

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.

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

FLAVOR BURGER

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

SANDWICHES

Choice of 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)

CROQUE-MADAME ~ Grilled Ham & Gruyère, Fried Egg & 3-Cheese Sauce 13.50

EVERYDAY SANDWICH ~ Garlic Herb Chicken Breast, Bacon, Avocado, Tomato, *Homemade Mayo 12.95

VEGETALI ~ Eggplant, Zucchini, Peppers, Mozzarella, *Basil Aioli, Arugula 12.95 **Vegan** Sub:Hummus, Olive Relish

*WE MAKE FLAVORMADE MAYONNAISE, AIOLI & CAESAR DRESSING WITH RAW EGGS; BOTTLED MAYO AVAILABLE.*RAW EGGS IN THE FOOD*

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 VEGGIE 17.95 / 11.95 ~ **TOMATO CAPRESE** or **PEPPERONI** 17.95 / 11.95 ~ **CHEESE** 13.95 / 8.95

OVEN & GRILL

Hormone & Antibiotic Free Meats & Poultry

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

EGGPLANT PARMESAN ~ Pomodoro & Balsamella Sauces, Mozzarella, Pesto Pasta, Walnut Gremolata 16.95

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

CHICKEN & BEANS ~ Chicken Breast, Homemade Sausage, Spinach, Mushrooms, White Beans, Garlic Jus 16.95

QUAIL ~ French Lentils, Bacon, Escarole, Gnocchi, Garlic-Herb Jus. Couscous Style Available 16.95 (Add quail 5.00)

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 18.95 (Add chop 5.00)

GRILLED LAMB ~ Loin Chops, Lavender, Garlic, Olives, Roasted Tomato, Parmesan Polenta Cake 24.95

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

BEEF IN PUFF PASTRY ~ Slow Cooked in Red Wine, Organic Veggies, Roasted Garlic, Pastry "Chapeau" 24.95

ROAST DUCK BREAST ~ Balsamic-Honey Reduction, Vegetable Ragoût, Parmesan Sweet Potato Timbale 24.50

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