

LUNCH MENU

SPECIALI

- Burrata Bruschetta** · Cherry Tomato, Garlic, EVOO, Basil 16
- Pear Salad** · Fifth Crow Farms Baby Lettuce, Balsamic Reduction, Pt. Reyes Blue Cheese, Caramelized Walnut-Shallot-Parsley Relish 15
- Asparagus Purée** · Smoked Potato, Creme Fraîche, Dungeness Crab 19
- Carpaccio of Wild Salmon** · Pickled Green Tomatoes, Horse Radish Cream 16
- House-made Ricotta Gnocchi** · Morel Mushroom Cream, Spring Asparagus, Parmesan 49
- Pappardelle Five Lilies** · Caramelized Red Onion, Leek, Spring Onion, Sweet Onion, Chive, Ricotta Salata, Chicken Stock 30

ANTIPASTI

- Broccoli, Spring Onion, Asparagus Fritto** · Anchovy Aioli 16
- House Marinated Olives** · Orange Zest, Garlic, Chili Flake, Rosemary, EVOO 6
- Fritto Misto** · Fresh Monterey Bay Calamari, Rock Shrimp, Fennel, Castelvetrano Olives, Red Onion, Lemon Aioli 18
- Salt Spring Mussels** · Pinot Grigio, Leeks, Cracked Pepper, Garlic, Frites, Lemon, Aioli 19
- Affettati Platter** · Calabrese Salami, Mortadella, Prosciutto, Soppressata, Artisanal Cheese Selections, Caper Berries, Crostini, Roasted Garlic (serves 2+) 28

PIZZA

- Spicy Rock Shrimp** · Fontina Fonduta, Avocado, Red Onion, Chili 28
- Spring Asparagus & Roasted Spring Onion** · Fontina, Pecorino Pepato 26
- Pear and Prosciutto di Parma** · Roasted Garlic, Caramelized Onions, Imported Pecorino, Rosemary 28
- House Made Sausage** · Smoked Prosciutto, Cremini Mushroom, Fontina Fonduta 26
- Margherita** · Fresh Mozzarella, Tomato Garlic Sauce, Fresh Basil 24

ZUPPA E INSALATA

- Pasta Moon Clam Chowder** · New England Style with Pancetta 16
- Ribollita** · Florentine Bread Soup, Kale, Swiss Chard, Kohlrabi, Zucchini, Carrots, Beans, Garlic, Parmesan 15
- Watercress Arugula Salad** · Baby Fennel, Radish, Truffled Pecorino, Crispy Artichoke Fritter 18
- Della Casa Salad** · Local Baby Greens, Icicle Radish, Sweet Herbs, Sunflower Seeds, White Balsamic Vinaigrette 15
- Classic Caesar** · Lemon-Anchovy Vinaigrette, Parmesan, White Anchovy, House-Made Croutons 16

SECONDI PIATTI

- Wild Alaskan Halibut** · Black Mustard Seeds, Curry Leaves, Tomatoes, Cardamon, Ginger Rice 48
- Seared Sea Scallop Salad** · Cucumber, Avocado, Mango, Wild Arugula, Mint-Passion Fruit Vinaigrette 38
- Roasted Chicken Salad** · Avocado, Tomato, Pine Nuts, Pancetta, Blue Cheese, Baby Lettuce, Balsamic Vinaigrette 28
- Balsamic Marinated Skirt Steak** · Fresh Cut Kennebec Fries, Daylight Farms Arugula, Cherry Tomato 45
- Pasta Moon Eggplant Parmesan** · Imported Mozzarella di Bufala and Ricotta, Smoked Provolone 32
- Spiced Tomato Seafood Cioppino** · Crab, Clams, Mussels, Jumbo Prawns, Calamari, Sea Scallops, Curry, Preserved Lemon, Fennel, Garlic Ciabatta, Spicy Aioli 44

HOUSEMADE PASTA

- Butternut Squash & Mascarpone Ravioli** · Brown Butter Sage, Parmesan, Amaretti 35
- Fettuccine Calabrese Sausage** · Roasted Red Pepper, Leek, Garlic, Basil, Parmesan 30
- Pappardelle Pancetta** · Wild Mushrooms, Tomato Cream, Pine Nuts, Mascarpone, Basil 34
- Tagliatelle Bolognese** · Milk Braised Ground Pork, Beef, Pancetta, Soffrito, Tomato, Rosemary, Parmesan 32
- Spaghetti Puttanesca** · Day Boat Sea Scallops, Clams, Mussels, Spicy Tomato, Oil Cured Olives, Capers, Anchovy 34
- Pasta Moon Lasagna** · House Made Sicilian Sausage, Ricotta, Parmesan, Chili Flake, Tomato Sauce, Mozzarella 42
- Linguine Ahi Tuna** · Capers, Oil Cured Olives, Garlic, Anchovy, Lemon, Toasted Bread Crumbs, Red Chili Flake 38

\$35 corkage per 750 ml bottle for first 2 bottles; \$75 per bottle thereafter | \$3.50 per person cake cutting fee.
Consuming raw or undercooked seafood may increase your chances of food-borne illness.

