

Lunch

We feature vegetables and Organic Ingredients from Local Vendors whenever possible




Appetizers & Pizzettis from our Wood Oven

Truffle Fries	\$7
Thin Cut Fries / Grated Parmesan / Herbs / Truffle Oil	
Crab Cake	\$8
Stone Crab / Watercress / Tomato Relish / Basil Aioli	
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	
 Pairings: Please ask your server about our selection of Draft Beers	
Pizzetti Prosciutto	\$10
Caramelized Onion / Arugula / Manchego Cheese / Balsamic Reduction	
 Pairings: Please ask your server about our selection of Draft Beers	
Pizzetti Riviera	\$10
Caramelized Onion / Roasted Garlic / Basil / Red Pepper / Tomato	
 Pairings: Please ask your server about our selection of Draft Beers	
Pizzetti BBQ Chicken	\$10
Espresso BBQ Sauce / Mozzarella / Chicken / Tomato / Red Onion / Bacon	
 Pairings: Please ask your server about our selection of Draft Beers	
Monterey Bay Calamari	\$11
Gram Cracker / Fennel / Asparagus / Cherry Tomato Aioli	
Steamed Mussels	\$11
Chorizo / White Wine / Garlic / Herbs / Tomato / Spinach	

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 Walnut / Shallot Vinaigrette		
 Pairing: Chardonnay, Storrs 2006 - Glass \$9 / Bottle \$36		
Beet Salad		\$9
Organic Golden Roasted Beets / Caramelized Onions / Bleu Cheese / Pine Nut / Balsamic Dressing		
Caesar Baby Romaine		\$10
Croutons / Parmesan / Black Pepper / Caesar Dressing		
 Pairing: Chardonnay, Shon 2006 - Glass \$6 / Bottle \$24		
Pizzetti Style Panzanella Salad		\$10
Roasted Garlic / Parmesan / Truffle Oil / Arugula / Red Onion / Cherry Tomatoes		
 Pairing: Sauvignon Blanc, Beaugard Vineyards 2007 - Glass \$7 / Bottle \$36		

*Water served upon request • Corkage fee \$15/bottle • Split plate fee \$2/person
18% gratuity added for parties of six or more • 21% gratuity added for parties over twelve*