

SPUNTINI - BITES

WARM FOCACCIA BREAD extra virgin olive oil 9
ROASTED GARLIC CHEESY BREAD 9
FRIED OLIVES anchovies, lemon zest 10
MARINATED OLIVES fennel, orange, garlic 10
CALAMARI FRITTI roasted red pepper aioli 18
SAFFRON ARANCINI fontina, lemon-garlic aioli 15
WHITE BEAN MINISTRONE parmigiano 14

SWEET

BEIGNETS 24

cinnamon mascarpone whipped cream,
housemade strawberry jam

CLASSIC FRENCH TOAST 24

seasonal fruit, mascarpone whipped cream, maple syrup

ORANGE BLUEBERRY FRENCH TOAST BAKE 24

blueberries, toasted pistachios,
whipped lemon-ricotta, honey

LUNCH

M.F. BURGER 25

aged cheddar, crispy prosciutto, butter lettuce, tomato,
M.F. sauce, sesame brioche bun, housemade pickle

CHICKEN SANDWICH 26

bell pepper, onion, tomato, basil, arugula,
fontina, red pepper aioli

BLACKENED SALMON SALAD 34

arugula, watermelon radish, avocado,
fennel pollen, pine nuts, citrus vinaigrette

PULLED SMOKED CHICKEN SALAD 28

baby greens, apples, feta, golden raisins,
candied pecans, poppy seed dressing

COBB 26

butter lettuce, chicken breast, bacon, tomatoes, egg, chives,
pt. reyes blue cheese, avocado, herbed buttermilk dressing

SIDES

APPLEWOOD SMOKED BACON 9

CHICKEN APPLE SAUSAGE 9

ROASTED BREAKFAST POTATOES rosemary salt 8

MARKET FRUIT 13

Magic Flute

BRUNCH MENU

SAVORY

PROSCIUTTO COTTO BENEDICT 26

poached eggs, prosciutto cotto, spinach,
hollandaise, brioche, chives, seasonal greens

AVOCADO TOAST BENEDICT 25

poached eggs, chili flakes, tomato,
hollandaise, brioche, chives, seasonal greens

SMOKED SALMON LATKE BENEDICT 33

poached eggs, hollandaise, potato latke,
crispy capers, seasonal greens

BREAKFAST SANDO 25

fried egg, prosciutto cotto, arugula, tomato, fontina,
basil pesto-mayo, focaccia bun, seasonal greens

QUICHE 25

farm eggs, hickory bacon, caramelized onion,
swiss cheese, spinach, seasonal greens

SALMON SCRAMBLE 32

farm eggs, wild salmon, artichoke, onion,
tomato, chive-cream, seasonal greens

HUNTER'S SCRAMBLE 25

farm eggs, chicken apple sausage, mushroom,
fontina cheese, truffle oil, seasonal greens

PRESIDIO SCRAMBLE 25

farm eggs, hickory bacon, brie,
mushroom, seasonal greens

PULLED SMOKED CHICKEN HASH 26

poached eggs, bell peppers, onion, hollandaise,
sun-dried tomatoes, hash brown potatoes

CHORIZO CHILAQUILES 25

fried eggs, spicy chorizo, salsa roja, cotija cheese,
pickled onion, avocado, crema, tortilla chips

GARDEN VEGETABLE SCRAMBLE 24

farm eggs, zucchini, tomato,
spinach, mozzarella, seasonal greens



ALWAYS MADE WITH LOVE

* ALL OF OUR SAUCES AND DRESSINGS ARE MADE FROM SCRATCH IN-HOUSE * WE USE FRESH LOCAL PRODUCE, SEAFOOD AND MEATS *
* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS *

LUNCH MENU



Magic Flute

SPUNTINI - BITES

WARM FOCACCIA BREAD	extra virgin olive oil	9
ROASTED GARLIC CHEESY BREAD		9
FRIED OLIVES	anchovies, lemon zest	10
MARINATED OLIVES	fennel, orange, garlic	10
CALAMARI FRITTI	roasted red pepper aioli	18
SAFFRON ARANCINI	fontina, lemon-garlic aioli	15
WHITE BEAN MINISTRONE	parmigiano	14
NEW ENGLAND CLAM CHOWDER		14
GRILLED DATES	pt. reyes blue cheese, prosciutto	15
ROASTED BEETS	lemon-ricotta, arugula, pistachio	15

PASTA

PAPARDELLE ALLA BOLOGNESE 26
8 hour beef & pork ragu, parmigiano

PESTO CHICKEN PENNE 26
spinach, onion, sun-dried tomatoes,
pesto cream, parmigiano

