

Valentine's Dinner Menu

EARTH

- Verdure Alla Griglia** 9
grilled seasonal vegetables, fresh herbs, black truffle, port drizzle – **GF, V, DF**
- Grilled Romaine** 7
caesar dressing, roma tomato, polenta croutons, - **GF**
- Baby Greens Brûlée** 12
tomato confit, goat crème, fig-zinfandel vinaigrette, caramelized walnuts - **GF**
- Vegetable Minestrone** 9
basil oil – **V, GF**
- Eggplant Parmigiana** 19
layered with polenta, mozzarella, house-made marinara sauce

Reservations

Available Thru Open Table
or
For private dining & special events
please contact us at
949-487-7555

Split fee is \$4.00

V- Vegan GF- Gluten Free DF- Dairy Free
GFO- Can be made Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

LAND

- Calvados Chicken Melt** 17
pesto sage aioli, fontina cheese, pickled red onion, arugula, apple, on herb focaccia, seashore fries *
- Steak Pizzaiola** 29
Char-grilled sirloin on crisp polenta, plum tomato, onions, julienne bell peppers – ***GF**
- Italian Meatloaf** 23
mixed with mozzarella & fresh herbs, topped with mushroom veloute & polenta croutons, on a bed of red wine risotto & zucchini*
- Chicken Marsala** 27
seared polenta, baby carrots, wild mushrooms *
- Filetto Beef Medallions** 31
Garlic mashed potato, shallot red wine demu, blistered baby heirlooms and grilled asparagus *

OCEAN

- Frito Calamari & Shrimp** 12
smoked tomato marinara *
- Mesquite Black Mussels** 15
vine-ripe grape tomato, fresh garlic, grilled focaccia *
- Crab Cakes** 18
grilled zucchini ribbon, crispy leek, almond romesco aioli *
- Scottish Salmon** 27
fennel, artichoke, olives, gnocchi onion, agrodolce sauce – ***GF, DF**
- Grilled Swordfish** 31
risotto cake, sautéed spinach, hazelnut noisette - ***GF**



PASTAS

- Linguini Pomodoro** 15
heirloom tomato, garlic, basil – ***DF**
with vegetables 23
with chicken 28
with shrimp 30
- Pappardelle alla Carlos** 18
Italian sausage, red chili flake, broccolini, tomato, basil *
- Sal's La Ricetta di Madre** 21
lasagna, spinach, mushroom, ricotta, parmesan, mozzarella, marinara

Featured Wines by the Stem

White Wine

- La Crema Pinot Gris** 14
Monterey
- Brancott Sauvignon Blanc** 13
New Zealand
- Sonoma Cutrer** 18
Sonoma

Red Wine

- A by Acacia Pinot Noir** 14
California
- Josh Cabernet Sauvignon** 13
Sonoma
- Col Solare Meritage** 17
Washington