





Dinner

We feature vegetables and Organic Ingredients from Local Vendors whenever possible

Appetizers & Wood Oven Pizzettis

Truffle Fries	\$7
Thin Cut Fries / Grated Parmesan / Herbs / Truffle Oil	
Central Coast Farmed Tomatoes	\$10
Cracked Pepper / Chevre / Micro Basil / 15 year Balsamic Vinegar / EVOO	
Pizzetti Margarita	\$10
Roasted Garlic / Basil / Tomato / Fresh Mozzarella / Parmesan	
	<i>Pairing: Please ask your server about our selection of Draft Beers</i>
Pizzetti Prosciutto	\$10
Caramelized Onion / Arugula / Manchego Cheese / Balsamic Reduction	
	<i>Pairing: Please ask your server about our selection of Draft Beers</i>
Pizzetti Riviera	\$10
Caramelized Onion / Roasted Garlic / Basil / Red Pepper / Tomato	
	<i>Pairing: Please ask your server about our selection of Draft Beers</i>
Pizzetti BBQ Chicken	\$10
Espresso BBQ Sauce / Mozzarella / Chicken / Tomato / Red Onion / Bacon	
	<i>Pairing: Please ask your server about our selection of Draft Beers</i>
Steamed Mussels	\$11
Chorizo / White Wine / Garlic / Herbs / Tomato / Spinach	
Suckling Pig Confit	\$11
Pig / Grilled Chicory Slaw / Peaches / Pan Jus	
Monterey Bay Calamari	\$11
Gram Cracker / Fennel / Asparagus / Cherry Tomato Aioli	
Crab Cakes	\$14
Stone Crab / Watercress / Tomato Relish / Basil Aioli	

Soups & Salads

All salads (except Caesar) served with farm fresh spring lettuce and all dressings are house-made
Salad Additions: Chicken Breast \$5 • Shrimp \$10 • Fresh Fish (4 oz.) \$7

Soup du Jour	Cup \$4	Bowl \$11
Signature Clam Chowder	Cup \$4	Bowl \$11
Clams / Clam Broth / Bacon / Potato / Carrots / Celery / Cream		
Market Greens	\$7	
Tomato / Red Bell Pepper / Shaved Red Onion / Croutons / Lemon Chive Vinaigrette		
Walnut Pear	\$9	
De Anjou Pear / Candied Walnuts / Shallot Vinaigrette		
	<i>Pairing: Chardonnay, Storrs 2006 - Glass \$9 / Bottle \$36</i>	
Beet Salad	\$9	
Organic Golden Roasted Beets / Caramelized Onions / Bleu Cheese / Pine Nut / Balsamic Dressing		
Caesar Salad	\$10	
Baby Romaine / Croutons / Parmesan / Black Pepper / Caesar Dressing		
	<i>Pairing: Chardonnay, Shon 2006 - Glass \$6 / Bottle \$24</i>	
Pizzetti Style Panzanella Salad	\$10	
Roasted Garlic / Parmesan / Truffle Oil / Arugula / Red Onion / Cherry Tomatoes		
	<i>Pairing: Sauvignon Blanc, Beaugard Vineyards 2007 - Glass \$7 / Bottle \$36</i>	