

LATE BREAKFAST

11:00 AM – 4:00 PM Monday - Friday

Weekend Brunch 8:00 AM - 2:00 PM

EGGS ~ Two Eggs Any Style, Gremolata Potatoes, Wheat or White Toast 8.95 *with* Bacon or Sausage Add 5.00

VEGGIE SCRAMBLE ~ Mushrooms, Caramelized Onions, Spinach, Tomato & Mozzarella Cheese 11.95

HOMEMADE CHICKEN APPLE SAUSAGE SCRAMBLE

Mushrooms, Caramelized Onions, Spinach, Tomato & Cheddar Cheese 14.25

THREE-MEAT SCRAMBLE ~ Applewood Bacon, Ham, Homemade Italian Sausage Topped with Cheddar 14.25

BREAKFAST GNOCCHI ~ Frittata Style with Sausage, Spinach, Organic Mushrooms & Local Cheeses 14.50

EGGS BENEDICT ~ Poached Eggs, Thinly Sliced Ham, *Hollandaise, Toast & Herb Salad 14.95 / 11.75

MEXICAN RANCH EGGS ~ Two Eggs Up, Ranchero Sauce, Black Beans, Queso Fresco, Tortillas 14.95

CHILAQUILES ~ Crispy Tortilla Squares, Spicy Salsa, Mexican Cheese, Beans & Scrambled Eggs 14.95

GRILLED PORK CHOP or CENTER CUT SHORT RIB & EGGS ~ Two Eggs, Gravy, Potatoes & Toast 17.95

STARTERS

Antipasti and Small Plates for Sharing

WARM MARINATED OLIVES ~ 4.95

MOLLY'S HUMMUS ~ Warm Homemade Flatbread, Organic Persian Cucumbers, Tomato & Olives 7.95

PEAR BRUSCHETTA ~ Organic Pear, Mascarpone & Gorgonzola Mousse, Toasted Walnuts, Organic Greens 9.75

PESTO FOCACCIA ~ Stone Oven Baked, Calzone Style, Mozzarella & Pecorino Cheeses 10.95 Add Prosciutto 2.00

PASTA CANDY ~ Candy Wrapper Shaped Pasta Filled with Trio of Cheeses & Spinach; Pomodoro Sauce 9.95

SWEET POTATO GNOCCHI ~ Gorgonzola, White Wine, Cream & Parmigiano-Reggiano 9.95

STEAMED MUSSELS ~ Garlic, White Wine & Aromatic Spices, Grilled Herb Bread 12.95

GUZZETTO ~ Day Boat Scallop, Jumbo Prawn, Mussels, Calamari, Tomato Brodetto, *Aioli, Flatbread 13.95

PORK & SHRIMP WONTONS ~ Tossed in Spicy Asian Dipping Sauce, Pea Shoots & Asian Veggies 9.50

SAUTÉED DUNGENESS CRAB CAKE ~ *Basil Aioli & Crispy Shoe String Garnet Yams 12.50

SMOKED SALMON ~ Garnished with Olive Oil, Lemon, Capers, Parmesan; Caramelized Onion Pizzetta 11.75

CARAVAGGIO ~ Thinly Sliced Rolled Layers of Parmesan, Celery & Raw Beef, Garnished with *Truffle Aioli 10.95

ROTOLINO ~ Rolled Layers of Cheeses, Roasted Peppers, Pistachios; Flatbread with Olive Tapenade 10.75

A PLATE OF THE LOCAL CHEESES ~ Served with Wine Poached Fruit, Caramelized Walnuts, Honey 12.95

SPICY GARLIC CHICKEN WINGS ~ Blue Cheese Dressing 9.95

SOUP ~ Soup-of-the-Day 6.95 / 5.50
Vegan Soup - A.Q.

OVEN & GRILL

Hormone & Antibiotic Free Meats & Poultry

WILD FISH-OF-THE-DAY ~ A.Q.

