



COCKTAILS TO GO!

RED LIGHT NEGRONI

Bombay gin, Carpano Antica vermouth,
Campari / 13

LAVENDER LEMON DROP

Garden Apothecary lavender infused vodka, fresh-squeezed
lemon juice, triple sec, lavender sugar rim / 13

FRIDA KAHLO

Frida Kahlo tequila, triple sec, fresh-squeezed orange juice,
blood orange puree, salt and sugar rim, on the rocks / 13

WINE BY THE BOTTLE

WHITE WINES

Rose, "Notorius Pink", Provence France, 18 21
Pinot Grigio, Domini Veneti, Veneto, 17 20
Chardonnay, Bishop's Peak Tally Vineyard,
 San Luis Obispo, Carneros, 17 34

RED WINES

Sangiovese, Vino Nobile de Montepulciano,
 Fattoria del Cerro Toscana 15 26
Cabernet Sauvignon, End Post,
 Adelaide Vinayards, Paso Robles 36
Pinot Noir, "Pinot Envy", Willamette Valley ,16 32

SPARKLING

JP Chenet, Brut, Blanc de Blanc, Languedoc, n/v 22

BEER, CIDER, NON ALCOHOLIC BIG BOTTLES

La Fin Du Monde, Belgium style Triple Ale
 9%abv, 750 ml 16

Gulden Draak, Belgium Dark Strong Ale,
 10.5 abv, 750 ml 18

SMALL BOTTLES

Wyder Pear Cider, approx. 4% abv 4

Sole 750ML, Sole bottled water,
 Still or Sparkling 7

Martinelli's Apple Juice 4

ANTIPASTI

GIUSTI FARMS BRUSSELS SPROUTS

oven roasted with pears, pancetta, grana padano
 parmesan / 13 ☯

CRECENZA STUFFED FOCACCIA BALLS

rolled in white truffle oil, garlic, rosemary, and thyme / 9 ☯

BRICK OVEN ROASTED PRAWNS

cherry tomatoes, feta, calabrian peppers, lemon, oregano / 14.5

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 / 18

TOMATO BASIL BRUSCHETTA

grana padano parmesan, garlic, Basirico olive oil,
 toasted ciabatta / 10 ☯

OVEN ROASTED MUSHROOMS

garlic and herb roasted shiitake, portabella, and
 button mushrooms, with arugula and feta / 15.5 ☯

INSALATE E ZUPPE

ROASTED HEIRLOOM BEETS

citrus marinated beets, english peas, pickled shallots, wa-
 tercress, mint, toasted pistachios, garden herbs, raspberry
 lemon dressing, bed of toasted cashew crema / 14.5 ☯ ☯

INDIAN SUMMER FIG SALAD

shaved fennel, arugula, marinated feta, marcona almonds,
 balsamic vinaigrette, sea salt / 14.5 ☯

CRANBERRY WALNUT GOAT CHEESE

baby greens, candied walnuts, cranberries, lemon raspberry
 vinaigrette / 12 ☯ ☯

DADDY'S SLOW COOKED BACON WEDGE

iceburg lettuce, cherry tomatoes, spring onions, bleu cheese
 dressing / 13

CAESAR

romaine hearts, creamy anchovy dressing, asiago and
 manchego cheese, parmesan crisps, fresh garden herbs / 13
 with herbed grilled chicken / 19

FIELD TO TABLE MINISTRONE

original 20 year old favorite recipe / 9 ☯



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 fingerling potatoes / 48 🌱

8 OZ. GORGONZOLA FILET MIGNON

gorgonzola dolcelatte, manchego potatoes, haricorts verts / 42 🌱

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

SLOW ROAST

SLOW ROASTED SHORT RIBS

braised and simmered with tomatoes, celery, carrots, garlic, and herbs, imported Bramata polenta / 36

MARY'S FREE RANGE CHICKEN

oven roasted with garlic, oregano, lemon, fingerling potatoes, arugula, red onion, portabella mushroom / 27 🌱 🌱

SEA

PAN SEARED CALAMARI STEAK

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

GRILLED SALMON FILET

garlic mashed potatoes, sauteed bitter greens, lemon caper cream sauce / 29

SEAFOOD RISOTTO

tiger prawns, bay scallops, manila clams, garlic, shallots, roasted tomatoes, cream / 26 🌱

TIGER PRAWNS WITH LINGUINE IN ROSSINI

roasted tomatoes, herbs, cream, smokey guajillo pepper / 23

FRESH PASTA AND RISOTTO

We proudly serve Saporito fresh pasta made daily.

TRUFFLE BUCATINI WITH PORCINI MUSHROOMS / 24 🌱

tartufatta, garlic, cream, moliterna truffle pecorino

BAKED PENNE ALLA VODKA

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

ARTICHOKE RAVIOLI

Iacopi Farms italian butter beans, artichoke hearts, brown sage butter, wild arugula, shaved grana padano parmesan / 21 🌱

CHICKEN MARSALA

button mushrooms, spinach, marsala wine, garlic, Daylight Farms fresh herbs, asiago, garlic mashed potatoes / 24

WILD MUSHROOM CHICKEN PASTA

linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil & garlic / 23

LASAGNA

layers of pasta, tomato meat ragu, mushrooms, ricotta & mozzarella / 24

FIELD MUSHROOM RISOTTO

sage butter, seasonal field mushrooms, shaved grana padano parmesan, white truffle oil / 22 🌱 🌱

SPAGHETTI MEATBALL BOLOGNESE

pork, beef, and Italian sausage meatball, tomato meat ragu, grana padano parmesan / 24

HOUSE BASIL PESTO PASTA

fettuccine, basil, pine nuts, shaved grana padano parmesan / 19 🌱

SPAGHETTI CARBONARA WITH PANCETTA

garlic, grana padano parmesan, cream / 19

HOUSE ROLLED GNOCCHI

TARTUFATTA – black truffle sauce, brown butter, cream, grana padano parmesan, micro greens, white truffle oil / 24 🌱

BASIL PESTO – basil pine nuts, cream, parmesan / 21 🌱

ROSSINI – roasted tomatoes, cream / 21 🌱



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

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

MAILE'S MORNING BAKED PIE

daily fruit (please ask your server),

butter crust, crumb topping,

vanilla ice cream / 13

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

☞ Gluten-free ☞ Dairy-free ☞ Vegetarian ☞ Vegan

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, and Pomponion Ranch for all they do!