



**STARTERS**  
**Plates for Sharing**

**WARM MARINATED OLIVES** ~ 3.95

**MOLLY'S HUMMUS** ~ Garnished with Warm Homemade Flat Bread, Olives, & Organic Tomatoes 6.95

**PEAR BRUSCHETTA** ~ Organic Pear, Mascarpone & Gorgonzola Mousse, Toasted Walnuts, Organic Greens 8.75

**PESTO FOCCACIA** ~ Stone Oven Baked, Calzone Style, Mozzarella & Pecorino Cheeses 8.95 Add Prosciutto 2.00

**PASTA CANDY** ~ Candy Wrapper Shaped Pasta Filled with a Trio of Cheeses & Spinach; Pomodoro Sauce 8.95

**SWEET POTATO GNOCCHI** ~ Gorgonzola, White Wine, Cream, & Parmesan Cheese 8.95

**STEAMED MUSSELS** ~ Garlic, White Wine & Aromatic Spices, Grilled Herb Bread 9.75

**PORK & SHRIMP WONTONS** ~ Tossed in a Spicy Asian Dipping Sauce, Pea Shoots, & Asian Veggies 7.95

**SAUTÉED DUNGENESS CRAB CAKE** ~ Basil Aioli & Crispy Shoe String Yams 9.95

**SMOKED SALMON** ~ Garnished with Olive Oil, Lemon, Capers, Parmesan; Caramelized Onion Pizzetta 9.95

**CARAVAGGIO** ~ Thinly Sliced Rolled Layers of Parmesan, Celery & Raw Beef, Garnished with a Truffle Aioli 8.95

**ROTOLINO** ~ Rolled Layers of Artisan Cheeses, Roasted Peppers, Pistachios; Flat Bread with Olive Tapenade 8.75

**A PLATE OF THE LOCAL CHEESES** ~ Served with Wine Poached Fruit, Caramelized Walnuts, Local Honey 9.95

**SPICY GARLIC CHICKEN WINGS** ~ Blue Cheese Dressing 8.50      **SOUP** ~ Soup-of-the-Day 4.25 / 5.50  
Vegan Soup - A.Q.

**SALADS**

**Add Grilled Chicken Breast \$3.95 ~ Seared Day Boat Scallops \$2.75 ea ~ Grilled Jumbo Prawns \$1.95 ea**

**FLAVOR ORGANIC** ~ Mixed Lettuces, House Herb Vinaigrette 6.95 (*Small size*) 7.95 (*Regular size*)  
Add the Local Organic Cow Girl Cheese, Homemade Flat Bread, & Olives To Any Salad 3.95

**BISTRO STYLE SALAD** ~ Organic Escarole, Frisée, Endive, Bacon, Poached Egg, Croutons, Vinaigrette 7.95 / 8.95

**ORGANIC PEAR & ENDIVE SALAD** ~ Balsamic Glazed, Topped with Walnuts & Dolce Gorgonzola 7.95 / 8.95

**\*CAESAR TRADITIONAL STYLE** ~ Organic Romaine, Garlic Herb Croutons, Parmesan Cheese 7.95 / 8.95

**ORGANIC SPINACH** ~ Caramelized Onions, Bacon, Organic Pear, Local Goat Cheese 7.95 / 8.95

**ROMAINE WEDGE** ~ Organic Romaine, Blue Cheese Dressing, Bacon, & Chives 7.95 / 8.95

**HARVEST** ~ Mixed Organic Field Greens, Fresh & Dried Fruits, Toasted Nuts, Feta Cheese 7.95 / 8.95

**GRILLED PRAWN SALAD** ~ Organic Greens, Basil Vinaigrette, Tomatoes, Mozzarella, Bacon, Croutons 12.95/15.95

**CHICKEN SALAD** ~ Organic Lettuces, Bacon, Avocado, Crumbled Blue Cheese, Tomatoes, & Egg 9.95 / 12.95

**THE FLAVOR BURGER**

**\*Please See The FLAVOR BURGER MENU with All Your Favorite Burgers & Toppings; Customize Your Own.**

**SANDWICHES**

**\* Choice of Stone Oven Bread or Bun ~ Soup or Salad ~ French Fries ~ Italian Fries ~ Cheese Fries ~ Garlic Cheese Fries ~ Sweet Potato Fries ~ Garlic Parmesan Sweet Potato Fries**