EGGPLANT PARMESAN ~ Tomato Sauce, Mozzarella & Parmesan Served with Pesto Pasta 16.95 / 14.95

LASAGNA ~ Slow Cooked Meat Sauce, Ricotta, Mozzarella, Parmesan, Pecorino & Sweet Basil 18.95 / 15.95

MOLLY'S CHICKEN ~ Slow Cooked, Middle Eastern Spices, White Wine, Citrus, Veggies, Creamy Potatoes 14.95

CHICKEN & BEANS ~ Breast, Homemade Sausage, White Beans, Veggies, Herb Jus 12.95 (Add breast 4.00)

PAN ROASTED QUAIL ~ Citrus Glazed, Marinated Olives & Arugula Couscous 14.95 (Add quail 5.00)

ROAST DUCK BREAST ~ Balsamic-Honey Reduction, Vegetable Ragoût, Parmesan Sweet Potato Timbale @ **4 pm**

MAIALE ("My-Alley") ~ Sonoma Style Pork Cacciatore, Fingerling Potatoes, Arugula & Pecorino 15.95

GRILLED PORK CHOP ~ Parmesan Potato Gratin, Creamy Spinach, Sun-Dried Fruit Compote 16.95 (Add chop 5.00)

GRILLED LAMB ~ Loin Chops, Lavender, Garlic, Olives, Roasted Tomato, Parmesan Polenta Cake (Market price)

BEEF IN PUFF PASTRY ~ Braised in Cabernet Sauvignon, Organic Veggies & Roasted Garlic 15.95

CENTER CUT SHORT RIB ~ Braised with Porcini & Vegetables, Butternut Risotto 24.95 / 17.95

FLAT IRON STEAK ~ Barolo Wine Sauce, Mushrooms, Green Beans & Three Cheese Potato Purée 23.95

SIDES

POLENTA CAKE & GORGONZOLA 7.95

SAUTÉED SPINACH 4.95 ~ **MASHED POTATOES** 4.95 ~ **THREE CHEESE MASHED POTATOES** 5.95

FRIES (All Flavors) 3.95 / 4.95 ~ **LAYERED PARM POTATOES** 5.95 ~ **PESTO PASTA** 7.95

LUNCH TIME FAVORITES

SANDWICHES

Choice of Homemade Stone Oven Bread or Bun ~ Soup or Salad ~ French Fries ~ Italian Fries
Cheese Fries ~ Garlic Cheese Fries ~ Sweet Potato Fries ~ Garlic Parmesan Sweet Potato Fries

- APPLEWOOD BLT** ~ Bacon, Organic Roasted Tomato, Shaved Romaine, Avocado & *Flavormade Mayo 9.95
LOCAL CALAMARI ~ *Spicy Saffron Aioli, Organic Tomato-Basil Salsa 14.95 (Sub Fish-of-the-Day Add 2.95)
MEXICAN STYLE PULLED PORK ~ Slow Cooked, Salsa Roja, Cilantro & Jicama Slaw 13.95
FLAT IRON ~ *Roasted Tomato-Mayo, Grilled Red Onions & Mushrooms, Organic Romaine 14.95
VEGETALI ~ Eggplant, Zucchini, Peppers, Mozzarella, *Basil Aioli, Arugula 12.95 **Vegan** Sub: Hummus, Olive Relish
CROQUE-MADAME ~ Grilled Ham & Gruyère on Sliced Brioche, Fried Organic Egg, 3-Cheese Sauce 13.50
EVERYDAY SANDWICH ~ Garlic Herb Chicken Breast, Bacon, Avocado, Tomato, *Homemade Mayo 12.95
*WE MAKE FLAVORMADE MAYONNAISE, AIOLI & CAESAR DRESSING WITH RAW EGGS; BOTTLED MAYO AVAILABLE. *RAW EGGS IN THE FOOD*

FLAVOR BURGER

Please See The FLAVOR BURGER MENU with All Your Favorite Burgers & Toppings; Customize Your Own.

