

Cheese Boards 1/\$7 2/\$11 3/\$15 4/\$19 6/35

Saint-Loup Sainte Maure-Goat-France-Semi Soft * **Brie**-Cow-France-Soft * **Manchego** (aged 12 mo.)-Sheep-Spain-Firm
Pecorino Grand Cur-Sheep-Italy-Hard * **Le Delice De Bourgogne**-Cow-France-Soft * **Saint Agur-Blue** Cow-France-Soft

Charcuterie: 1/\$12 2/\$16 3/\$19

Prosciutto-Cured Pork Leg Aged 18 mo. * **Finocchiona**-Aromatic Salami w/Fennel * **Casalingo Piccante**- Spicy Semi-Dry Salami

APPETIZERS

Left Coast Pizza -Flatbread with Fresh Herbs, Olive Oil, Mozzarella, Tomato, Olives, Pasilla Peppers with choice of Prosciutto, Salami, or Sausage \$13.95

Hummus with Apples and baked Pita Chips \$9.95

Smoked Salmon with Spinach Sauce on Baguette Toasts with Lemon \$12.95

SAUSAGES \$7/LINK

Garlic Chicken

A flavorful Sicilian Style Sausage made with lean Chicken thigh meat. Topped with cracked fennel, garlic, Romano cheese and a splash of red wine

Tri-Peppers

Our best seller! This lean pork sausage is made with cracked black pepper, red bell pepper, and a little Green Jalapeno Pepper. Instead of hot & spicy, this sausage is “sweet & sassy”

Jalapeño Hot Link

Our hottest sausage! This lean pork sausage is part of the Cajun family and made Texas style! It is made with both Jalapeño Pepper and Cayenne pepper for a fast start and a slow finish

SALADS (mixed baby greens)

The Los Felix - Prosciutto and Pear Salad with crumbled Blue Cheese & Raspberry-Dijon Vinaigrette. Topped with Red Onion & Candied Walnuts \$13.95

Goat Cheese and Walnut Salad – with Balsamic Vinaigrette \$11.95

Caprese – Fresh Mozzarella with Sliced Tomatoes drizzled with pesto and Balsamic Vinegar \$9.95

Grilled Paninis (Served with Side Salad)

The Sparks-Goat cheese, Sun Dried Tomato, with Pesto sauce \$9.95 *Add Roast Beef, Prosciutto, Turkey, or Salami \$3.00

Buffalo Mozzarella with fresh Tomato and Pesto Sauce \$9.95 *Add Roast Beef, Prosciutto, Turkey, or Salami \$3.00

Roast Beef with Au Jus Dipping Sauce \$11.95

Left Coast Wine Club – with Roast beef, Turkey, Crispy Prosciutto, mixed Greens, Tomato and Avocado Mayo \$14.95

Desserts

Gelato - *White Chocolate Amore w/Strawberry *Chocolate Amore w/Raspberry *Chocolate Dolce *Turtle \$6.50

French Dark Chocolate Truffles (4) \$4.50

Extras

Cured Mixed Olives \$3.50 * Mixed Nuts \$3.50 * House made Olive Tegenade on Toasted Baguette (4 pieces) \$6.00

Nightly specials by Chef Arizmendi

Baby Iceberg Hearts

With cherry tomatoes, bacon, blue cheese dressing, and topped with scallions and crumbled blue cheese. \$12.95

Prosciutto Salad

Prosciutto with mixed baby greens, florets of melon, topped with sliced parmesan, and finished with a balsamic reduction. \$13.95

Fresh Asparagus Grilled

With parmesan cheese and house vinaigrette. \$5.95
Add Prosciutto \$4.00

Grilled Yellow Peppers...

Filled with shrimp, three cheeses, with spinach sauce, and garlic pesto. \$12.95

Rare Ahi Tuna wrapped in Prosciutto

Lightly grilled and served with crystallized shallots in a red wine reduction with fresh avocado cream. \$12.95

Shrimp with Grilled Fruits

House marinated shrimp grilled and served on grilled pineapple & mango, topped with avocado & fruit salsa, and finished with sweet basil olive. \$12.95

Hanger Steak

Prime, natural hanger steak (6oz) grilled, served with a side dish of petite penne pasta in a pepper jack cheese sauce, with grilled asparagus. \$17.95