

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 Apertivo, 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

ANTIPASTI

HOUSE FOCACCIA

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

ROASTED CAULIFLOWER AND SHISHITO PEPPERS

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

FRIED CALAMARI

crispy local monterrey bay calamari, housemade cocktail and tartar sauces / 16

CHAR-GRILLED ASPARAGUS

hazelnut crema, moliterna truffled pecorino, lemon zest, evoo / 15 🌱 🌿

CHAR GRILLED OCTOPUS

lemon, orange, oregano, olive oil, shaved fennel salad, cilantro micro greens / 24 🌱 🌿

MAMA'S CAPRESE

heirloom tomatoes, burrata, rustic pesto, balsamic reduction, micro basil, garlic crouton / 16 🌱

OVEN ROASTED MUSHROOMS

garlic and herb roasted shiitake, portabello, and button mushrooms, with arugula and feta / 15 🌱 🌿

BRICK OVEN ROASTED PRAWNS

cherry tomatoes, feta, calabrian peppers, lemon, oregano / 16 🌱

TEQUILA CLAMS AND MUSSELS

manila clams, mussels, cilantro, lime, tequila, pomme frites / 19 🌱

BRUSCHETTA DI GIORNO

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

TRUFFLED FOCACCIA BALLS

stuffed with crencenza cheese, rolled in herbs and garlic, white truffle oil / 11 🌱

FIELD TO TABLE MINISTRONE

original 25 year old favorite recipe / 10 🌱 🌿

INSALATE

LA BELLA DONNA

arugula, chopped basil, strawberries, pickled red onion, burrata, pistachio crumble, balsamic vinaigrette / 15 🌱 🌿

ROASTED HEIRLOOM BEETS

lemon raspberry marinated beets, snap peas, pickled shallots, toasted pistachios, pea shoots, bed of toasted cashew crema / 15.5 🌱

SUMMER PEACH SALAD

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

CAESAR

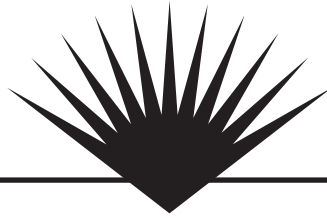
little gem lettuce, creamy anchovy dressing, asiago and manchego cheese, parmesan crisps, fresh garden herbs / 15 with herbed grilled chicken / 23 🌱

DADDY'S SLOW COOKED BACON WEDGE

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



🌱 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, roasted asparagus / 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


LEMON CAPER SALMON FILET

garlic mashed potatoes, sauteed bitter greens, lemon caper cream sauce / 36 

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

pine nuts, garlic calabrian chili breadcrumbs, shaved grana padano / 26 

ARTICHOKE RAVIOLI

Iacopi Farms italian butter beans, artichoke hearts, brown sage butter, wild arugula, shaved grana padano / 26 

CHICKEN PARMESAN

breaded chicken breast, mozzarella, spaghetti marinara / 27



SHORTRIB PACCCHERI

braised shortrib simmered with onion, celery, and carrots, marsala, grana padano, asiago / 28

LASAGNA

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

MUSHROOM RISOTTO

sage, garlic, shallot, butter, portabello, shiitake and button mushrooms, 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

CASA BLANCA

ricotta, mozzarella, parmesan, lemon zest, black pepper / 19 

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 appreciated!