SALADS

Add Grilled Chicken Breast \$4.25 ea ~ Seared Day Boat Scallops \$3.25 ea ~ Grilled Jumbo Prawns \$2.50 ea

- FLAVOR ORGANIC** ~ Mixed Lettuces, House Herb Vinaigrette **LARGE** 9.95 ~ **REGULAR** 8.25 ~ **SMALL** 6.25
Add the Local Organic Cow Girl Cheese, Homemade Flatbread & Olives To Any Salad 3.95
BISTRO STYLE ~ Organic Escarole, Frisée, Endive, Bacon, Poached Egg, Croutons, Vinaigrette 13.95 / 10.95 / 8.25
ORGANIC PEAR & ENDIVE ~ Balsamic Glazed, Walnut Gremolata & Gorgonzola Dolce 12.95 / 10.25 / 7.50
***CAESAR SALAD** ~ Hearts of Romaine, Garlic Herb Croutons, Shaved Parmigiano-Reggiano 12.95 / 10.25 / 7.50
ORGANIC SPINACH ~ Caramelized Onions, Bacon, Organic Pear, Local Goat Cheese 12.95 / 10.25 / 7.50
BLUE CHEESE ~ Hearts of Romaine, Blue Cheese Dressing, Bacon, Tomato & Chives 12.95 / 10.25 / 7.50
HARVEST ~ Mixed Organic Field Greens, Fresh & Dried Fruits, Toasted Nuts, Feta Cheese 12.95 / 10.25 / 7.50
GRILLED PRAWN ~ Organic Greens, Basil Vinaigrette, Tomato, Mozzarella, Bacon, Croutons 18.95 / 15.95 / 10.95
CHICKEN SALAD ~ Organic Lettuces, Bacon, Avocado, Crumbled Blue Cheese, Tomato & Egg 14.95 / 12.50 / 8.95

HOMEMADE PASTA & NOODLES

- "PASTA NAPKINS"** ~ Served in Tomato & Pesto Sauces, Walnut Gremolata & Pecorino Cheese 14.95 / 11.95
NINA'S PASTA ~ Thin Pasta, Garlic, Arugula, Sun-Dried Tomato, Olive Oil, Lemon, Pecorino Cheese 16.95 / 14.75
RISOTTO ~ Chicken, Spinach, Organic Mushrooms, Sweet Basil, Garlic, White Wine, Parmesan Cheese 18.95 / 15.95
BUTTERNUT RAVIOLI ~ Garnished with Toasted Sage Butter & Parmigiano-Reggiano Cheese 17.95 / 14.25
SPIEDINI TORTELLI ~ "Vegetali-Ricotta Mousse", Spicy Tomato Sugo, Rosemary-Balsamic Glaze 16.50 / 12.95
RAVIOLI ROUNDS ~ Filled with Chicken, Ricotta, Prosciutto, Organic Mushrooms, Touch of Cream 19.50 / 15.95
DUCK RAVIOLI ~ Served in Gorgonzola-Walnut Sauce Flavored with Aromatic Herbs 19.50 / 15.95
CHICKEN FETTUCCHINE ~ Sun-Dried Tomato Sauce, Olives, Garlic, Basil, White Wine 17.95 / 15.75
MARTIN'S RAGÙ ~ Boscaiola Meat Sauce Flavored with Porcini & Red Wine, Pasta Ribbons 19.95 / 16.95
GNOCCHI ~ Potato Pillows, Roasted Chicken & Sausage Ragù, Mascarpone & Parmesan Cheeses 19.95 / 16.95
PRAWN PASTA ~ Thin Strings, Slivered Garlic, Sweet Basil, White Wine, Sugo Di Pomodoro, Cream 23.95 / 18.95
SINGAPORE NOODLES ~ Fresh Homemade Curry, Chicken & Shrimp, Coconut-Ginger Broth 19.95
ORGANIC SPICY TOFU ~ (Vegan) Asian Veggies, Mushrooms, Rice, Garlic-Ginger Broth 17.95
*Organic Gluten-Free Brown Rice Pasta Available

STONE OVEN PIZZA

Choice of 12" or 8" with Classic Red Sauce or Gremolata Garlic-Herb Sauce

- FUNGHI** 17.95 / 11.95 ~ **COMBO** 17.95 / 11.95 ~ **PROSCIUTTO & ARUGULA** 17.95 / 11.95
HOMEMADE SAUSAGE 17.95 / 11.95 ~ **OVEN ROASTED TOMATO & GOAT CHEESE** 17.95 / 11.95
GRILLED VEGETALI 17.95 / 11.95 ~ **TOMATO CAPRESE** or **PEPPERONI** 17.95 / 11.95 ~ **CHEESE** 13.95 / 8.95