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# STARTERS

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ROSEMARY CITRUS OLIVES *gf + v* 7  
marinated spanish olives

CHEESE BOARD 19  
fourme d'ambert, ash goat, compté, quince jam, petite tender greens, whole grain mustard champagne vinaigrette, grilled sourdough

PAN CON TOMATE 18  
manchego, fresh heirloom tomato, prosciutto, wild arugula, grilled baguette

GARDEN OF LITTLE GEM CAESAR 19  
plum tomatoes, torn croutons, white anchovy dressing

BOSTON BLT SALAD 20  
boston lettuce, bacon, tomatoes, avocado, red onion, point Reyes blue, fresh herbs, crème fraîche ranch

TUNA TARTARE 20  
poached asparagus, sherry mustard vinaigrette, herb breadcrumbs

ROCK SHRIMP CEVICHE 20  
avocado, heirloom tomato, thai basil, tortilla chips

CRAB CAKE 17  
maryland crab, rock shrimp, fresh corn relish, roasted red peppers, chives, house tartar, shaved cornichons

CRISPY EASTERN CALAMARI 21  
fresno chili, black garlic plum aioli

JIDORI CHICKEN WINGS 19  
shaved green papaya, cucumber, carrots, cilantro, mint, thai basil, margarita lime vinaigrette

SNAKE RIVER MEATBALLS 19  
creamy polenta, stracciatella cheese, heirloom tomato sauce, parmesan, fresh basil

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# SIDES

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HONEY GLAZED AUBERGINE *gf* 15  
harissa yogurt

SAUTÉED BROCCOLINI *gf + v* 15  
preserved lemons, hazelnut salsa macha

TOMATO AVOCADO RED ONION *gf + v* 12  
red wine vinaigrette

PAELLA FRIED RICE 17  
saffron bomba rice, rock shrimp, scallops, squid, chistorra sausage

WOOD GRILLED ARTICHOKE *gf* 16  
whole grain mustard aioli

FRESH CUT KENNEBEC FRIES 9  
housemade chipotle aioli

SWEET MAUI ONION RINGS 12  
housemade ranch, ancho chili sauce

GRILLED ORGANIC OLIVE OR SOURDOUGH 7  
whipped french butter

GLUTEN-FREE BRIOCHE 10  
olive oil & balsamic

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# LUNETTA

## DINNER MENU

TUESDAY - SATURDAY AFTER 5PM

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# PASTAS

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SPAGHETTINI ALLA CHECCA *v* 26  
valdivia farms heirloom tomato, housemade marinara, fresh basil

MUSHROOM FETTUCCINE *Vr* 31  
white wine, thyme, roasted shiitake, fresh black truffle

HAND CUT PEPPEROSA GNOCCHI 22  
NZ red crab, squash, tomato nage, herb breadcrumbs

BOLOGNESE PAPPARDELLE 33  
housemade meat sauce, reggiano, fresh basil

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# ENTRÉES

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WOOD GRILLED BBQ SALMON *gf* 37  
herb potato purée, baby gold beets, green + yellow squash, cherry tomatoes, caper berries, shaved apple fennel salad

ALMOND DUSTED JOHN DORY 39  
roasted bell pepper, mushroom, sweet white corn, brown butter caper sauce

MAINE SEA SCALLOPS 38  
roasted maitake mushrooms, escargot butter, fresh parsley, shaved red onion

MADEIRA BRAISED JIDORI CHICKEN 36  
fingerling potatoes, haricot verts, cipollini onions, roasted red flame grapes, blistered cherry tomatoes, shaved carrots, madeira chicken jus

MUSHROOM BOURGUIGNON *v* 34  
king oyster, carrots, turnips, potatoes, cippolini onions, herb couscous, red wine mushroom reduction

NIMAN RANCH PORK CHOP *gf* 38  
creamy polenta, sautéed swiss chard, pink lady apple chutney, natural reduction

PETIT SHOULDER FILET *gf* 38  
sweet corn confit, ancho chili sauce, cilantro herb gremolata, grilled scallion, natural reduction

HERB ROASTED BONE-IN FILET-OF-BEEF 48  
green garlic breadcrumb tomato, roasted market bermuda onion, hand-cut kennebec fries

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CHEF PROPRIETOR: RAPHAEL LUNETTA | EXECUTIVE CHEF/PARTNER: EMILIO CUYUCH

We kindly ask for no modification or substitution. Some items may have limited availability.

Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.

GF (Gluten Free) V (Vegan) Vr (Vegetarian)



## Golf Dinner. \$34 per person

MARTINI  
classic martini with choice of vodka or gin

GARDEN OF LITTLE GEM CAESAR  
plum tomatoes, croutons, reggiano, white anchovy dressing

FRESH CUT KENNEBEC FRIES  
chipotle aioli, ketchup

## COCKTAILS

COSTA TAMARINDO 16  
mezcal, fresh tamarind, agave, lime, chipotle salt

ALL DAISY 16  
blanco tequila, hibiscus, dry curacao, lemon, aromatic bitters

THATS MY JAM 17  
vodka, st. elizabeth allspice dram, fig jam, lemon, gold rush apple, fig brul e

MARIPOSA CALOR 17  
hedonistas mezcal, amaro nonino, lime, firewater

LA PASSION 18  
condesa gin, blood orange, egg whites

SALTED BUTTER 18  
suntori toki whiskey, cocchi di torino, italicus, suze, grapefruit bitters

EFFECTO NEGRONI 18  
hedonistas mezcal, dubonnet, campari, aperol, bitters

## HOLD THE BOOZE

SPARKLING ROS E, NON 1, Salted Raspberry & Chamomile, Australia, 16 / 64

PARK DAY 14  
monday non-alcoholic gin, optimist fresh, cucumber, lime

SPICE OF LIFE 14  
seedlip spice, blood orange shrub, lemon, tonic  
Amalfi Spritz 15

lyre's italian spritz, orange bitters, bubbly

ESPRESSO NO-TINI 16  
seedlip, caffe luxxe espresso, vanilla demerara

## BEER

### DRAUGHT 10

PACIFICO 4.5%  
mazatlan, mexican lager

SAPPORO 4.9%  
japan, japanese lager

HARP 5%  
ireland, euro pale ale

310 BLONDE 4.8%  
santa monica, blonde ale

BIG NOISE 4.6%  
oregon, lager

SEAFARER 4.8%  
three weavers. kolsch

CZECH YOUR HEAD 4.8%  
hermosa brewing, pilsner

MULLIGAN 5.6%  
second chance, amber ale

SPACE CAMPER 5.9%  
boulevard, cosmic ipa

GUINNESS 4.2%  
ireland, irish stout

### CAN / BOTTLE

ALLAGASH WHITE 5.2% maine, witbier

BOUNCE IPA 7.1% california, west coast ipa

BITBURGER germany, nonalcoholic

SHORELINE CIDER *gf* 5.4% hibiscus blueberry cider

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## SPARKLING

Prosecco, Domus Picta, Treviso DOC, IT 15/60

Brut Ros e, Domaine Collin, FR 14/56 ◊

Champagne, Inspiration 1818, Charles Le Bel, FR 26/104  
Brut, Iris, Willamette Valley, OR 78 ◊

Brut, GH Mumm, Champagne, FR 98

Brut, Esterlin, Eclat, Champagne, FR (375ml) 52

Brut Ros e, Billecart-Salmon, Champagne, FR (375ml) 130 / (750 ml) 225

Brut, Veuve Clicquot, Champagne FR 180

Brut, Waris-Larmandier, Racines de Trois, FR 225 ◊

Brut, Lallier, Millesime (2002) Champagne, FR 220 ◊

## WHITE

Sancerre, Domaine Gerard & Hubert Thiro, FR 21/84

Sauvignon Blanc, Priest Ranch, Napa Valley, CA 16/64

Chardonnay, Trefethen, Napa Valley, CA 16/64

Cortese, La Raia, "Pleo" Gavi, Piedmont, IT 14/ 56 ◊

Sauvignon Blanc, The Better Half, Marlborough, NZ 56

Tressalier, *Different*, Domaine du Pav e, Loire Valley, FR 68

Assyrtiko, Alexakis, Crete, EL 55 ◊

Vermentino, il Monticello, Colli di Luni, IT 60 ◊

Roero Arneis, Vietti, Piedmont, It 78

Les Garrigues Blanc, Jean Louis Denois, FR 52 ◊

Riesling, Urziger Wurzgarten, Dr. Loosen GER 38 (375ml)

