

# 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,

For private dining or special occasion reservations, please contact us at 949-487-7555.

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