



LUNCH MENU 3 — PLATED, OR PATIO BUFFET FORMAT — \$49 PER PERSON

buon giorno! Please select from the following items for your custom menu, titled and printed per your specifications.

antipasti

PLEASE SELECT THREE OF THE FOLLOWING ITEMS:

ROASTED TEQUILA MUSSELS AND CLAMS

mediterranean mussels and manila clams, cilantro lime sauce, crunchy crostini crumbs

PRAWN AND SCALLOP SCAMPI

tiger prawns and bay scallops, lemon, garlic, white wine, and butter, baked in parchment paper

TOMATO AND BASIL BRUSCHETTA

grana padano parmesan, on toasted ciabatta, with extra virgin olive oil

GIUSTI FARMS OVEN ROASTED BRUSSELS SPROUTS

pancetta, pears, shaved grana padano parmesan

VEGETALI ARROSTITI

roasted garden vegetables, olive oil, balsamic, valbreso feta

ARTISAN MEAT AND CHEESE BOARD

european and domestic cheeses and salume, membrillo, marcona almonds

BURRATA WITH WILD HONEY AND TOASTED HAZELNUTS

on toasted ciabatta (using local Half Moon Bay honey)

A SELECTION OF HOUSE SPECIALTY PIZZA TASTINGS

two choices, selected from our current pizza offerings

insalata y verdure

PLEASE SELECT ONE OF THE FOLLOWING ITEMS:

CAESAR SALAD

romaine hearts, creamy anchovy dressing, asiago and manchego cheese, parmesan crisps, fresh garden herb

ROASTED BEETS

daylight farms beets, preserved apricots, fresh mozzarella, wild arugula, toasted hazelnuts, citrus dressing

SPINACH SALAD

roasted wild mushrooms, pancetta, red onion, honey mustard vinaigrette

CRANBERRY WALNUT FETA

house caramelized walnuts & cranberries over baby mixed greens, lemon raspberry vinaigrette

GRILLED PEAR SALAD

(* peaches used when in season) caramelized walnuts, gorgonzola, lemon raspberry vinaigrette, baby greens

CAPRESE

tomatoes, fresh basil, fresh mozzarella, extra virgin olive oil

entrée

PLEASE SELECT FOUR OF THE FOLLOWING ITEMS:

PUMPKIN FESTIVAL SALAD

shaved roasted butternut squash, smoked gouda, baby mixed greens, toasted pumpkin seeds, avocado, nutmeg, honey mustard vinaigrette
with grilled chicken, salmon, or prawns

MUSHROOM RISOTTO

shiitake, maitake, and portabella mushrooms, butter, white truffle oil, grana padano parmesan

BASIL PESTO FETTUCCINE

pine nuts, day light farms basil, extra virgin olive oil, grana padano parmesan

WILD MUSHROOM CHICKEN PASTA

linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil, and garlic

CHICKEN MARSALA

pan-seared chicken breast with mushrooms, shallots, garlic, and marsala wine

GNOCCHI LUCIANO

house rolled gnocchi, asparagus, prawns, rossini sauce

CHICKEN PICATTA OVER CREAMY POLENTA

leeks, capers, tomatoes, lemon, white wine, butter

LASAGNA

tomato meat bolognese, mushrooms, ricotta, mozzarella, asiago

SEAFOOD RISOTTO

sautéed prawns, scallops, shrimp, clams, garlic and shallots, roasted tomato cream sauce

LINGUINE WITH PRAWNS

linguine, prawns, roasted tomatoes, splash of cream, guajillo peppers

LEMON CAPER SALMON

salmon filet, lemon caper sauce, garlic mashed potatoes, seasonal vegetables

dolce

PLEASE SELECT ONE OF THE FOLLOWING ITEMS:

SUBMISSION (CHOCOLATE FONDANT) • STRAWBERRY SHORTCAKE • KEY LIME PIE • MAIN STREET COBBLER

☯ Gluten-free ☯ Dairy-free ☯ Vegetarian ☯ Vegan