

DINNER

Starters

GNOCCHI 15 🌿

spinach & ricotta cheese dumpling, sun dried tomato, basil, walnut

LAMB MEATBALLS 16

caramelized red onions, San Marzano tomato sauce, fresh goat cheese

BASIL SHRIMP 17

shallots, white wine, "salsa verde"

GRILLED OCTOPUS 20

cherry tomato, local blend of olives, extra virgin olive oil, Monterey sea salt

MORRO BAY ½ DOZEN OYSTERS ON THE HALF SHELL 19

various preparation - *limited availability*

SIDE OF TUSCAN OLIVES 14 🌿

selection of local mixed olives

Salads

Add all-natural chicken breast or shrimp 6 / 7

BASIL HOUSE SALAD 11.50 🌿

heirloom lettuce, carrots, tomato, radishes, basil-balsamic vinaigrette

CASTROVILLE ARTICHOKE SALAD 13.50 🌿

wild arugula, shaved fennel, Meyer lemon vinaigrette
Schoch Farm east of edam cheese (pasteurized cow milk)

ROASTED BEET SALAD 14.50 🌿

Belgian endive, wild arugula, goat cheese, walnuts, raspberry vinaigrette

SPECIAL SALAD - MP (allow your server to describe it)

SOUP OF THE DAY 9 (ask your server)

Fresh House-Made Pasta

TRADITIONAL BEEF LASAGNA 25

beef Bolognese, parmesan cheese, béchamel

PAPPARDELLE WITH RABBIT RAGOUT 29

San Marzano tomato, olives, rosemary

SWEET PEAS RAVIOLI 25 🌿

organic butter sauce, Parmesan Cheese

BLACK SQUID INK LINGUINE 28

Monterey Bay squid, Mendocino sea urchin sauce

Main Courses

CHEF'S SEAFOOD SPECIAL MP

selection of local catch or imported/changes daily

NIMAN RANCH PORK CHOP 38

eggplant, cipollinis onions, balsamic

BRAISED SHORT RIBS 31

russet mashed potatoes, red wine braised vegetables, Monterey sea salt

FOGLINE FARM PASTURE RAISED ½ CHICKEN 35

(cooking time 30 minutes)

carrot puree, asparagus, tarragon-meyer lemon sauce

VEGAN ROASTED VEGETABLE PLATE 25 🌿

roasted vegetables, beet ravioli, wild mushrooms, parsnip puree



Sides

Baby Carrots, brown butter, pistachios, lemon 8 🌿

Mashed Potatoes, cream, rosemary 8 🌿

Asparagus, lemon, pecorino cheese, basil oil 8 🌿

Soft Polenta, goat cheese 8 🌿

Pinzimonio, seasonal vegetables served with Basil dip or olive oil and local vinaigrette 8 🌿

(olive oil substitution to butter upon request)

Eating Raw or Undercooked Fish/Shellfish/Eggs or Meat increases the Risk of Foodborne Illness

Please alert your server to any food allergies/food intolerances

Water is served only upon request (Monterey County Regulation)

20% Service Charge will be added for party of 6 and more - Split Check maximum of 4

Fresh | Farm to Table | Organic | Non-GMO