



COCKTAILS TO GO!

THE OZARK BILLY GOAT

Angel's Envy Bourbon, Woodenville Barrel Aged Maple Syrup, Chickory Pecan Bitters, St. George Absinthe spray, orange slice, clear king cube, bourbon oak smoked / 16

THE TUSCAN TOUCH

Grey Goose La Poire Vodka, fresh ginger, honey shrub, lime juice, cucumber / 14

SUNDAY IN THE PARK VALENTINO

Malfi Gin, Yellow Chartreuse, lemon, basil, orange bitters / 15

ENTER SANDMAN

Blakened American Whiskey, Benedictine, lime juice, ginger syrup, mint, angostura bitters / 15

THE OAXACAN ROMANCE

La Sombra Mezcal, La Pinta Pomegranate Tequila, guajillo, lime, diced serano, mint / 14

CINEMA PARADISO

Hanson Organic Vodka, Amaro Lucano, limoncello, passion fruit, lime juice, egg whites, angostura bitters / 15

LAVENDER LEMON DROP

Garden Apothecary Lavender Infused Vodka, fresh-squeezed lemon juice, lavender syrup, sugar rim / 15

THE MANHATTAN COCKTAIL 1928

Rittenhouse Straight Rye Whiskey, Averna Amaro, Bianco Vermouth, clear king cube / 15

THE GENEROUS SPIRIT

Cazadores Reposado Tequila, passion fruit, cilantro, lime, agave, chili rim / 14

FRIDA KAHLO

Frida Kahlo Tequila, triple sec, fresh-squeezed orange juice, blood orange puree, salt and sugar rim, on the rocks / 14

Please ask about our wines and beer selections also available to go!

ANTIPASTI

HOUSE FOCACCIA

first round on the house. EVOO and balsamic / 6

GIUSTI FARMS BRUSSELS SPROUTS

oven roasted with pears, applewood bacon, grana padano / 14

TRUFFLED FOCACCIA BALLS

crecenza cheese, white truffle oil, garlic, rosemary, thyme / 10

BRICK OVEN ROASTED PRAWNS

cherry tomatoes, feta, calabrian peppers, lemon, oregano / 15

CHAR GRILLED OCTOPUS

lemon, orange, oregano, olive oil, over shaved fennel salad, cilantro micro greens / 17

ROASTED TEQUILA CLAMS AND MUSSELS

manila clams, P.E.I. mussels, cilantro, lime, splash of tequila, crunchy crostini garnish / 19

TOMATO BASIL BRUSCHETTA

garlic, Baisirco olive oil, grana padano, grilled Rosalind Bakery country bread / 14

OVEN ROASTED MUSHROOMS

garlic and herb roasted shiitake, portabella, and button mushrooms, with arugula and feta / 15

INSALATE E ZUPPE

ROASTED HEIRLOOM BEETS

lemon raspberry marinated beets, snap peas, pickled shallots, toasted pistachios, pea shoots, bed of toasted cashew crema / 14.5

PUMPKIN FESTIVAL SALAD

baby greens, roasted butternut squash, avocado, pepitas, grana padano / 15

CRANBERRY WALNUT GOAT CHEESE

baby greens, candied walnuts, cranberries, lemon raspberry vinaigrette / 15

DADDY'S SLOW COOKED BACON WEDGE

iceburg lettuce, cherry tomatoes, spring onions, bleu cheese dressing / 14

CAESAR

romaine hearts, creamy anchovy dressing, asiago and manchego cheese, parmesan crisps, fresh garden herbs / 13 with herbed grilled chicken / 21

FIELD TO TABLE MINISTRONE

original 20 year old favorite recipe / 9


☉ Gluten-free ☉ Dairy-free 🌿 Vegetarian 🌱 Vegan

We source locally and wish to thank the following farmers and producers for their excellent bounty:
Giusti Farms, Iacopi Farms, Daylight Farms, Pomponio Ranch, and Harley Farms.




CHAR GRILL

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 / 52 


8 OZ. GORGONZOLA FILET MIGNON

gorgonzola dolcelatte, manchego potatoes, haricorts verts / 56 

IT'S ITALIA'S POMPONIO RANCH 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 / 22



OSSO BUCO

wild boar braised and simmered with tomatoes, celery, carrots, garlic, and herbs, imported bramata polenta, rosemary garnish / 38 

CHICKEN MARSALA

button mushrooms, spinach, marsala wine, garlic, Daylight Farms fresh herbs, asiago, garlic mashed potatoes / 26

MARY'S FREE RANGE CHICKEN


oven roasted with garlic, oregano, lemon, red creamer potatoes, arugula, red onion, portabella mushroom / 28  

SEA


PAN SEARED CALAMARI STEAK

panko, garlic and lemon butter, roasted artichoke hearts, fennel, red creamer potatoes / 27

GRILLED SALMON FILET

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

SEAFOOD RISOTTO

tiger prawns, bay scallops, manila clams, garlic, shallots, roasted tomatoes, cream / 28 

TIGER PRAWNS WITH LINGUINE IN ROSSINI

roasted tomatoes, herbs, cream, harrisa / 24


FRESH PASTA AND RISOTTO

We proudly serve Saporito fresh pasta made daily.

