

## **Quartino y Mezzo**

### **Sparkling**

Prosecco, Carpenne Malvolti, Veneto N.V.

11

Charmat, Paul du Coste, France N.V.

11

### **Champagne**

Moët & Chandon, Imperial, Epernay, France

16 / 30(half bottle)

### **White**

Txakolina, Gurrutxaga, Bizkaiko 08

12 / 24

Verdicchio Di Castelli Jesi, Buscareto 07

8 / 16

Gewurztraminer, Hare's Label, Lingenfelder, Pfaltz 06

8 / 16

Riesling, Snap Dragon, Sonoma 08

7 / 14

Sancerre, Domaine Serge Laporte, Vigneron 08

12 / 24

Chardonnay, Sterling, Napa Valley 08

12 / 24

Chardonnay, B&G Reserve, Languedoc 08

9 / 18

Roussanne, Rosenblum, Santa Barbara County 06

6 / 12

### **Rosé**

Touraine, Domaine Bellevue, Loire 08

8 / 16

Guilhem, Moulin De Gassac, Languedoc 09

9 / 18

### **Red**

Pinot Noir, Acacia, Sonoma 07

11 / 22

Grenache, In Fine, Cotes du Ventoux 07

8 / 16

Nebbiolo d'Alba, Tenuta Carretta, Piedmont 06

11 / 22

Carmenere, Vina Peralillo, Arenal, Colchagua 06

9 / 18

Bordeaux, Barton&Guestier, Founders Collection 06

8 / 16

Malbec, Carlos Basso, Mendoza 08

12 / 24

Zinfandel, Rabbit Ridge, Paso Robles 07

9 / 18

Cabernet Sauvignon, Burch Hall Winery, Mendocino 07

12 / 24

*Cabernet Sauvignon, William Hill, Central Coast 08*

8 / 16

## **Cheeses & Charcuterie**

*Four Cheeses or Four Charcuterie Plate*

\$13

*Mixed Cheeses and Charcuterie Plate*

\$15

### **CHEESES**

**Brie**, France, Cow's Milk

**Manchego**, Spain, Don Juan Aged Sheep's Milk

**Tete-de-Moine**, Switzerland, Cow's Milk

**Gorgonzola Cremifacto**, Italy, Cow's Milk

### **CHARCUTERIE**

**Speck**, Sudtiroil, Salt Cured Pork

**Prosciutto**, Emilia Romagna, Dry-Cured Pork Ham

**Bresaola**, Lombardy Air-dried, Salted Beef

**Sopressata**, Apulia, Dry-cured Pork Salami

### **Crostini**

*Choice of Three*

\$9

**Fava Bean and Pecorino**

**Chicken Liver**

**Ricotta and Artichoke**

**Smoked Salmon Mousse**

## **Prix Fixe**

\$22

5pm til 7:30pm

### **1st Course Options**

#### **Soup Of The Day**

#### **Mixed Seasonal Greens**

Cherry Tomato, Balsamic Vinaigrette

#### **Spicy Steamed Mussels**

White Wine, Olive Oil, Garlic, Parsley, Croutons

#### **Bruschetta**

Plum Tomato, Olive Oil, Garlic, Basil

#### **Cornmeal Dusted Fried Oysters**

Chipotle Aioli

#### **Beef Carpaccio**

Rocket Arugula, Capers, Lemon Vinaigrette

### **2nd Course Options**

#### **Whole Wheat Linguine Primavera**

#### **Penne**

Plum Tomato, Basil, Parmigiano Reggiano

#### **Grilled Chicken Paillard**

Chopped Tomato and Arugula Salad

#### **Braised Short Rib**

Gorgonzola Polenta

Oyster Mushroom and Madeira Reduction

#### **Broiled Filet of Salmon**

Mediterranean Chopped Salad

### **Dessert Options**

#### **Tiramisu**

Ladyfingers, espresso liquor, mascarpone

#### **Valrohna Chocolate Brownie**

Hot Fudge, Vanilla Ice Cream

## **Bar Menu**

*Available Anytime and Late Night*

#### **Vegetarian Panini**

Marinated Portabella and Roasted Peppers  
House-made Mozzarella and Pesto

8

#### **Prosciutto and Mozzarella Panini**

Roasted Red Pepper, Olive Oil and Fresh Basil

9

#### **Grilled Chicken Breast Sandwich**

Lettuce, Tomato, Dijon Mustard  
Cave Aged Cheddar

8

#### **Grilled Steak Sandwich**

Caramelized Onion and Peppers

9

#### **Mini Saffron Lamburger**

Herbed Goat Cheese

7 /each

#### **Bar Luna Burger**

Sautéed Onion and Wild Mushroom  
Gorgonzola and Horseradish Kema

10

#### **White Truffle and Bresaola Pizza**

10

#### **Wild Mushroom Pita Tarte**

Herbed Goat Cheese, White Truffle

10

#### **Margherita Pizza**

10

#### **Prosciutto Arugula Pizza**

11

## **Appetizers & Salads**

**Herb-Marinated Grilled Calamari Salad**  
With Summer Greens

9

**Manchego Salad**

Sweet Dates, Walnuts and Green Pear

9

**Cesar Salad**

Creamy Garlic Dressing, Parmesan Reggiano

7

**Warm Goat Cheese**

Marinated Beets, Truffled Greens

10

**Shrimp & Tuscan Beans**

Arugula, Tomatoes

9

**Buffalo Mozzarella**

Tomatoes, Basil, Balsamic Vinegar Reduction

9

**Spicy Steamed Mussels**

White Wine, Olive Oil, Garlic, Parsley, Croutons

8

**Porcini Mushroom Ragu**

Gorgonzola Polenta

8

**Cornmeal Dusted Fried Oysters**

Chipotle Aioli

8

**Beef Carpaccio**

8

**Angry Chicken Lollipops**

Spicy Hoisin-Barbeque Sauce

7

**Bruschetta**

Plum tomato, Olive Oil, Garlic, Basil

7

### **Sides**

5

**Sautéed Baby Spinach**

**Grilled Asparagus**

**Garlic Mashed Potatoes**

**Truffle French Fries**

## **Pasta**

**Whole Wheat Linguine**

Spring Vegetable

10

**Penne Fresca**

Tomato, Basil, Mozzarella

11

**Tagliatelle**

Lamb Bolognese

12

**Conchiglie**

Mergueze Sausage and Broccoli Rabe

13

**Black Linguine**

Spicy Seafood

17

**Roasted Red Pepper Ravioli**

With Porcini Mushroom Sauce

13

**Bucatini Meatballs**

12

## **Entrée**

**Skewered Shrimp & Chorizo**

Served With Rice, Vegetables

18

**Broiled Filet of Salmon**

Mediterranean Chopped Salad

17

**Pan Seared Filet of Branzini**

Grilled Vegetables and Roasted Potatoes

19

**Grilled Chicken Paillard**

Chopped Tomato and Arugula Salad

15

**Rosemary Baby Chicken**

Garlic-Pommes Purée

16

**Marinated Tuscan Steak and Truffle Frites**

21

**Braised Short Rib**

Gorgonzola Polenta

Oyster Mushroom and Madeira Reduction

19

**Tuscany Vegetarian Plate**

Grilled Veggies and Sautéed Spinach

14

