

Lunch

Antipasti

<b>Bruschetta</b>	9
vine ripened tomato, basil, mozzarella	
<b>Polpette</b>	12
wagyu beef meatballs, marinara, romano	
<b>Melanzane alla Parmigiana</b>	13
baked eggplant, tomato sauce, mozzarella	
<b>Roasted Brussels Sprouts</b>	16
goat cheese, candied pecans, dijon vinaigrette	
<b>Calamari e Gamebretti Fritti</b>	16
Monterey calamari, gulf shrimp, flash fried	
<b>Gnocchi di Spinaci</b>	16
gorgonzola cream	
<b>Mediterranean Octopus "alla Barese"</b>	19
braised in red wine, tomato, Castelvetro olive	
<b>Prosciutto and Burrata Platter</b>	20
30-month aged prosciutto, Pugliese burrata	
<b>Wild Gulf Prawns</b>	21
"scampi style" marsala, garlic, butter, capers	
<b>Lamb Lollipops</b>	27
kale slaw, balsamic reduction, breadcrumb crust	
<b>B-Free gluten free-bread \$2</b>	
<b>Vegetali Flatbread</b>	16
eggplant, carrot, cucumber, avocado, tomato	
<b>Italiano Flatbread</b>	16
italian meats, arugula, giardiniera, aioli	
<b>Meatball</b>	16
hand-rolled meatballs, marinara, mozzarella	
<b>Caprese</b>	16
heirloom tomatoes, mozzarella, basil, pesto	
<b>Cranberry Turkey</b>	16
arugula, swiss cheese	
<b>Chicken Florentine</b>	18
chicken, pesto, spinach, mozzarella, provolone, aioli	
<b>Prosciutto</b>	18
prosciutto, grana, arugula, tomato, pesto	
<b>Corned Beef Reuben</b>	19
red pepper aioli, sauerkraut, onion, pepperoncini	
<b>Italian Beef Dip</b>	19
horseradish cream, peppers, provolone, caramelized onions, au jus	
<b>BLT w/ Pacific Salmon</b>	20
heirloom tomatoes, crispy bacon, pesto aioli	
<b>Kobe Burger</b>	20
aioli maui onions, tomatoes, pepper jack, aioli	

Panini & Sandwich

Insalata

Zuppe

Pizza

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

Pasta

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

<b>Pomodoro</b>	14	<b>Lasagna</b>	18
san marzano tomato, basil, xv olive oil, garlic, romano		egg pasta, bechamel, vande rose pork ragu	
<b>Amatriciana</b>	15	<b>Tagliatelle Bolognese</b>	18
pancetta, San Marzano tomato, chili, red onion		egg pasta, slow-cooked beef, pork ragu	
<b>Carbonara</b>	16	<b>Tortellini Giuseppe</b>	18
pancetta, black pepper, pecorino, egg-cream		peas, onion, baby spinach, mushroom, ricotta, pancetta	
<b>Burrata Ravioli</b>	16	<b>Brown Butter Ravioli</b>	18
housemade egg pasta, sweet pomodoro, basil		roasted corn, sage, pine nuts	
<b>Cima di Rapa</b>	16	<b>Linguine Vongole</b>	22
spaghettoni, broccoli rabe, caramelized onions, pecorino		clams, garlic, lemon, white wine	
<b>Ravioli di Zucca</b>	17	<b>Capesante e Gamberi</b>	23
butternut squash, parmigiana cream		prawns, scallops, pancetta, vodka cream	
<b>Nonna's Meatballs</b>	17	<b>Frutti di Mare</b>	24
house made pasta, Wagyu meatballs		fruits of the sea, spicy tomato broth	

Lunch Specialties

<b>Organic Petaluma Pollo Paillard</b>	<b>Morro Bay Sand Dabs "alla Piccata"</b>	<b>Aged Prime Rib-Eye Steak Paillard</b>
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, cucumber
23	24	29