SAFFRON PRAWN SCAMPI 34
asparagus, cherry tomato, garlic, chili flake,
saffron cream, tagliatini, parmigiano

SPICY 'NDUJA RIGATONI ALLA VODKA SAUCE 25
garlic, onion, vodka, cream, tomato sauce, parmigiano

CLAM VONGOLE 27
garlic, chili flake, olive oil, white wine, tagliatini

BREAKFAST

QUICHE 25
hickory bacon, caramelized onions,
swiss cheese, spinach, green salad

PRESIDIO SCRAMBLE 25
brie, hickory bacon,
mushrooms, green salad

PIZZA

LAUREL HEIGHTS PIZZA 25
prosciutto di parma, mozzarella,
caramelized onion, honey, arugula

SALAD

BLACKENED SALMON 34
arugula, watermelon radish, avocado,
fennel pollen, pine nuts, citrus vinaigrette

COBB 26
butter lettuce, chicken breast, bacon, tomatoes, egg, chives,
point Reyes blue cheese, avocado, herbed buttermilk dressing

CLASSIC CAESAR 18
romaine, garlicky croutons,
parmigiano, caesar dressing

PULLED SMOKED CHICKEN 28
baby greens, apple, feta, golden raisins,
candied pecans, poppy seed vinaigrette

BAY SHRIMP LOUIE 27
romaine, hard boiled egg, potatoes, tomatoes,
celery, chives, louie dressing

ITALIAN CHOP 25
romaine, radicchio, crispy fava beans,
salami, tomato, onion, pepperoncini,
olives, provolone, red wine vinaigrette

SANDWICH

M.F. BURGER 25
aged cheddar, crispy prosciutto, butter lettuce, tomato,
M.F. sauce, sesame brioche bun, housemade pickle

LAMB BURGER 26
jalapeño, cilantro, butter lettuce, tomato, cucumber yogurt sauce,
sesame brioche bun, housemade pickle

MORTADELLA 25
stracciatella cheese, pistachio, arugula, pesto, focaccia bun

GRILLED CHICKEN BREAST 26
bell pepper, onion, tomato, basil,
arugula, fontina, red pepper aioli, filone bun

PAN SEARED SALMON 28
tomato, butter lettuce, tartar sauce, filone bun

ANTIPASTO 24
salami, prosciutto cotto, tomato, pepperoncini,
butter lettuce, provolone, garlic aioli, focaccia bun

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DINNER MENU



SPUNTINI - BITES

- WARM FOCACCIA BREAD extra virgin olive oil 9
ROASTED GARLIC CHEESY BREAD 9
FRIED OLIVES anchovies, lemon zest 10
MARINATED OLIVES fennel, orange, garlic 10
CALAMARI FRITTI roasted red pepper aioli 18
SAFFRON ARANCINI fontina, lemon-garlic aioli 15
WHITE BEAN MINESTRONE parmigiano 14
NEW ENGLAND CLAM CHOWDER 14

INSALATA

- ROASTED BEETS 16
whipped lemon-ricotta, arugula, pistachio
- GRILLED MEDJOOL DATES 16
pt. reyes blue cheese, prosciutto,
arugula, olive oil, balsamic reduction
- ARUGULA & PROSCIUTTO DI PARMA 17
pine nuts, lemon, olive oil, parmigiano
- CLASSIC CAESAR 17
romaine, garlicky croutons, parmigiano, caesar dressing
- ITALIAN CHOP 17
romaine, radicchio, crispy fava beans,
salami, tomato, onion, pepperoncini,
olives, provvolone, red wine vinaigrette

PASTA

- PAPARDELLE ALLA BOLOGNESE 26
8 hour beef & pork ragu, parmigiano
- PESTO CHICKEN PENNE 26
spinach, onion, sun-dried tomatoes,
pesto cream, parmigiano
- FRUTTI DI MARE 35
salmon, prawns, calamari, garlic, basil,
white wine, marinara, tagliatini
- SAFFRON PRAWN SCAMPI 34
asparagus, cherry tomato, garlic, chili flake,
saffron cream, tagliatini, parmigiano
- SPICY 'NDUJA RIGATONI ALLA VODKA SAUCE 25
garlic, onion, vodka, cream, tomato sauce, parmigiano
- CLAM VONGOLE 27
garlic, chili flake, olive oil, white wine, tagliatini
- ITALIAN SAUSAGE PENNE 25
shallot, capers, chili flake, olive oil, parmigiano
- RAVIOLI 26
seasonally rotation