Riesling, Hubert Meyer, Alsace, FR 45

Gruner Veltliner, Weixelbaum, Kampta, AT 52 ◊

Muscadet, Les Salines, Gilbert Chon, Loire Valley, FR 58 ◊

Pinot Grigio, Nals Margreid Hill, Alto Adige DOC IT 54

Cortese, Gavi, Tenuta Olim Bauda, Piedmont, IT 56 ◊

Pouilly-Loche, Clos de Rocs, Les Quatre Saisons,FR 94 ◊

Chardonnay, Cordon, Santa Maria Valley, CA 68

Chardonnay, Hey Ginger, Lumen, Santa Barbara 54 ◊

Chardonnay, County Line, Sonoma Coast, CA 78 ◊

## ROS E / ORANGE

Ch ateau D'Olli eres, Cotes de Provence, FR 16/64

Pinot Noir Ros e, Frey, Rheinhessen, GER 12/48

Falanghina/Fiano, Oranotango, Paso Robles, CA 16/64 ◊

Cartixa Vermell,Vila Abellus,Escabeces,Catalunya, SP 54 ◊

Semi-Sparkling Orange, Domaine Glinavos, Paleokerisio, (500ml) EL 35 ◊

## RED

Pinot Noir, Aether, Santa Barbara, CA 19/76

Cabernet Sauvignon, Eco Terreno, Alexander Valley 16/64

Valpolicella, Tasi Verona, DOC, IT 16 / 64 ◊

Beaujolais, Griottes, Pierre Marie Chermette, FR 15/60

Pinot Noir, Cristom, Mt. Jefferson, Willamette, OR 45

Pinot Noir, J Christopher, Willamette, OR 85

Gevrey Chambertin, Rene Bouvier, FR 148 ◊

Chianti, Terre di Corzano, Tuscany, IT 56 ◊

Brouilly, Domaine de Bel-Air, Jean Marc Lafont, FR 65 ◊

Beaujolais, Fleurie, Roche Guillon, Domaine de Fa, FR 84

Monica di Sardegna, Oltreluna, Pala, IT 56

Cala Cala Rosso, Nerello, Calabretta, Sicilia, IT 58

Super Tuscan, Viticcio Bolgheri, Tuscany, IT 68 ◊

Gigondas, Domaine Font-Sane, Rhone Valley, FR 80

Tempranillo, Remelluri, Rioja Reserva, SP 98 ◊

Grenache/Syrah, Lou Combaou, Cotes du Rhone, 56 ◊

Syrah, L'Appel des Sereines, Francois Villard, FR 56 ◊

Nebbiolo, Langhe, De Forville, Piedmont, IT 58 ◊

Spanish Red Blend, Mas Marer Monstant, Catalonia, SP 48

Barolo, Ca'Viola, Piedmont, IT 118 ◊

Bordeaux, Petit Picoron, Sainte-Colombe, FR 68

Bordeaux, Moulin de Riche, Saint Julien, FR 125

Bordeaux Blend, Cuvelier Los Andes, Gran Vin, AR 110

Chateauneuf du Pape, Bois de Boursan, FR 135

Cabernet / Zinfandel, VGS, Potelle Two, Napa, 185

Cabernet Sauvignon, Priest Ranch, Napa, CA 92

Cabernet Sauvignon, Jayson by Pahlmeyer, Napa, CA 180

Cabernet Sauvignon, Adaptation, Napa, CA 190

Cabernet Sauvignon, "The Mascot", Oakville

(375ml) 120/ (750ml) 240

◊ (wines are natural / bio / organic / sustainable)