



TUSCAN COURTYARD

MORNING BAKED SCONES

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

EMILIA ROMAGNA BRUSCHETTA

burrata, toasted hazelnuts, half moon bay honey, evoo, fleur de sel / 14

ROASTED CAULIFLOWER AND SHISHITO PEPPERS

raw cacao nib, garlic, parsley, toasted almond, ricotta salata / 14.5

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 / 12

HOUSE FOCACCIA

first round on the house! Mani olive oil and balsamic / 6

FIELDTRIP

LA BELLA DONNA baby spinach, basil, strawberries, feta, marcona almonds, avocado, balsamic vinaigrette / 17

CAESAR

baby gems, creamy anchovy dressing, asiago and manchego cheese, parmesan crisp / 16

HEIRLOOM BEETS

marinated red and gold beets, snap peas, pickled shallot, cashew crema, pistachio / 16

CHICKEN & GREENS

arugula, grilled chicken, avocado, green onion, shaved parmesan, 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

PRAWN & AVOCADO tiger prawns, avocado, cilantro savoy chipotle slaw, aioli / 18

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

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

LA CONTESSA

sundried tomato, burrata, basil, pesto, arugula, aioli, focaccia / 18

MAMA'S KITCHEN

POACHED EGGS ON POLENTA CAKES

spinach, tomato, meyer lemon hollandaise, prosciutto / 19

CREME BRULEE FRENCH TOAST with fresh berries and chantilly cream / 18

CARBONARA spaghetti, peas, applewood cured bacon, scallions, grana padano / 26

HUEVOS RANCHEROS house-fried eggs, onions and peppers, roasted chili sauce, mozzarella, creme fraiche, cotija, avocado, pico de gallo, hand made house masa tortilla / 21

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, farm eggs, red creamer potatoes and peppers, caramelized onion / 62

ROASTED CITRUS SALMON

garbanzo beans, cucumber, valbrese feta, fresh dill & oregano, lemon, evoo / 26

SPAGHETTI BOLOGNESE tomato & meat ragu, pork and beef meatball, grana padano / 27

LINGUINE POMODORO roasted tomato, kalamata olive, basil, capers, burrata / 26

GNOCCHI TARTUFATA black truffle sauce, brown butter, cream, grana padano, micro greens, white truffle oil / 27



PERSONAL PIZZAS

CASA BLANCA

ricotta, mozzarella, parmesan, lemon zest, black pepper / 23

FLOWER MARKET

yellow peaches, prosciutto, gorgonzola, caramelized onions, extra virgin olive oil / 25

SCAVEZZACOLLO

spicy Italian sausage, pepperoni, Calabrian chili oil, marinara, mozzarella, crumbled parmesan / 25

THE TUNNEL

buratta, wild arugula, truffle oil / 23

THE LINKS

basil pesto, onions, spinach, feta / 23

THE HONEY BEE

marinara, mozzarella, pepperoni, burrata, basil, Half Moon Bay honey / 25

TUNITAS CREEK PIZZA

barbecue chicken, smoked gouda, mozzarella, red & green onions, Hoisin sauce, cilantro / 25

BRUNCH COCKTAILS

a morning walk in Firenze...

SPARKLING WINE AND PROSECCO COCKTAILS

TRADITIONAL MIMOSA!

fresh squeezed orange juice and prosecco / 13

PINKY

carpine 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 / 15

DOS FLORES

Cazadores Blanco Tequila, pomegranate liqueur, orange juice, lime, agave, egg white / 15

BLOODY MARY

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

TRADITIONAL RAMOS GIN FIZZ

Malfy Gin, lime, cream, orange flower water, egg whites, simple syrup / 15