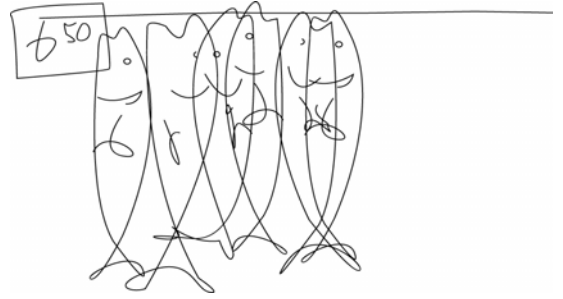


ANTIPASTI

- Crispy Zucchini Chips 6
Bruschetta with Grilled Pear, Stracchino, Prosciutto & Truffle Oil 12
Chickpea Farinata with Caramelized Onions, Niçoise Olives & Sage 9
Grilled Octopus with Shaved Fennel, White Beans, Arugula & Lemon 13
Marsala Seared Sweetbreads with Watercress & Crostini 13
Fritto Misto with Lemon Aioli 11
Dungeness Crab Cakes with Chicories & Red Pepper Aioli 15
Roasted Beets with Grilled Radicchio, Cara Cara Oranges & Shaved Piave 10
Ahi Tuna Tartare with Grilled Ciabatta & Green Olive Tapenade 14
House Cured Fish – Sturgeon, Salmon & Sardines 13

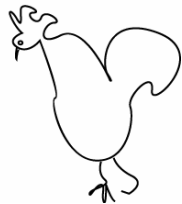


SOUP & SALADS

- Oxtail & Vegetable Soup 8
Chopped Salad with Point Reyes Blue Cheese Vinaigrette 9
Mixed Baby Lettuces with Winter Citrus & Red Wine Vinaigrette 7
Arugula with Goat Cheese, Candied Pistachio & Aged Balsamic 9

SANDWICHES

- Rock Shrimp Cozy with Roasted Peppers, Fennel, Arugula & Onion Rings 15
Prosciutto Cotto & Fontina Panini with Arugula Salad 14
Rose's Hamburger with Crispy Pancetta, Mozzarella, Arugula & Fried Potatoes 13



PASTA

- Pappardelle with Lamb Sugo & Gremolata 16
Nettle Ravioli with Tomato Sauce & Thyme 17
Asparagus Risotto with Seared Scallops, Whole Shrimp, Chives & Green Garlic 18
Fettuccine with Rock Shrimp, Sundried Tomato & Speck 15
Spaghetti with Seafood Sauce 16

LUNCH

STRACCHINO CHEESE STUFFED FOCACCIA

with White Truffle Oil 14  with San Daniele Prosciutto 16

WOOD FIRED PIZZA

Roasted Pepper, Niçoise Olives & Goat Cheese 15  Rock Shrimp, Calamari, Arugula & Green Garlic 16
Comice Pear, Gorgonzola Dolce & Caramelized Onions 17  Chanterelles, Pancetta & Truffle Oil 17

FEATURED WINE SELECTIONS

GLASS SELECTIONS

2006 San Vincenzo (Garganega Blend), Anselmi, Veneto 8

2004 'Pertichetta' (Croatina), Vigneti Massa, Colli Tortonesi 12

BOTTLE SELECTIONS

2006 Viognier, Seps Estate, Napa Valley 53

2004 Chianti Classico, Castello di Ama, Toscana 87



TODAY'S FISH

Blue Nose Bass Fillet Roasted with Caramelized Fennel, Cipollini & Green Olive Tapenade 26

Pan-Seared Local Halibut Fillet with Rock Shrimp-Leek Ragu & Lemon Grilled Asparagus 28

Grilled Monterey Calamari with Yukon Gold Potatoes, Asparagus, Leeks & Lemon Oil 23

LOCAL DUNGENESS CRAB GIOPPINO with Whole Shrimp, Clams, Rockfish, Calamari & Grilled Bread 32

MIXED GRILL FOR TWO with Whole Petrale Sole, Mussels, Whole Shrimp & Calamari 56

MEATS & FOWL

Grilled Rare Hanger Steak with Fried Potatoes & Salsa Verde 20

Rocky Jr. Boneless Half Chicken Grilled **UNDER A BRICK** with Herb Butter, Broccoli Rabe & Lemon 21

VEGETABLES

Grilled Broccoli Rabe with Lemon 6

Sautéed Spinach with Garlic & Lemon 5

Roasted Brussels Sprouts with Pancetta & Lemon 7

Fried Kennebec Potatoes with Green Garlic & Parsley 5

Roasted Asparagus with Shaved Parmesan & Lemon 7

EXECUTIVE CHEF VALENTINO LUCHINI

FEBRUARY 27, 2008