

Executive Chef:
Roberto Rodriguez



Gift Certificates
Banquet Facilities

PH 925.932.1474

LUNCH MENU

- ANTIPASTI -

ANTIPASTO PLATTER Pancetta Wrapped Prawn, Cherry Tomatoes, Mozzarella, Brigante Pecorino Cheese, Olives, Assorted Charcuterie, Prosciutto Wrapped Melon, White Emergo Beans, Golden and Green Zucchini Torta	\$13.95
FRITTI MISTO Calamari and Rock Shrimp with Spanish Paprika-Caper Aioli	\$10.95
BEEF CARPACCIO Thinly Sliced Beef Accented with Dijon Mustard, Shaved Asiago Cheese and Capers, Drizzled with Extra Virgin Olive Oil	\$10.95
SMOKED NORWEGIAN SALMON and Straw Potato Cake, Black Caviar and Wasabi Crème Fraiche	\$12.25
CHILLED JUMBO PRAWN COCKTAIL Citrus Horseradish Cocktail Sauce, Sliced Avocado	\$14.95
SESAME CRUSTED AHI TUNA Wasabi Soy Vinaigrette, Pickled Ginger and Organic Mixed Greens	\$13.50



- INSALATA -

ORGANIC SEASONAL MIXED GREENS Aged Balsamic Vinaigrette, Honey Glazed Walnuts and Herbed Goat Cheese Crostini <i>(Half Size) \$5.50</i>	\$ 7.50
CAPRESE SALAD with Vine Ripened Tomatoes, Fresh Basil and Buffalo Mozzarella Cheese <i>(Half Size) \$5.50</i>	\$ 9.50
CAESAR SALAD Tossed with Roasted Garlic Croutons, Parmigiano Reggiano and Classic Caesar Dressing <i>With Grilled Chicken Breast (Entrée Size) \$13.50</i> <i>(Half Size) \$5.50</i>	\$ 9.75
WALDORF SALAD MASSIMO Butter Lettuce, Apple Slices, Grapes, California Raisins, Stilton Cheese Crumbles and Honey Glazed Walnuts with Tarragon Vinaigrette <i>With Grilled Chicken Breast (Entrée Size) \$12.75</i> <i>(Half Size) \$5.50</i>	\$ 9.75
RED & GOLDEN BEET SALAD Pink Grapefruit Segments, Smoked Humboldt Fog Goat Cheese, Cracked Olives, Baby Spinach <i>(Half Size) \$5.50</i>	\$ 9.25
PAN SEARED KING SALMON "COBB SALAD" Organic Summer Greens, Avocado, Diced Bacon, Gorgonzola Cheese	\$14.50
BAY SHRIMP SALAD with Vine Ripened Tomatoes, Avocado, Butter Lettuce and Creamy Rosemary Vinaigrette <i>(Half Size) \$8.00</i>	\$14.50

Executive Chef:
Roberto Rodriguez



Gift Certificates
Banquet Facilities

PH 925.932.1474

LUNCH MENU (continued)

- PANINI -

(Sandwiches Served with Your Choice of Mixed Greens or Fries)

EGG SALAD BLT with Applewood Smoked Bacon, Organic Greens and Fresh Roma Tomatoes on a Toasted Filone Roll	\$10.50
GRILLED FREE RANGE CHICKEN BREAST SANDWICH with Buffalo Mozzarella, Arugula, Tomatoes on a Rosemary Focaccette	\$ 9.50
GRILLED FILET BURGER with Applewood Smoked Bacon, Provolone Cheese and Spicy Aioli	\$ 9.50
BARBECUE GLAZED WILD KING SALMON with Shaved Onion, English Cucumber and Spinach On a Toasted Filone Roll	\$14.95



- SECONDI -

CHICKEN MARSALA with Shiitake Mushrooms, Blue Lake Green Beans and Whipped Potato Purée	\$14.95
BLACK FOREST HAM PIZZETTA with Smoked Gouda and Honey Dijon	\$13.95
PENNE PASTA DIOVOLA with House Made Spicy Sausage, Cherry Tomatoes and Light Tarragon Sauce	\$13.25
LINGUINI with Jumbo Prawns, Sweet Green Peas, Pancetta and Parmesan Cream Sauce	\$16.95
SEAFOOD RISOTTO ALLA MILANESE with Bay Scallops, Rock Shrimp and Manila Clams, P.E.I. Mussels	\$16.95
ANGEL HAIR PASTA with Rock Shrimp, Arugula and Spicy Marinara Sauce	\$15.95
MUSHROOM RAVIOLI Black Truffle and Porcini Mushroom Ravioli, Red Bell Pepper Pesto, Lemon Herb Broth	\$16.95
VEGETARIAN PAELLA with Sweet Peas, Oven Dried Tomatoes, Cauliflower, Broccoli, Mushroom, Basmati Rice	\$13.25
VEAL PICCATA Sautéed Veal Medallions with Lemon, White Wine and Capers	\$17.50
PAN SEARED WILD SALMON with Steamed Autumn Vegetables and Caper Buerre Blanc	\$16.50
PAN-SEARD ALASKAN HALIBUT Creamy Brie & Pancetta Risotto, Grilled Radicchio & Red Bell Pepper Pesto Buerre Blanc	\$19.50

- *An 18% Service Charge May Be Added to Parties of Six or More.*
- *Entrée Split Charge May Apply.*