

TUSCAN COURTYARD

MORNING BAKED SCONES

please ask for the daily offering, served with house lemon curd / 13

EMILIA ROMAGNA BRUSCHETTA

burrata, half moon bay honey, toasted hazelnuts / 14

TOMATO BASIL BRUSCHETTA

garlic, 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

AVOCADO TOAST

hummus, egg, shaved radish, peppitas, harrisa, micro cilantro, on toasted crostini / 18

FIELD TO TABLE MINISTRONE

original 25 year old favorite recipe / 11

FIELDTRIP

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 / 16

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

SIDES:

DADDY'S SLOW COOKED BROWN SUGAR SMOKED APPLEWOOD BACON / 11

BREAKFAST POTATOES / 8

WEEKEND PICNIC 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

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

PRAWN AND AVOCADO tiger prawns, avocado, chipotle savoy slaw, rustic Italian roll / 18

CHICKEN LINKS grilled chicken, pesto, spinach, white onion, feta, melted mozzarella, focaccia / 18

LA FERRARA prosciutto grana padano, arugula, roasted red bell pepper, aioli, rustic Italian roll / 18

MAMAS KITCHEN

CHEF'S MOOD a special weekend brunch dish created by our Chefs, please ask your server / AQ

POACHED EGGS ON POLENTA CAKES

prosciutto, spinach, tomato, meyer lemon hollandaise / 19

ROYAL BANGER

pan browned german bratwurst, tomato, scrambled eggs, potatoes, caramelized onion, mustard / 24

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

HERBED RICOTTA AND MUSHROOM

OMELETTE, topped with fresh tomato and avocado, red creamer potatoes and peppers / 19

COWBOY RIB EYE STEAK AND EGGS

16oz. black angus choice cut, caramel onions, farm eggs, red creamer potatoes and peppers, caramelized onion / 52

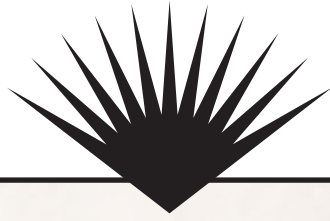
SPAGHETTI BOLOGNESE tomato & meat ragu, pork and beef meatball, grana padano / 26

LINGUINE POMODORO

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

GNOCCHI TARTUFATA black truffle sauce, brown butter, cream, grana padano, truffle oil / 26


CHICKEN PARMESAN breaded chicken breast, mozzarella, caesar salad / 24




PIZZA

(PERSONAL SIZE)

CASA BLANCA

ricotta, 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 LINKS

basil 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

BRUNCH COCKTAILS

a morning walk in Firenze...

SPARKLING WINE AND PROSECCO COCKTAILS

TRADITIONAL MIMOSA!

fresh squeezed orange juice and prosecco / 13

PINKY

carpene malvoti brut rose, pink lemonade, chambord, served
tall / 14

IT'S ITALIA BELLINI

(pureed fruits and prosecco)
camilla (pomegranate) / 14
isabella (peach) / 14
donatella (mango) / 14

* please refer to our wine menu for a
complete list of all our
sparkling wines, champagnes,
and prosecco selections.

on the beach in Capri...

COCKTAILS, MARYS,
AND A FIZZ

SOFIA LOREN

Baileys, Absolute vanilla vodka, Kahlua, espresso,
and a coffee bean or 2, in a martini glass / 16

DOS FLORES

Siete Leguas silver tequila, pomegranate liqueur,
fresh squeezed orange, lime, egg white, saba drop / 15

BLOODY MARY

Benham's Vodka, Diane Mina's Garden Blend
Bloody Mary Mix, celery, and olive garnish / 15

TRADITIONAL RAMOS GIN FIZZ

Half Moon Bay Distillery gin, lime, cream,
orange flower water, egg whites,
simple syrup / 15