



ANTIPASTI

DAILY SOUP 9

GARLIC CHEESE BREAD

sourdough, asiago, garlic 13
add shredded dungeness crab meat + 10

BEEF CARPACCIO

thinly sliced beef carpaccio, dijon mustard, shaved parmesan, capers, extra virgin olive oil 17

SEA SMALL PLATES

CALAMARI PRAWN FRITTI

calamari, prawns, aioli, cocktail sauce 18

SMOKED SALMON

smoked norwegian salmon, potato cake, pickled red onions, capers, mixed greens, crème fraiche 17

PRAWN COCKTAIL

chilled prawns (7), citrus horseradish cocktail sauce 19

DAYBOAT SCALLOPS

seared dayboat scallops (2), fresh spinach, risotto, basil oil 21

PANCETTA WRAPPED PRAWNS

pancetta, prawns (6), beurre blanc drizzle 19

STEAMED CLAMS

shallots, garlic, white wine, tomatoes, spicy aioli crouton 18

DUNGENESS CRAB CAKES

pan-fried Dungeness crab cakes, chipotle aioli, arugula and fennel salad 24

CHARCUTERIE

IMPORTED AND DOMESTIC CHEESE PLATE

manchego, gruyere, gorgonzola, brie, artisan toast 16

ITALIAN FARM PLATE

caprese, pecorino cheese, olives, assorted charcuterie 17

GREENS

add: prawns +10, chicken +8, salmon +15
dungeness crab +MP, steak +MP

MIXED GREENS

honey glazed walnuts, goat cheese, mixed greens, Fuji apple, aged balsamic vinaigrette 12

RUSTICA

olives, cucumber, cherry tomatoes, feta cheese, romaine, champagne vinaigrette 14

WEDGE

crumbled bleu cheese, applewood smoked bacon, cherry tomatoes, boiled egg, iceberg lettuce 14

CAPRESE

organic smith farm tomatoes, fresh mozzarella, basil 15

ROASTED GOLDEN & RED BEETS

roasted red and golden beets, pink grapefruit, napa skyhill farm goat cheese, olives, arugula 14

WALDORF

apples, grapes, raisins, bleu cheese, honey glazed walnuts, butter lettuce, tarragon vinaigrette 14

CAESAR

roasted garlic croutons, parmigiano reggiano, romaine lettuce, caesar dressing 14

PASTA

PENNE A LA CHECCA

pomodoro sauce, basil, fresh mozzarella cheese, penne 22

EGGPLANT PARMIGIANA

green peas, fresh mozzarella cheese, linguini, pomodoro sauce 26

CANNELLONI

chicken, veal, spinach and ricotta stuffed cannelloni pomodoro, alfredo 33

THREE CHEESE RAVIOLI

traditional pork and beef meat sauce, parmesan 28

LINGUINI MASSIMO

manila clams, p.e.i. mussels, jumbo prawns, pancetta, chorizo, garlic, linguini, cream 37

PORCINI AND BLACK TRUFFLE RAVIOLI

lemon broth, oyster mushrooms, cream 28

PANCETTA CARBONARA

house cured pork crispy pancetta, penne, portobello mushrooms, onion, green peas, black pepper cream sauce 29

SPAGHETTI BOLOGNESE

traditional pork and beef meat sauce, basil, parmesan 27

LAND

CHICKEN SALTIMBOCCA

seared chicken, prosciutto, smoked gouda, polenta, asparagus 32

CHICKEN PARMIGIANA

cavatappi pasta primavera, pomodoro sauce 32

FILET MIGNON

8 oz angus filet mignon, asparagus, mashed potatoes, gorgonzola cheese, demi glace 56

KUROBUTA PORK CHOP

creamy polenta, sautéed spinach, green peppercorn sauce 37

HANGAR STEAK

6 oz grilled hangar steak, bordelaise sauce, gorgonzola butter, parmesan fries 35

NEW YORK STEAK

12oz grilled angus New York steak, Tarragon compound butter, crispy onions, roasted potatoes, asparagus 48

VEAL SCALLOPINI

garlic, lemon caper sauce, demi glace, linguini primavera 38

SEA

WILD SALMON

fresh spinach risotto, red pepper coulis, lemon sauce 37

FISH OF DAY

fish of the day served with chefs pairings MP

CRAB RAVIOLI

crab and artichoke stuffed ravioli, lobster cream sauce 35

SIDES

mixed seasonal vegetables 8

sautéed baby spinach 8

crispy parmesan fries 8

asparagus 8