BAKED PENNE ALLA VODKA

pork and beef tomato ragu, splash of vodka, basil, garlic, mozzarella, asiago and grana padano / 24

PUMPKIN RAVIOLI

butternut squash, sage, brown butter, roasted hazelnuts, arugula, half moon bay honey, goat cheese / 24 



WILD MUSHROOM CHICKEN PASTA

linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil & garlic / 26

LASAGNA

layers of pasta, tomato meat ragu, mushrooms, ricotta & mozzarella / 26


FIELD MUSHROOM RISOTTO

sage butter, seasonal field mushrooms, shaved grana padano parmesan, white truffle oil / 24  

SPAGHETTI MEATBALL BOLOGNESE

pork, beef, and Italian sausage meatball, tomato meat ragu, grana padano parmesan / 26


BASIL PESTO FUSILLI WITH BURRATA


basil, toasted pine nuts, shaved grana padano / 24 

CARBONARA

spaghetti, peas, applewood cured bacon, scallions, grana padano / 24

HOUSE ROLLED GNOCCHI

TARTUFATTA – black truffle sauce, brown butter, cream, grana padano parmesan, micro greens, white truffle oil / 26 

BASIL PESTO – basil pine nuts, cream, parmesan / 23 

ROSSINI – roasted tomatoes, cream / 23 



PIZZA-HOUSE SPECIALITIES

We make all our pizzas with fresh ingredients and homemade sauces. They are then baked in a fire brick oven.

Pizzas are also available in 14 "(large) and 16 "(XLarge) sizes.

Please ask for pricing.

12" (MEDIUM)

FULL MOON ☞ cheese pizza	14.95
MARGARITA MOON ☞ tomatoes, chopped garlic, fresh leaf basil	18.5
HALF MOON BAY artichoke hearts, caramelized onions, shiitake mushrooms, Italian sausage	20.5
THE LINKS ☞ basil pesto, onions, spinach, feta	19.5
HATCHWOODS roasted portobella mushrooms, pancetta, garlic, asiago	19.95
MAVERICKS canadian bacon, pineapple	16.95
MONTARA MOUNTAIN salami, pepperoni, sausage, pancetta, button mushrooms, onions, green bell peppers, black olives and feta	25.95
SAN BENITO FIELDS ☞ onions, green bell peppers, crimini mushrooms, black olives, sliced tomatoes, artichoke hearts	20.5
FLOWER MARKET pears in winter ~ or peaches in the summertime, parma prosciutto, gorgonzola dolci, caramelized onions, extra virgin olive oil	20.5
TUNITAS CREEK PIZZA barbecue chicken, smoked gouda, mozzarella, red & green onions, Hoisin sauce, cilantro	20.5
FUNGHI portabella, shiitake, and button mushrooms, white onion, alfredo, mozzarella, white truffle oil, thyme and oregano	21.5
THE TUNNEL ☞ buratta, wild arugula, truffle oil	21.5

CREATE YOUR OWN PIZZA

Base prices before adding your

toppings of choice below:

13 .95

TOPPINGS: MEATS, CHEESES & FANCY VEGTABLES

2.95

canadian bacon • pancetta • italian sausage • mild italian
sausage • hot • salami • pepperoni • anchovies • kalamata
olives • artichoke hearts • shiitake mushrooms • portobella
mushrooms • caramelized onions • roasted garlic • roasted
tomatoes • pesto • black olives • parmesan cheese •
romano cheese • ricotta cheese • asiago cheese • feta cheese •
gorgonzola cheese • mozzarella

TOPPINGS: BASIC FRESH VEGTABLES & FRUIT

2.25

crimini mushrooms • garlic • spinach • chipotle peppers •
green bell peppers • red bell peppers • onions • pineapple •
guajillo peppers • sliced tomatoes • basil • jalapenos

GRILLED CHICKEN

4.5

SUNDRIED TOMATOES

4.95

PROSCIUTTO

5.95

Available in regular or thin crust. Ask about our ½ baked pizzas.

DOLCI

RASPBERRY ITALIA

berries and amarena cherries in brandy
and chambord, served over vanilla gelato,
aged cherry balsamic drizzle / 10.5

TIRAMISU

a traditional delight...

fluffy ladyfingers, espresso, creamy
mascarpone / 9.5

KEY LIME PIE

fresh squeezed lime juice, whipped cream
and mascarpone, cookie dough crust / 10

AFFOGATO

vanilla ice cream, espresso,
chocolate drizzle, toasted hazelnuts / 10

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We source locally and wish to thank our farmers, dairy producers, fisheries, and wineries for their excellent bounty of the California Coast. In Half Moon Bay, we appreciate our super local partners - Iacopi Farms, Daylite Farms, Giusti Farms, Harley Farms, and Pomponion Ranch for all they do!