

COCKTAILS

THE OZARK BILLY GOAT

Angel’s Envy Bourbon, Woodenville Barrel Aged Maple Syrup, Chickory Pecan Bitters, St. George Absinthe spray, Orange, Clear King Cube, Bourbon Oak Smoked / 16

FLEURETTE NEGRONI

New Alchemy Fleurette Vermilion Gin, Citadelle Gin, Bordiga Rosso Vermouth, Bordiga Apertivo, Bruto Americano, Orange / 16

THE SWEET PEA

Butterfly Peaflower Infused Botanist Gin, St. Germaine Elderflower Liqueur, Lemon, Prosecco Splash / 14

MOTHER OF DRAGONS

New Alchemy Aether Vodka (60% abv), Giffard Fruit De La Passion, Dragon Fruit Syrup, Lemon / 16

CARAJILLO

Licor 43, Espresso, Clear King Cube / 13

THE TUSCAN TOUCH

Grey Goose La Poire Vodka, Ginger, Honey, Lime, Cucumber / 14

THE OAXACAN ROMANCE

Xicaru Mezcal, Pomegranate Tequila, Guajillo, Lime, Serano Pepper, Mint / 14

LAVENDER LEMON DROP

Garden Apothecary Lavender Vodka, Fresh Squeezed Lemon Juice, Lavendar Syrup, Sugar Rim / 15

THE MANHATTAN COCKTAIL 1928

Rittenhouse Straight Rye Whiskey, Averna Amaro, Bianco Vermouth, Clear King Cube / 15

FRIDA KAHLO

Cazadores Blanco Tequila, Giffard Triple Sec, Fresh Squeezed Orange Juice, Blood Orange Puree, Salty & Sugar Rim / 14

ANTIPASTI

WARM CERIGNOLA OLIVES

citrus peel, calabrian chilis, coriander, olive oil / 9 GF DF V

ROASTED CAULIFLOWER & SHISHITOS

raw cacao nib, garlic, parsley, toasted almond, ricotta salata / 15 GF V

BRICK OVEN ROASTED PRAWNS

cherry tomatoes, feta, calabrian peppers, lemon, oregano / 17 GF

FRIED CALAMARI

crispy local monterrey bay calamari, housemade cocktail and tartar sauces / 16

CHAR GRILLED OCTOPUS

lemon, orange, oregano, olive oil, shaved fennel salad, cilantro micro greens / 24 GF DF

MAMA'S CAPRESE

heirloom tomatoes, burrata, rustic pesto, balsamic reduction, micro basil, garlic crouton / 16 V

OVEN ROASTED MUSHROOMS

garlic and herb roasted shiitake, portabello, and button mushrooms, with wild arugula and feta / 16 GF V

TEQUILA CLAMS AND MUSSELS

manila clams, mussels, cilantro, lime, tequila, pomme frites / 20 GF

TOMATO BASIL BRUSCHETTA

freshly chopped tomato, basil and garlic, asiago, evoo, rosalind crostini / 14 V

TRUFFLED FOCACCIA BALLS

stuffed with crencenza cheese, rolled in herbs and garlic, white truffle oil / 12 V

FIELD TO TABLE MINESTRONE

original 25 year old favorite recipe / 14 GF V

HOUSE FOCACCIA

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

INSALATE

ROASTED HEIRLOOM BEETS

marinated beets, snap peas, pickled shallots, toasted pistachios, pea shoots, bed of toasted cashew crema / 16 V

PEACHES AND CREAM

fresh juicy summer peaches, whipped goat cheese, dark cherries, arugula, basil, fennel pollen vinaigrette 17 V

CAESAR

little gem lettuces, creamy anchovy dressing, asiago and manchego cheese, parmesan crisps, english peas, pea shoots / 16 GF

MR. TAYLOR'S GARDEN

wild arugula, shaved fennel, radicchio, grana padano, olive oil, condimento bianco, lemon zest, fresh herbs / 15 GF V

DADDY’S SLOW COOKED BACON WEDGE

iceburg lettuce, cherry tomatoes, spring onions, bleu cheese dressing / 16 GF



GF Gluten-free DF Dairy-free V Vegetarian V Vegan

We source locally and wish to thank our local farmers and producers for their excellent bounty. Giusti Farms, Iacopi Farms, Daylight Farms are three of many local Half Moon Bay farms featured on our menu.