**APPLEWOOD BLT** ~ Bacon, Organic Roasted Tomato, Shaved Romaine, & Avocado Mayo 8.95

**LOCAL CALAMARI** ~ \*Spicy Saffron Aioli, Organic Tomato-Basil Salsa 10.95 (*Substitute daily fish 3.00*)

**CROQUE MADAME** ~ Grilled Ham & Gruyère on Homemade Brioche, Fried Organic Egg, & 3 Cheese Sauce 11.95

**EVERYDAY SANDWICH** ~ Chicken Breast, Bacon, Avocado, Tomato, \*Homemade Mayo 9.95

**\*WE MAKE FLAVORMADE MAYONNAISE & AIOLI WITH RAW EGGS; BOTTLED MAYO AVAILABLE.**



## **HOMEMADE PASTA & NOODLES**

- “PASTA NAPKINS”** ~ Served in Tomato & Pesto Sauces, Walnut Gremolata, & Pecorino Cheese 10.50 / 12.95
- NINA’S PASTA** ~ Thin Pasta, Garlic, Arugula, Dried Tomatoes, Olive Oil, Lemon, Pecorino Cheese 11.95 / 14.95
- RISOTTO** ~ Chicken, Spinach, Organic Mushrooms, Sweet Basil, Garlic, White Wine, Parmesan Cheese 12.95 / 15.95
- BUTTERNUT RAVIOLI** ~ Garnished with Toasted Sage Butter & Reggiano Parmigiano Cheese 11.95 / 15.95
- SPIEDINI TORTELLI** ~ “Vegetali-Ricotta Mousse”, Spicy Tomato Sugo, Rosemary-Balsamic Glaze 11.75 / 15.50
- RAVIOLI ROUNDS** ~ Filled with Chicken, Ricotta, Prosciutto, Organic Mushrooms, Touch of Cream 13.95 / 16.50
- DUCK RAVIOLI** ~ Served in a Gorgonzola-Walnut Sauce & Flavored with Aromatic Herbs 14.50 / 16.50
- CHICKEN FETTUCCINE** ~ Sun Dried Tomato Sauce, Olives, Garlic, Basil, White Wine 13.95 / 15.95
- MARTIN’S RAGU** ~ Boscaiola Meat Sauce Flavored with Porcini & Red Wine, Pasta Ribbons 14.50 / 15.95
- GNOCCHI** ~ Potato Pillows, Roasted Chicken & Sausage Ragù, Mascarpone & Parmesan Cheeses 14.50 / 15.95
- PRAWN PASTA** ~ Thin Strings, Slivered Garlic, Sweet Basil, White Wine, Pomodoro, Cream 14.95 / 18.95
- SINGAPORE NOODLES** ~ Fresh Homemade Curry, Chicken & Shrimp, Coconut-Ginger Broth 15.95
- ORGANIC SPICY TOFU** ~ (Vegan) Asian Veggies, Mushrooms, Rice, Garlic-Ginger Broth 14.95
- \*Organic Brown Rice Pasta Available*

## **STONE OVEN PIZZA**

### **Choice of Classic Red Sauce or Gremolata Garlic-Herb Sauce**

- FUNGHI** ~ 15.95 **HOMEMADE SAUSAGE** ~ 15.95 **GOAT CHEESE** ~14.95 **COMBO** ~ 15.95 **CHEESE** ~ 11.95
- PROSCIUTTO & ARUGULA** ~ 15.95 **PEPPERONI** ~ 14.95 **TOMATO CAPRESE** ~ 15.95

## **OVEN & GRILL**

### **Hormone & Antibiotic Free Meats & Poultry**

- WILD FISH-OF-THE-DAY** ~ A.Q.
- EGGPLANT PARMESAN** ~ Tomato Sauce, Mozzarella & Parmesan Served with Pesto Pasta 14.95
- LASAGNA** ~ Slow Cooked Meat Sauce, Ricotta, Mozzarella, Parmesan, Pecorino, & Sweet Basil 15.95
- MOLLY’S CHICKEN** ~ Slow Cooked, Middle Eastern Spices, White Wine, Citrus, Creamy Potatoes 12.95
- CHICKEN & BEANS** ~ Chicken Breast, Homemade Sausage, Spinach, Mushrooms, White Beans, Garlic Jus 15.95
- PAN ROASTED QUAILS** ~ Citrus Glazed, Marinated Olives & Arugula Couscous 16.95
- GRILLED PORK CHOPS** ~ Layered Parmesan Potato, Creamy Spinach, Sun Dried Fruit Compote 16.95 / 19.95
- GRILLED LAMB** ~ Skewered Center Cut Sirloins, Lavender, Garlic, Olives, Roasted Tomatoes, Parmesan Cake 21.95
- CENTER CUT SHORT RIBS** ~ Braised with Aromatic Herbs & Vegetables, Butternut Risotto 15.95 / 20.95
- BEEF IN PUFF PASTRY** ~ Slow Cooked in Cabernet Sauvignon, Organic Veggies & Roasted Garlic 21.95
- ROAST DUCK BREAST** ~ Balsamic-Honey Reduction, Vegetable Ragout, Parmesan Sweet Potato Timbale 22.50
- FLAT IRON STEAK** ~ Barolo Wine Sauce, Organic Mushrooms, Green Beans, & Creamy 3 Cheese Potatoes 21.95

## **SIDES**

- POLENTA CAKE & GORGONZOLA** 6.95 ~
- SAUTÉED SPINACH** 4.95 ~ **CREAMY POTATOES** 4.50 ~ **CREAMY CHEESE MASHED POTATOES** 5.50
- FRIES (All Flavors)** 3.95 / 4.95 ~ **LAYERED PARM POTATOES** 5.50 ~ **PESTO PASTA** 5.95 ~

\*DINNER 8-3-11\*