18% Gratuity added to all parties of 6 or more.

PastaMoon|845

SEASONAL COCKTAILS

Bloody Mary · 15

House made Bloody Mary Mix, Hangar One Vodka, Slated rim, Pepperoncini, Onion, Olive

Lemon Meringue Pie · 16

Jetty Wave Coastal Gin, Lemon, Lemon-cello, Oleo Sacrum, Egg White, Toasted Marshmallows

Barrel-Aged Old Fashioned · 17

Four Roses Bourbon, Templeton Rye, Angostura and OrangeBitters, Grand Marnier, Cherry Heering, Demerarasyrup; aged six weeks in oak barrels

Tony Negroni · 16

The Botanist Gin, Campari, Carpano Antica; aged four weeks in oak barrels

007 Martini · 20

Belvedere Vodka, Tanqueray Gin, Capertif, Lillet Blanc

Bubbles & Berries · 15

Hangar One Vodka, Maraschino Liqueur, Lemon, Blackberry Oleo, Float of Prosecco

Pimm's Cup #1 · 15

Pimm's #1, Mandarin, Lime, Ginger Cordial, Demerara, Ginger Beer

Boot Strap · 16

El Silencio Mezcal, Ancho Reyes, Black Strap Rum, Lime, Agave

Frozen Mezcalita · 17

House-made Hibiscus Ice Cream, Grand Marnier, Salted Rim

Atmospheric River · 15

Diplomatico Planas Rum, Goslings Dark Rum, Passion Fruit, Lime Juice

NON-ALCOHOLIC · 8

Dragon Fruit Mocktail · Dragon Fruit Purée, Coconut Cream, Mint Syrup, Lime, Sprite

Solar Equinox · Raspberry Gum Syrup, Lemon Juice, Soda

BEER

DRAFT (14oz)

Central Coast Brewing · **Terrifico Lime Lager** 5.0% abv 10

Pizza Port · **Cronic Red Ale** 5.3% abv 10

Sacrilege Brewing Project · **Pale Ale** 6.1% abv 10

Central Coast Brewing · **A Juice Box Hero Hazy IPA** 7.0% abv 10

CAN (16oz)

Almanac Beer Co. · **Bunny Hill IPA** 8.1% abv 9

Offshoot Beer Co. · **Escape West Coast IPA** 7.1% abv 9

BOTTLE (12oz)

North Coast Brewing · **Russian Imperial Stout** 9.0% abv 8

Delirium Tremens · **Belgian Ale** 8.5% abv 11

Allagash · **Belgian Style Wheat** 5.0% abv 7

NON ALCOHOLIC (12 oz)

Best Day Brewing · **Kolsch Style** <0.5% abv 8

WINE BY THE GLASS

Mother's Day Specials

Champagne Telmont Réserve Brut NV 25/100

2018 Castello della Paneretta Chianti Classico Riserva

21/80

ROSÉ

2021 François Chidaine Grenache/Pinot Noir 'Touraine' Rosé 13/48

RED

2019 Braida 'Montebruna' Barbera d'Asti 15/56

2020 Marchesi di Gresy 'Langhe' Nebbiolo 15/56

2018 Il Molino di Grace Chianti Classico 16/60

2013 Givich 'Proprietary Blend' Zinfandel/Petite Sirah 16/60

2018 Bertani Valpolicella Ripasso 16/60

2020 Siduri 'Santa Rita Hills' Pinot Noir 18/68

2018 Penner-Ash 'Newberg, Oregon' Syrah 18/68

2017 Ideology 'Oak Knoll District' Cabernet Sauvignon 19/72

SPARKLING

2020 Vietti Moscato d'Asti 11/40

2019 Casina Bric 'Nebbiolo d'Alba' Spumante Rosé 16/60

NV Sorelle Branca Particella 68 Prosecco 16/60

NV Vigna Dorata Franciacorta Brut 15/58

WHITE

2019 La Quercia Pecorino 12/44

2021 Ottella 'Lugana' Trebbiano 13/46

2019 Scarbolo Pinot Grigio 13/46

2021 St. Michael-Eppan 'Fallwind' Riesling 15/56

2021 Primosic Sauvignon Blanc 16/60

2021 Liquid Farm 'Santa Rita Hills' Chardonnay 17/64

2021 Domaine Leduc-Frouin 'La Seigneurie' Chenin Blanc 15/56