

Executive Chef:  
James Hafner



Gift Certificates  
Banquet Facilities

PH 925.932.1474

**LUNCH MENU**

**- ANTIPASTI -**

<b>ANTIPASTO PLATTER</b> Pancetta Wrapped Prawn, Caprese,, Pecorino Cheese, Olives, Assorted Charcuterie, White Beans	\$13.25
<b>FRITTI MISTO</b> Calamari and Rock Shrimp with Paprika Aioli	\$10.95
<b>BEEF CARPACCIO</b> Thinly Sliced Beef, Dijon Mustard, Shaved Asiago Cheese, Capers and Extra Virgin Olive Oil	\$10.95
<b>SMOKED NORWEGIAN SALMON</b> and Straw Potato Cake, Black Caviar and Crème Fraiche	\$12.25
<b>CHILLED JUMBO PRAWN COCKTAIL</b> Citrus Horseradish Cocktail Sauce, Sliced Avocado	\$14.95
<b>SESAME CRUSTED AHI TUNA</b> Aged Balsamic and Organic Mixed Greens	\$13.50



**- INSALATA -**

<b>ORGANIC SEASONAL MIXED GREENS</b> Balsamic Vinaigrette, Honey Glazed Walnuts and Herbed Goat Cheese Crostini	\$ 7.50
<b>ICEBERG LETTUCE WEDGE</b> Crumbled Blue Cheese, Applewood Smoked Bacon, Cherry Tomatoes, Hard Boiled Egg	\$ 8.50
<b>CAPRESE SALAD</b> Organic Roma Tomatoes, Fresh Basil and Buffalo Mozzarella Cheese	\$11.25
<b>CAESAR SALAD</b> Roasted Garlic Croutons, Parmigiano-Reggiano and Classic Caesar Dressing	\$ 9.75
<b>WALDORF SALAD MASSIMO</b> Butter Lettuce, Apple Slices, Grapes, Raisins, Blue Cheese, Honey Glazed Walnuts with Tarragon Vinaigrette	\$ 9.75
<b>RED &amp; GOLDEN BEET SALAD</b> Pink Grapefruit Segments, Smoked Humboldt Fog Goat Cheese, Cracked Olives, Baby Spinach	\$ 9.25
<b>PAN SEARED KING SALMON "COBB SALAD"</b> Organic Greens, Avocado, Diced Bacon, Gorgonzola Cheese	\$14.50
<b>BAY SHRIMP SALAD</b> with Vine Ripened Tomatoes, Avocado, Butter Lettuce and Creamy Rosemary Vinaigrette	\$14.50

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**LUNCH MENU** (continued)

**- PANINI -**

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

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



**- SECONDI -**

<b>CHICKEN MARSALA</b> Shiitake Mushrooms, Sautéed Vegetables, Potato Purée	\$14.95
<b>BLACK FOREST HAM PIZZETTA</b> with Smoked Gouda and Honey Dijon	\$13.95
<b>PENNE PASTA DIOVOLA</b> with House Made Spicy Sausage, Cherry Tomatoes, Eggplant, Tarragon	\$13.25
<b>LINGUINI PRAWNS</b> Sweet Green Peas, Pancetta and Parmesan Cream Sauce	\$16.95
<b>SEAFOOD RISOTTO</b> Bay Scallops, Rock Shrimp, Manila Clams and P.E.I. Mussels	\$16.95
<b>MUSHROOM RAVIOLI</b> Black Truffle and Porcini Ravioli, Red Pepper Pesto, Lemon Herb Broth	\$16.95
<b>VEGETARIAN GNOCCHI</b> Sweet Peas, Oven Dried Tomatoes, Broccoli, Zucchini, Lemon Butter	\$13.25
<b>VEAL PICCATA</b> Sautéed Veal Medallions with Lemon, White Wine and Capers	\$17.50
<b>PAN SEARED WILD SALMON</b> Sautéed Vegetables, Yukon Puree, Lemon, White Wine	\$16.50
<b>PAN-SEARD ALASKAN HALIBUT</b> Creamy Brie & Pancetta Risotto, Grilled Radicchio, Roasted Red Peppers	\$19.50

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