

# Dinner Menu

## ▲ Raw Bar ▲

### Seafood Platter

6 Jumbo Prawns,  
2 King Crab Legs

6 Oysters on the Half Shell \$ 38

### Chilled Premium Oysters

on the Half Shell Market Price

### Jumbo Prawn Cocktail

\$ 13

### King Crab Legs

2 served with Lemon \$20

### Dungeness Crab Cocktail

\$14

### Oyster Shooter with Top Shelf Citron Vodka

Lemon, Cocktail Sauce & Fresh Horseradish \$ 9

## ▲ Soups and Salads ▲

### Burrata Caprese

with Marinated Red Tomatoes

Fresh Burrata Cheese & Basil Pesto \$ 12

### Caesar Salad

with Parmigiano Reggiano &

Garlic Croutons \$ 8

### House Salad with Mixed Baby Greens

Candied Walnuts & Mountain Gorgonzola

in a Raspberry Balsamic Vinaigrette \$ 7

### Beet Salad

with Warm Goat Cheese, Mâche and Lemon Truffle Oil \$ 10

### Pear Salad

with Hazelnuts, Arugula, Endive

Shaved Manchego & Hazelnut Vinaigrette \$ 9

### Crab Salad

Served with Shallots & Cherry Tomatoes

Hearts of Palm, Mâche and Lemon Olive Oil

\$ 11

### Minestrone Soup

Served Genoa Style with Basil Pesto and Pancetta

\$ 5

## ▲ Pasta and Risotto ▲

### Chitarra Carbonara

with Bacon, Peas & White Onion

Served in Cream Sauce with Egg \$16

### Housemade Gnocchi and Gorgonzola Cream

with Aged Balsamic Reduction \$ 16

### Val's Original Cannelloni with Artichoke Hearts

Black Forest Ham, Mozzarella, Ricotta & Marinara \$ 20

### Seafood Linguine

with Assorted Shellfish, Rock Shrimp & Salmon

in White Wine Marinara \$ 26

### Rigatoni and Neto's Italian Sausage

with Marinara, Pine Nuts, Pancetta & Red Peppers \$ 17

### Meyer Lemon Risotto and Rock Shrimp

with Chives & Parmigiano Reggiano \$ 17

### Tagliatelle with Ragù alla Bolognese

Egg Pasta with Beef and Tomato Sauce \$ 16

### Spaghetti Pomodoro

with Marinara, Cherry Tomatoes & Basil \$ 13

## ▲ Starters ▲

### Crispy Calamari

with Chili & Lemon \$ 11

### Bruschetta

Crostini & Parmesan Almond Crisps

Served with Marinated Fresh & Sundried Tomatoes, Pine Nuts,

Roasted Garlic, Basil and Red Onion \$ 9

### Frico

Carmelized Gruyere, Provolone & Parmigiano Reggiano

with Onions, Cherry Tomatoes & Crostini \$ 9

### Pancetta Wrapped Jumbo Prawns

with Avocado, Arugula & Passion Fruit Vinaigrette \$ 16

### Beef Carpaccio

with Basil Oil, Micro Greens & Capers \$ 13

### Antipasti Platter

with Prosciutto San Danielle, Soppressata, Roasted Garlic,

Marinated Cherry Tomatoes, Mixed Olives, Hazelnuts &

a Selection of Three Featured Cheeses \$ 15

### Dungeness Crab Cakes

with Mixed Greens, Remoulade & Lemon

\$ 12

### Sautéed Jumbo Prawns

with Spicy Tomato Broth and Crispy Polenta \$ 12

### Seared Sea Scallops

with Honey Thyme Aioli and Carrot Cilantro Salad \$ 13

## ▲ Main Course ▲

### Pan Seared Wild Seabass

Encrusted in Herbs

with Lemon Risotto & Citrus Vinaigrette \$ 30

### Braised Beef Short Ribs

with Soft Polenta & Seasonal Vegetables \$ 34

### Veal Scaloppine

in Marsala Demi-Glace with Sun Dried Tomatoes

Kalamata Olives & Porcini Mushrooms

Served with Mashed Potato and Seasonal Vegetables \$ 32

### Pine Nut Encrusted Salmon

with Fingerling Potatoes, Seasonal Vegetables &

Lemon Butter \$ 27

### Rack of Rosemaried Lamb

with Roasted Potatoes & Seasonal Vegetables

in Red Wine Jus \$ 32

### Eggplant Napoleon

with Kalamata Olives, Artichoke Hearts, Toy Box

Tomatoes, Mozzarella, Spinach & Marinara \$ 18

### Tuscan Steak – 24 oz Angus Porterhouse

with Sea Salt & Willow Creek Extra Virgin Olive Oil \$ 43

### Cioppino

with Assorted Fresh Fish

& Dungeness Crab \$ 30

### Filet Mignon Wrapped in Pancetta

with Portobello Mushrooms & Red Wine Jus \$ 38

### Grilled Veal Chop

with Mountain Gorgonzola &

Green Peppercorn Sauce \$ 39