

# 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 JUMBO SHRIMP 18**

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*

## Salads

### **BASIL HOUSE SALAD 11** 🌿

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

### **CASTROVILLE ARTICHOKE SALAD 14** 🌿

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

### **ROASTED BEET SALAD 14** 🌿

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

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

**Add all-natural chicken breast or shrimp 6 / 7**

### **SOUP OF THE DAY 9** (ask your server)

## Fresh House-Made Pasta

### **TRADITIONAL BEEF LASAGNA 24**

beef Bolognese, parmesan cheese, béchamel

### **PAPPARDELLE WITH RABBIT RAGOUT 28**

San Marzano tomato, olives, rosemary

### **SWEET PEAS RAVIOLI 24** 🌿

organic butter sauce, green asparagus

### **BLACK SQUID INK LINGUINE 27**

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 45**

eggplant, cipollinis onions, balsamic

### **BRAISED SHORT RIBS 30**

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

### **FOGLINE FARM PASTURE RAISED ½ CHICKEN 34**

(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 🌿

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

**Mary Lester, Chef de Cuisine**