula, swiss cheese	
Chicken Florentine	18
chicken, pesto, spinach, mozzarella, provolone, aioli	
Prosciutto	18
prosciutto, grana, arugula, tomato, pesto	
Corned Beef Reuben	19
red pepper aioli, sauerkraut, onion, pepperoncini	
Italian Beef Dip	19
horseradish cream, peppers, provolone, caramelized onions, au jus	
BLT w/ Pacific Salmon	20
heirloom tomatoes, crispy bacon, pesto aioli	
Kobe Burger	20
aioli maui onions, tomatoes, pepper jack, aioli	

Panini & Sandwich

Insalata

Zuppe

Pizza

Caesar (add Spanish anchovies \$2)	12
romaine hearts, croutons, anchovy dressing	
Tricolore "The Detox"	12
radicchio, endive, arugula, lemon-xvoo-grana	
Roasted Beet	15
arugula, strawberry, candied walnuts, goat cheese	
Americano "Wedge"	15
iceberg, gorgonzola, tomato, bacon, egg	
Giuseppe	15
carrot, onion, tomato, garbonzo, butter lettuce, avocado, parmigiana dressing	
Beverly Hills Chop Chop	17
chicken, shrimp, sopressata, provolone, tomato, pepperoncini, avocado, garbanzos, radicchio	
Additional Protein:	
Grilled Petaluma Free Range Chicken Breast 10	
Grilled Faroe Islands King Salmon 12	
Brodo con Verdure	12
root veggie minestrone, parmigiana, bone broth	
Pismo's Famous Clam Chowder	13
creamy clam chowder, little neck clams	
Mama's Chicken Soup	14
with housemade tortellini	
Margherita	16
san marzano, fresh mozzarella, torn basil	
Gorgonzola	16
dolce-latte, caramelized onions	
Pepperoni	18
artisan handmade pepperoni	
Diavolo	18
artisan pepperoni, olives, spicy peppers	
Salsiccia	19
housemade sausage, red onion, crimini	
California	19
chicken, corn, cilantro, avocado, bianca sauce	
Bee Sting	21
double cupped pepperoni, hot honey, basil	
Messicana	21
linguica, pineapple, cilantro, jalapeno, bianca sauce	
Principessa	22
30 month prosciutto, arugula, Pugliese burrata	

Pasta

pasta house made daily | sauces can be prepared with organic gluten free artisan pasta \$2

Pomodoro	15	Lasagna	18
san marzano tomato, basil, xv olive oil, garlic, romano		egg pasta, bechamel, vande rose pork ragu	
Amatriciana	16	Tagliatelle Bolognese	18
pancetta, San Marzano tomato, chili, red onion		egg pasta, slow-cooked beef, pork ragu	
Carbonara	16	Brown Butter Ravioli	19
pancetta, black pepper, pecorino, egg-cream		roasted corn, sage, pine nuts	
Burrata Ravioli	17	Tortellini Giuseppe	20
housemade egg pasta, sweet pomodoro, basil		peas, onion, baby spinach, mushroom, ricotta, pancetta	
Cima di Rapa	17	Linguine Vongole	23
spaghettoni, broccoli rabe, caramelized onions, pecorino		clams, garlic, lemon, white wine	
Nonna's Meatballs	18	Capesante e Gamberi	24
house made pasta, Wagyu meatballs		prawns, scallops, pancetta, vodka cream	
Ravioli di Zucca	20	Frutti di Mare	26
butternut squash, parmigiana cream		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
23	26	29