

Deluxe 3-Course Dinner 46 per person

Choice of any Salad
 SF Cioppino, Lobster Ravioli with Prawns,
 Rack of Lamb, or Ribeye
 and any Dessert

Sides

Baci Mac n Cheese 12
 Brussels Sprouts with Pancetta, Cream Reduction 8
 Herb Risotto 8
 Truffle Parmesan Fries 7
 Sautee Spinach 7
 Grand Marnier Sweet Potato Mashed 7

Starters

Mango Ahi Tuna Tartar 14.50
 Cucumber, avocado, apple coleslaw, house made crackers

Crispy Buttermilk Fried Calamari 14.50
 Caper aioli, cocktail sauce

Crab Cakes 14.50
 Caper aioli, Fuji apple slaw

Steamed Mussels 15.50
 Green chili, local heirloom tomato, mint,
 Feta, grilled garlic fettunta

Warm Tuscan White Bean Hummus 11
 Meyer lemon oil, rosemary, grana panada,
 herb marinated mediterranean flatbread

Heirloom Tomato Caprese 13.75
 Mozzarella, basil, basil oil, balsamic glaze

Pizzetta See Server
 Special of the day

Salads & Soups

Soup Du Jour Bowl 7

Caesar 10
 Romaine, parmesan, croutons, caesar dressing, basil oil

Baci Mixed Organic Green 11.50
 Mixed greens, Tomatoes, candied walnuts, gorgonzola
 cheese with champagne vinaigrette

The Blue Wedge 11.50
 Iceberg, smoked applewood bacon, pickled red onions,
 cherry tomatoes, bleu cheese crumble dressing

Watsonville Strawberry & Spinach 11
 Gorgonzola, candied walnuts, strawberry vinaigrette

Field of Berries 11
 Mix greens, berries, toasted almonds, feta, honey balsamic

Slow Roasted Beet 11.50
 Mix greens, grilled asparagus, toasted
 almonds crusted goat cheese, honey balsamic

The Greek 11.50
 Romaine, blistered vegetables, aged balsamic,
 red onion, cucumber, tomato, feta,
 mediterranean olives, champagne vinaigrette

Entrees

Roasted Eggplant Napoleon 19
 Tomato coulis, garbanzo beans, arugula, feta, basil oil

Spaghetti Bolognese 21 **with Meatballs** 25
 Ragu of pork and beef, parmesan

Chicken Parmesan 22
 Lightly breaded, mozzarella, parmesan, linguini, marinara

Chicken Piccata 22
 Mushrooms, lemon, white wine caper sauce, spaghetti

Sauteed Clams Linguini 23
 White wine lemon sauce, parmesan, chili flake

Jumbo Prawn Scampi 23
 Spaghetti, garlic, parsley, chili flake, white wine sauce

Lobster Ravioli with Jumbo Prawns 32
 Blistered toy box tomatoes, tarragon-tomato cream sauce

Herb Risotto with Jumbo Prawns and Pancetta 27

Grilled Wild Swordfish 28.50
 Prosciutto, cranberry beans, frisee, Hon-Shimigi mushrooms

Grilled Atlantic Salmon 26.50
 Carrot ginger puree, sautéed broccolini, slow roasted
 shiitake mushrooms, basil oil

Pan Seared Chilean Sea Bass 37.50
 Roasted beet puree, yukon creamers, sautéed
 rainbow chard, bittersweet orange reduction, basil oil

SF Cioppino 32.50
 Jumbo prawns, mussels, clams, Chilean sea bass,
 salmon, dungeness crab in tomato white wine broth

Toasted Szechuan Peppered Ahi 27
 Wild arugula, fuji apple, cara cara orange,
 aged balsamic glaze, citrus vinaigrette

Dijon Herb Crusted Rack of Lamb 33.50
 Grand Mariner-sweet potato puree, sautéed spinach,
 grilled asparagus, Petit Syrah reduction

Grilled Filet Mignon (10 oz) 38
 Roasted yukon potatoes, sautéed spinach, shitake
 mushroom, herb compound butter, Vincotto reduction

Grilled Ribeye (14 oz) 35
 Truffle parmesan pommes frites, chicories salad
 dill horseradish

Executive Chef Kurtis Warren