



LUNCH MENU 2 — PLATED OR PATIO BUFFET FORMAT — \$39 PER PERSON

tutti a tavola! Please select from the following items for your custom menu, titled and printed per your specifications.

antipasti

PLEASE SELECT TWO OF THE FOLLOWING ITEMS:

ROASTED TEQUILA MUSSELS AND CLAMS

mediterranean mussels and manila clams, cilantro lime sauce, crunchy crostini crumbs

TOMATO AND BASIL BRUSCHETTA

grana padano parmesan, on toasted ciabatta, with extra virgin olive oil

GIUSTI FARMS OVEN ROASTED BRUSSELS SPROUTS

pancetta, pears, shaved grana padano parmesan

VEGETALI ARROSTITI

char grilled garden vegetables, olive oil, balsamic and valbrese feta

ARTISAN MEAT AND CHEESE BOARD

European and domestic cheeses and salume, membrillo, marcona almonds

BURRATA WITH WILD HONEY AND TOASTED HAZELNUTS

on toasted ciabatta (using local Half Moon Bay honey)

insalata y verdure

PLEASE SELECT ONE OF THE FOLLOWING ITEMS:

CAESAR SALAD

romaine hearts, creamy anchovy dressing, asiago and manchego cheese, parmesan crisps, fresh garden herb

ROASTED BEETS

daylight farms beets, preserved apricots, fresh mozzarella, wild arugula, toasted hazelnuts, citrus vinaigrette

SPINACH SALAD

roasted wild mushrooms, pancetta, red onion, honey mustard vinaigrette

CRANBERRY WALNUT FETA

house caramelized walnuts & cranberries over baby mixed greens, lemon raspberry vinaigrette

GRILLED PEAR SALAD

(* peaches used when in season) caramelized walnuts, gorgonzola, sweet sherry vinaigrette, over baby greens

CAPRESE

tomatoes, fresh basil, fresh mozzarella, extra virgin olive oil

entrée

PLEASE SELECT THREE OF THE FOLLOWING ITEMS:

SCAMPI SALAD

tiger prawns sautéed in wine, garlic, lemon, parsley, over baby greens, avocado, tomatoes, fresh basil

BABY SPINACH AND CHICKEN SALAD

roasted chicken, wild roasted mushrooms, feta, red onions, pancetta, hard boiled egg, honey mustard vinaigrette

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

LASAGNA

tomato meat bolognese, mushrooms, ricotta, mozzarella, asiago

LINGUINE WITH PRAWNS

inguine, prawns, roasted tomatoes, splash of cream, guajillo peppers

LEMON CAPER SALMON

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

CHICKEN MARSALA

mushrooms, shallots, garlic, asiago butter, over penne

dolce

PLEASE SELECT ONE OF THE FOLLOWING ITEMS:

SUBMISSION (CHOCOLATE FONDANT) • **RASPBERRY ITALIA** (VANILA GELATO AND BERRIES) • **TIRAMISU**