

{ lunch menu 3 – plated, or patio buffet format –  
\$46 per person }

**buon giorno!** Please select from the following items for your custom menu, titled and printed per your specifications

**antipasti** please select three of the following items

**Iacopi Farms sweet english pea bruschetta** ~ feta, mint, lemon scallions, roasted chili oil, watercress

**roasted tequila mussels and clams** ~ mediterranean mussels and manila clams, cilantro lime sauce, crunchy crostini crumbs

**prawn and scallop scampi** ~tiger prawns and bay scallops, lemon, garlic, white wine, and butter, baked in parchment paper

**grilled whole calamari** ~ brushed with garlic, lemon, olive oil

**tomato and basil bruschetta** ~ grana padano parmesan, on toasted ciabatta, with extra virgin olive oil

**vegetali arrostiti** ~ roasted garden vegetables, olive oil, balsamic and valbrese feta

**artisan meat and cheese board** ~ european and domestic cheeses and salume, membrillo, marcona almonds

**ceviche tropical** ~ baby shrimp, lime, avocado, cilantro, mango

**burrata with wild honey and toasted hazelnuts** ~ on toasted ciabatta (using local Half Moon Bay honey)

**a selection of house specialty pizza tastings** ~ two choices, selected from our current pizza offerings

**Insalata y verdure** please select one of the following items

**caesar salad** ~garlic croutons, asiago, and shaved manchego cheese

**greek salad** ~ cucumber, tomato, sliced onions, feta and kalamata olives, lemon oregano vinaigrette

**roasted beets** ~ daylight farms beets, clementine mandarins, fresh mozzarella, wild arugula, toasted pecans, citrus vinaigrette

**giusti farms oven roasted brussels sprouts** ~ pancetta, pears, shaved grana padano parmesan

**spinach salad** ~ roasted wild mushrooms, pancetta, red onion, honey mustard vinaigrette

**cranberry walnut feta** ~ house caramelized walnuts & cranberries over baby mixed greens, raspberry vinaigrette

**grilled pear salad** ~ caramelized walnuts and gorgonzola, lemon vinaigrette, over baby greens

**caprese** ~ tomatoes, fresh basil, fresh mozzarella, extra virgin olive oil

**entrée** please select four of the following items

**pumpkin festival salad** ~ shaved roasted butternut squash, smoked gouda, baby mixed greens, toasted pumpkin seeds, avocado, nutmeg vinaigrette, with grilled chicken, salmon, or prawns

**mushroom risotto** ~ shiitake, maitake, and portabella mushrooms, butter, white truffle oil, grana padano parmesan

**basil pesto fettuccine** ~, pine nuts, day light farms basil, extra virgin olive oil, grana padano parmesan

**wild mushroom chicken pasta** ~ linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil, and garlic

**chicken marsala** ~ pan-seared chicken breast with mushrooms, shallots, garlic, and marsala wine

**gnocchi luciano** ~ house rolled gnocchi, asparagus, prawns, rossini sauce

**skirt steak with polenta and roasted peppers** ~ garlic and herb marinade, salsa verde

**chicken picatta over creamy polenta** ~ leeks, capers, tomatoes, lemon, white wine, butter

**lasagna** ~ tomato meat bolognese, mushrooms, ricotta, mozzarella, asiago

**seafood risotto** ~sautéed prawns, scallops, shrimp, clams, garlic and shallots, roasted tomato cream sauce

**linguine with prawns** ~ linguine, prawns, roasted tomatoes, splash of cream, guajillo peppers

**lemon caper salmon** ~ salmon filet, lemon caper sauce, garlic mashed potatoes, seasonal vegetables

**dolci** please select one of the following items

**Submission (chocolate fondant)**

**strawberry shortcake**

**key lime pie**

**main street cobbler**

*\*seasonal items may not be available, other seasonal items may not be listed, please inquire with our event director*