ENTREE

- LAUREL HEIGHTS PIZZA 25
prosciutto di parma, mozzarella,
caramelized onion, honey, arugula
- RISOTTO 26
forest mushroom, spinach, onion,
pine nut, pesto, parmigiano
- CHICKEN MARSALA 28
panko bread crumb, mushroom,
garlic, creamy potatoes
- SALMON PICATTA 35
lemon, shallot, caper, tomato,
spinach, fingerling potatoes
- GRILLED PORK CHOP 36
fig marmalade, fingerling potatoes,
brussel sprouts, bacon



LA DOLCE VITA



CINNAMON & SUGAR BEIGNETS (2) 16
mascarpone whipped cream, house made strawberry jam

SLICE OF PIE 14
mascarpone whipped cream, berries

GELATO 9
VANILLA
TIRAMISU

SALTED MAPLE BUTTER PECAN

AFFOGATO - ADD A SHOT OF ESPRESSO 3.5

SORBETO 9
CHERRY



HOT BEVERAGES

Drip Coffee 6

Lavazza Espresso 3.5

Espresso tonic 8

Cappuccino 7.5

Latte 7.5

Mocha 8

Hot Chocolate 7.5

Hot Tea 6

ENGLISH BREAKFAST - EARL GREY -
CHAMOMILE - GREEN - MINT

VIN DOLCE

Prosecco Float 18
serverd over Cherry Sorbeto

Grahams 20yr Port 18

Vin Santo Del Chianti Classico 15
Borgo Scopeto

Moscato d'Astia 26
Saraocco, 375ml

LA DOLCE VITA



CINNAMON & SUGAR BEIGNETS (2) 16
mascarpone whipped cream, house made strawberry jam

SLICE OF PIE 14
mascarpone whipped cream, berries

GELATO 9
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Moscato d'Astia 26
Saraocco, 375ml



COCKTAILS

MARGARITA 13
sweet, sour & salty

GREYHOUND 13
sour, sweet & citrus

PALOMA 13
sour, sweet & citrus

COSMO 13
citrus, tart & balanced

BLOODY MARY 13
spicy, vegetable, salty

CHAMPAGNE COCKTAIL 13
citrus, sweet, botanical

GENTIAN AMARO SPRITZ 13
citrus, herbal, floral

MIMOSAS

MIMOSA 13
citrus & sweet

BELLINI 13
sweet, acidic & floral

CRAN-MOSA 13
tart & fruity

POM-MOSA 13
sour, sweet & fruity

GRAPEFRUIT-MOSA
13
sour, sweet & citrus

JUICES

Fresh Orange 7
Fresh Grapefruit 7
Cranberry 6
Apple 6

NON-ALCHOLIC

House brewed Iced Tea 8
Arnold Palmer 8
S. Pellegrino Limonata 6
Fiuggi Sparkling Water 9
Coke 5
Diet Coke 5

STRONGWATER SODAS

Grapefruit Soda 5
Bitters + Soda 5
Ginger Beer 5
Spanish Tonic Water 5
Aperitif Spritz 5

HOT BEVERAGES

Drip Coffee 6
Lavazza Espresso 3.50
Espresso tonic 7
Cappuccino 7
Latte 7
Mocha 7.50
Hot Chocolate 6
Hot Tea 6
{English Breakfast, Earl Grey,
Chamomile, Green, Mint}