LAND & SEA

COWBOY CUT BONE-IN RIB EYE STEAK

16 oz. dry-aged 100% black angus choice cut, sautéed portabella mushrooms & onions, swiss chard, roasted red creamer potatoes / 62  


8 OZ. CHAR GRILLED FILET MIGNON

gorgonzola dolci, potatoes manchego, grilled asparagus / 62 

THE IT'S ITALIA BURGER

100% all natural pasture raised black angus ground beef, char grilled, with caramelized onion, daddy's bacon, white cheddar, truffle aioli, lettuce, tomato, on brioche, with red creamer potatoes and baby greens / 24

SLOW ROASTED SHORT RIBS

braised and simmered with onion, celery, carrots, garlic, and herbs, imported bramata polenta / 42 


CHICKEN MARSALA

button mushrooms, spinach, marsala wine, garlic, Daylight Farms fresh herbs, asiago, garlic mashed potatoes / 28

PAN SEARED CALAMARI STEAK

herb breaded, garlic and lemon butter , roasted artichoke hearts, fennel, red creamer potatoes / 28

LEMON CAPER SALMON FILET

garlic mashed potatoes, sauteed bitter greens lemon caper cream sauce / 36 


FRESH PASTA AND RISOTTO

We proudly serve Saporito fresh pasta made daily.

SCALLOP CAPELLINI

hokkaido scallops, tomato, basil, garlic, butter, lemon, white wine / 32

SEAFOOD RISOTTO

tiger prawns, bay scallops, manila clams, garlic, shallots, roasted tomatoes, cream / 29 


LINGUINI AND PRAWNS

garlic, roasted tomatoes, basil, cream, harrisa / 28

PACCHERI ALLA VODKA

pork and beef tomato ragu, splash of vodka, basil, garlic, mozzarella, asiago and grana padano / 27

ARTICHOKE RAVIOLI

Iacopi Farms italian butter beans, artichoke hearts, brown sage butter, wild arugula, shaved grana padano / 26 

SHORTRIB PACCHERI

braised shortrib simmered with onion, celery, and carrots, crimini mushroom, marsala, grana padano, asiago / 32



CHICKEN PARMESAN

breaded chicken breast, mozzarella, spaghetti marinara / 27

LASAGNA

layers of pasta, tomato meat ragu, mushrooms, ricotta & mozzarella / 28

MUSHROOM RISOTTO

sage, garlic, shallot, butter, portabello, shiitake and button mushrooms, shaved grana padano, white truffle oil / 27  

SPAGHETTI MEATBALL BOLOGNESE

pork, beef, and Italian sausage meatball, tomato meat ragu, grana padano / 27


CARBONARA

spaghetti, english peas, applewood cured bacon, scallions, grana padano / 27

BASIL PESTO CAVATAPI


pine nuts, garlic, calabrian chili breadcrumbs, shaved grana padano / 26 

GNOCCHI TARTUFATTA


house rolled gnocchi, lack truffle sauce, brown butter, cream, grana padano, micro greens, white truffle oil / 27 

PERSONAL PIZZAS

FLOWER MARKET

yellow peaches, prosciutto, gorgonzola dolci, caramelized onion, extra virgin olive oil / 24 

LA CONTADINA

ricotta, mozzarella, parmesan, english peas, asparagus, lemon zest, black pepper / 23 

SCAVEZZACOLLO

spicy italian sausage, pepperoni, calabrian chili oil, marina-ra, mozzarella, crumbled parmesan, chopped basil/ 25

THE TUNNEL

burrata, arugula, mozzarella, white truffle oil / 24 

An automatic 20% service gratuity will be applied to parties of 6 or more guests.
Thank you for your gracious support of our service team. It is much apprecitaed!