

Vue "Our Pacific Cool" Italian Cuisine

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**
- Sun Blistered Caprese** 12
charred heirloom, broccoli pesto,
mozzarella, basil, balsamic
- Eggplant Parmigiana** 19
layered with polenta, mozzarella,

Christmas Eve Specials

- Day Boat Scallops** 52
italian parsley crust, wild mushroom
cream, sundried tomato puff
- Braised Beef Short Rib** 39
parsnip mousseline, haricort vert,
cipollini onion, natural jus

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

Split fee is \$4.00

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

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

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 Halibut** 31
risotto cake, sautéed spinach,
hazelnut noisette - **GF**



PIZZAS & PASTAS

- Fresh Pulled Mozzarella** 13
margherita style, fresh basil
roasted tomato, EVOO - **GFO**
- Chicken Arrabiata** 15
pepperoni, capicola, ricotta,
fresh oregano
- Pere Al Vino Rosso & Figs** 21
pig and fig jam, gorgonzola,
prosciutto, candied pecans,
fresh lemon zested arugula
- White Clams and Garlic** 23
aged white cheddar béchamel,
parmesan, mozzarella, fresh oregano
- Vegan Pizza** 13
broccoli pesto, roasted tomatoes,
red onion, peppers, arugula, olives
fried capers, port redux - **DF, GFO, V**
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- Linguini Pomodoro** 15
heirloom tomato, garlic, basil - **DF**
with chicken 20
with shrimp 23
- 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
- Filetto Beurre Rouge** 31
Chef Kaleb's signature sauce,
linguini, capicola, garlic, shallot, basil,
parmesan, baby heirlooms