

ANTIPASTI

EMILIA ROMAGNA BRUSCHETTA

burrata, toasted hazelnuts, half moon bay honey, evoo, fleur de sel / 14

TOMATO BASIL BRUSCHETTA

garlic, grana padano, asiago, evoo / 14

SIBO DA SIRENA

fried calamari, zucchini, calabrian chili aioli / 16

TEQUILA CLAMS AND MUSSELS

manila clams, mussels, cilantro, lime, tequila, shoe-string fries / 20

ROASTED CAULIFLOWER AND SHISHITO PEPPERS

raw cacao nib, garlic, parsley, toasted almond, ricotta salata / 14.5

BURRATA PAPATINE

marsala mushroom gravy, pressed potatoes / 16

HOUSE FOCACCIA

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

FIELD TO TABLE MINISTRONE

original 25 year old favorite recipe / 11

INSALATA

SUMMER PEACH SALAD

roasted peach, baby greens, candied walnuts, gorgonzola, honey mustard vinaigrette / 14.5

CAESAR

baby gems, creamy anchovy dressing, asiago and manchego cheese, parmesan crisp / 15

HEIRLOOM BEETS

marinated red and gold beets, snap peas, pickled shallot, cashew crema, pistachio / 14.5

THE WEDGE iceberg lettuce, cherry tomato, green onion, daddy's bacon, blue cheese dressing / 15

CHICKEN & GREENS

arugula, grilled chicken, avocado, green onion, shaved parm, pistachio, balsamic vinaigrette / 22

SCAMPI SALAD

tiger prawns, baby greens, tomato, basil, garlic, feta, avocado / 23

ADD ONS: grilled chicken 8, salmon 12, prawns 10

PANINI

* Served with a side green salad garnish.

Sub french fries or caesar - additional 3.

THE IT'S BURGER

Pomponio ranch beef, white cheddar, bacon, caramelized onion, lettuce, tomato, aioli / 22

LA CONTESSA

sundried tomato, burrata, basil, pesto, arugula, aioli, focaccia / 18

PRAWN & AVOCADO

tiger prawns, avocado, cilantro savoy slaw, chipotle aioli, panino bun / 18

SUMMERTIME BLT

daddy's bacon, heirloom tomato, gem lettuce, truffle aioli, panino bun / 17

CHICKEN LINKS

poached chicken, pesto, spinach, white onion, feta, melted mozzarella, focaccia / 18

TUSCAN SUNSHINE

grilled summer squash, roasted red onion and bell pepper, fresh mozzarella, pesto aioli, balsamic, panino bun / 17

PASTA, LAND, AND SEA

CARBONARA

spaghetti, peas, applewood cured bacon, scallions, grana padano / 24

SPAGHETTI BOLOGNESE

tomato & meat ragu, pork and beef meatball, grana padano / 26

RISOTTO PRIMAVERA

english peas, asparagus, spinach, lemon zest / 23

LINGUINE POMODORO

toasted tomato, kalamata olive, basil, capers, burrata / 23

GNOCCHI TARTUFATA

black truffle sauce, brown butter, cream, grana padano, micro greens, truffle oil / 26

CHICKEN PARMESAN

breaded chicken breast, marinara, mozzarella, caesar salad / 24

LASAGNE

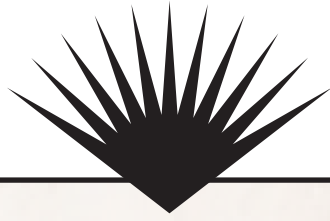
layers of pasta, tomato meat ragu, mushrooms, ricotta & mozzarella / 26

VONGOLE

spaghetti, clams, garlic, calabrian chili / 27




☞ 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.




PIZZA

(PERSONAL SIZE)

CASA BLANCAricotta, mozzarella, parmesan, lemon zest, black pepper / 19 **LA BELLA PICANTE**mozzarella, asiago, parmesan, ricotta, alfredo, calabrian chili oil / 19 **SCAVEZZACOLLO**spicy Italian sausage, pepperoni, Calabrian chili oil, marinara, mozzarella, crumbled parmesan / 23 **THE TUNNEL**

buratta, wild arugula, truffle oil / 22

THE LINKSbasil pesto, onions, spinach, feta / 21 **FLOWER MARKET**

pears in winter ~ or peaches in the summertime, parma prosciutto, gorgonzola dolci, caramelized onions, extra virgin olive oil / 23

TUNITAS CREEK PIZZA

barbecue chicken, smoked gouda, mozzarella, red & green onions, Hoisin sauce, cilantro / 24

COCKTAILS

THE OZARK BILLY GOAT

Angel's Envy Bourbon, Woodenville Barrel Aged Maple Syrup, Chickory Pecan Bitters, St. George Absinthe spray, Orange, Clear King Cube, Bourbon Oak Smoked / 16

FLEURETTE NEGRONI

New Alchemy Fleurette Vermilion Citadelle Gins, Bordiga Rosso, Bordiga Aperitivo, Bruto Americano, Orange / 16

THE SWEET PEA

Butterfly Peaflower Infused Botanist Gin, St. Germaine Elderflower Liqueur, Lemon, Prosecco Splash / 14

MOTHER OF DRAGONS

New Alchemy Aether Vodka, Giffard Fruit De La Passion, Dragon Fruit Syrup, Lemon / 15

CARAJILLO

Licor 43, Espresso, Clear King Cube / 13

THE TUSCAN TOUCH

Grey Goose La Poire Vodka, Ginger, Honey, Lime, Cucumber / 14

THE OAXACAN ROMANCE

Xicaru Mezcal, Pomegranate Tequila, Guajillo, Lime, Serano Pepper, Mint / 14

LAVENDER LEMON DROP

Garden Apothecary Lavender Vodka, Fresh Squeezed Lemon Juice, Lavendar 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, Guajillo Chili / 14

FRIDA KAHLO

Casadores Blanco Tequila, Giffard Triple Sec, Fresh Squeezed Orange Juice, Blood Orange Puree, Salty & Sugar Rim / 14

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A 20% gratuity will be added to parties of six guests or more.