



COCKTAILS

THE OZARK BILLY GOAT

Angel’s Envy Bourbon, Woodenville Barrel Aged Maple Syrup, Chickory Pecan Bitters, St. George Absinthe spray, orange slice, clear king cube, bourbon oak smoked / 16

THE TUSCAN TOUCH

Grey Goose La Poire Vodka, fresh ginger, honey shrub, lime juice, cucumber / 14

ENTER SANDMAN

Blackened American Whiskey, Benedictine, lime juice, ginger syrup, mint, angostura bitters / 15

THE OAXACAN ROMANCE

La Sombra Mezcal, La Pinta Pomegranate Tequila, guajillo, lime, diced serano, mint / 14

CINEMA PARADISO

Hanson Organic Vodka, Amaro Lucano, limoncello, passion fruit, lime juice, egg whites, angostura bitters / 15

LAVENDER LEMON DROP

Garden Apothecary Lavender Infused Vodka, fresh-squeezed lemon juice, lavender syrup, sugar rim / 15

THE MANHATTAN COCKTAIL 1928

Rittenhouse Straight Rye Whiskey, Averna Amaro, Bianco Vermouth, clear king cube / 15

THE GENEROUS SPIRIT

Cazadores Reposado Tequila, passion fruit, cilantro, lime, agave, chili rim / 14

FRIDA KAHLO

Frida Kahlo Tequila, triple sec, fresh-squeezed orange juice, blood orange puree, salt and sugar rim, on the rocks / 14

ANTIPASTI

HOUSE FOCACCIA

first round on the house! Mani olive oil and balsamic / 6

ROASTED GIUSTI FARM'S BRUSSELS SPROUTS

hickory smoked bacon, pomegranate, shaved grana padano / 14.5

FRIED CALAMARI

crispy local monterrey bay calamari, lemon garlic aioli and spicy red pepper aioli / 16

MAMA'S CAPRESE

warm cherry tomatoes, burrata, pesto, balsamic reduction, micro basil, garlic crouton/ 16

OVEN ROASTED MAITAKE MUSHROOM

garlic and herb roasted giant maitake mushroom, arugula and feta / 15

BRICK OVEN ROASTED PRAWNS

cherry tomatoes, feta, calabrian peppers, lemon, oregano / 15

TEQUILA CLAMS AND MUSSELS

manila clams, mussels, cilantro, lime, tequila, french fries / 19

BRUSCHETTA DI GIORNO

daily bruschetta on toasted levain , please ask your server for details / 12

TRUFFLED FOCACCIA BALLS

stuffed with crencenza cheese, rolled in herbs and garlic, white truffle oil / 10

INSALATE E ZUPPE

ROASTED HEIRLOOM BEETS

lemon raspberry marinated beets, snap peas, pickled shallots, toasted pistachios, pea shoots, bed of toasted cashew crema / 14.5

PEAR SALAD

baby greens, candied walnuts, roasted brown sugar bourbon pear, gorgonzola, honey mustard vinaigrette / 14.5

CAESAR

baby gems, creamy anchovy dressing, asiago and manchego cheese, parmesan crisps, fresh garden herbs / 15 with herbed grilled chicken / 24

DADDY’S SLOW COOKED BACON WEDGE

iceburg lettuce, cherry tomatoes, spring onions, bleu cheese dressing / 15

PUMPKIN FESTIVAL SALAD

our signature salad of the season! baby greens, roasted butternut squash, shaved grana padano, pepitas, avocado, honey mustard dressing / 17

FIELD TO TABLE MINISTRONE

original 25 year old favorite recipe / 10

Gluten-free Dairy-free Vegetarian Vegan

We source locally and wish to thank our local farmers and producers for their excellent bounty. Giusti Farms, Iacopi Farms, Daylight Farms are three of many local Half Moon Bay farms featured on our menu.



LAND & SEA

COWBOY CUT BONE-IN RIB EYE STEAK

16 oz. dry-aged 100% black angus choice cut, sautéed portabella mushrooms & onions, swiss chard, roasted red creamer potatoes / 62

8 OZ. CHAR GRILLED FILET MIGNON

gorgonzola dolci, potatoes manchego, haricort verts / 62

THE IT'S ITALIA BURGER

100% all natural pasture raised black angus ground beef, char grilled, with caramelized onion, daddy's bacon, white cheddar, truffle aioli, lettuce, tomato, on brioche, with red creamer potatoes and baby greens / 24

SLOW ROASTED SHORT RIBS

braised and simmered with onion, celery, carrots, garlic, and herbs, imported bramata polenta / 42

CHICKEN MARSALA

button mushrooms, spinach, marsala wine, garlic, Daylight Farms fresh herbs, asiago, garlic mashed potatoes / 27

PAN SEARED CALAMARI STEAK

herb breaded, garlic and lemon butter , roasted artichoke hearts, fennel, red creamer potatoes / 28

ROASTED SALMON FILET

butternut squash, brussel sprouts, pancetta, roasted creamer potatoes, honey mustard glaze, rosemary essence/ 37

FRESH PASTA AND RISOTTO

We proudly serve Saporito fresh pasta made daily.

SEAFOOD RISOTTO

tiger prawns, bay scallops, manila clams, garlic, shallots, roasted tomatoes, cream / 29

LINGUINI AND PRAWNS

garlic, roasted tomatoes, basil, cream, harrisa / 28

PACCHERI ALLA VODKA

pork and beef tomato ragu, splash of vodka, basil, garlic, mozzarella, asiago and grana padano / 27

BASIL PESTO CAVATAPI WITH BURRATA

toasted pine nuts, shaved grana padano / 26

PUMPKIN RAVIOLI

butternut squash, brown sage butter, wild arugula, goat cheese, toasted hazelnuts, half moon bay honey / 27

CHICKEN PARMESAN

breaded chicken breast, mozzarella, spaghetti marinara / 27

BRAISED SHORT RIB PACCHERI

button mushrooms, celery, carrots, onion, grana padano, asiago / 28

LASAGNA

layers of pasta, tomato meat ragu, mushrooms, ricotta & mozzarella / 27

MAITAKE MUSHROOM RISOTTO

sage, garlic, shallot, butter, herb roasted maitake, shaved grana padano, white truffle oil / 26

SPAGHETTI MEATBALL BOLOGNESE

pork, beef, and Italian sausage meatball, tomato meat ragu, grana padano / 27

CARBONARA

spaghetti, peas, applewood cured bacon, scallions, grana padano / 26

HOUSE ROLLED GNOCCHI TARTUFATTA

black truffle sauce, brown butter, cream, grana padano, micro greens, white truffle oil / 27

FLATBREADS

HWY 92

butternut squash, caramelized onion, arugula, mozzarella, parmesan / 22

SCAVEZZACOLLO

spicy italian sausage, pepperoni, calabrian chili oil, marinara, mozzarella, crumbled parmesan, chopped basil/ 23

THE TUNNEL

burrata, arugula, mozzarella, white truffle oil / 22

FLOWER MARKET

pears, prosciutto, gorgonzola, caramelized onions, extra virgin olive oil / 23

An automatic 20% service gratuity will be applied to parties of 6 or more guests.
Thank you for your gracious support of our service team. It is much apprecitaed!