BY THE GLASS

BUBBLES

PROSECCO D.O.C. 14

Guinigi, Brut, Treviso, IT

CRÉMANT D'ALSACE 15

Helfrich, Brut, D'Alsace, FR

ROSÉ SEC 14

Veuve Devienne, FR

WHITE

PINOT GRIGIO 14

Lagaria, Delle Venezie, IT

VERMENTINO / VERDICCHIO 14

Falesco, Vitiano Bianco, IT

GRILLO 15

Tenuta Regaleali, DOC Sicily, IT

SICILIA BIANCO 14

Regaleali, DOC Sicily, IT

SAUVIGNON BLANC 15

Cantina Puiatti, Friuli, IT

CHARDONNAY 16

Cotarella, Ferentano, Lazio, IT

ROSÉ

ROSÉ 15

Campuget, Rhone, FR '23

RED

PINOT NOIR 16

Balleto, Russian River Valley, CA '20

BARBERA 16

Albera d'Asti, DOCG, Piedmont, IT '19

NERO D'AVOLA 15

Zabù, DOC, Sicily, IT '21

SANGIOVESE 16

Caparzo, Tuscany, IT '22

CHIANTI CLASSICO 16

Cecchi, DOCG, Tuscany, IT '22

RED BLEND 15

*Cabernet-Merlot-Sangiovese
Falesco, Vitiano Rosso, Lazio, IT '20*

BEER

AMERICAN LAGER 10

*Maize Runner, Original Pattern Brewing Co. -
Oakland CA, 5.3%*

PILSNER 10

*Country Doctor, Original Pattern Brewing Co. -
Oakland CA, 5.4%*

BLONDE ALE 10

Mastri Birrai Umbri - Italy, 5.6%

PALE ALE 10

*Quarter Time, Original Pattern Brewing Co. -
Oakland CA, 5.6%*

ITALIAN PALE ALE 10

Mastri Birrai Umbri - Italy, 6.5%

HAZY IPA 10

*Whatever Makes You Hazy, Original Pattern Brewing
Co. - Oakland CA, 7%*

BOTTLE LIST

HALF BOTTLES

CRÉMANT

Bailly Lapierre, Brut, Bourgogne, FR 30

MOSCATO D'ASTI

Saracco, Castiglione Tinella, IT 26

AMARONE della VALPOLICELLA

Giuseppe Campagnola, Veneto, IT '18 35

SPRITZ

MOMMENPOP

Blood Orange Spritz Pop, Napa, CA 30
Served over ice*

BUBBLES

ROSÉ SEC

Veuve Devienne, "the Widow", FR 55

PROSECCO D.O.C.

Guinigi, Brut, Treviso, IT 58

PROSECCO SUPERIORE D.O.C.G.

Bortolomiol, Brut, Valdobbiadene, IT 67

CRÉMANT D'ALSACE

Helfrich, D'Alsace, FR 60

BRUT

Roederer Estate, Anderson Valley, CA 50

CHAMPAGNE

Louis Roederer 244, Reims, FR 135

ROSÉ

ROSÉ

Balleto, Russian River Valley, CA 63

WHITE

PINOT GRIGIO

Lagaria, Delle Venezie, IT 56

VERDICCHIO

Umani Ronchi, Marche, IT 56

VERMENTINO / VERDICCHIO

Falesco, Vitiano Bianco, IT 56

GRILLO

Tenuta Regaleali, DOC, Sicily, IT 60

SICILIA BIANCO

Regaleali, DOC Sicily, IT 56

SAUVIGNON BLANC

Cantina Puiatti, Friuli, IT 60

ROSÉ

Campuget Costières, Nîmes, FR 55

FIANO

Feudi di Gregorio, Campania, IT 64

CHARDONNAY

Flowers, Sonoma Coast, CA 75

CHARDONNAY

Diatom, Santa Barbara, CA 66

CHARDONNAY

Cotarella, Ferentano, Lazio, CA 60

CHARDONNAY

Rombauer Vineyards, Carneros, CA 80

RED

BARBERA Albera d'Asti, DOCG, Piedmont, IT '21 // 64

LANGHE NEBBIOLO Borgogno, "NO NAME" - DOC, Barolo, IT '20 // 77

PINOT NOIR Admire, by Dan Kosta, Sonoma Coast, CA '23 // 55

PINOT NOIR Balleto, Russian River, CA '22 // 64

PINOT NOIR Twomey, Russian River Valley, CA '21 // 85

PINOT NOIR Flowers, Sonoma Coast, CA '22 // 80

MONTEPULCIANO Umani Ronchi, Campo San Giorgio, Conero Riserva, Marche, IT '17 // 137

ETNA ROSSO Giovanni Rosso, Sicily, IT '17 // 76

ETNA ROSSO Carranco, Sicily, IT '19 // 67

NERO D'AVOLA Zabù Sicily, IT '21 // 56

VALPOLICELLA Nicolis, DOC, Veneto, IT '20 // 64

SANGIOVESE Caparzo, Tuscany, IT '22 // 53

SANGIOVESE Il Poggione, Rosso di Montalcino, DOC, Tuscany, IT '22 // 63

SANGIOVESE Barbi, Brunello di Montalcino, DOCG, Tuscany, IT '17 // 96

CHIANTI CLASSICO Ruffino Riserva, Ducale Oro, DOCG, Tuscany, IT '19 // 67

CHIANTI CLASSICO Cecchi, DOCG, Tuscany, IT '22 // 64

CHIANTI CLASSICO Il Molino de Grace, Tuscany, IT '20 // 65

AGLIANICO Feudi di San Gregorio, "Rubrato", Campania, IT '21 // 63

CABERNET-MERLOT-SANGIOVESE BLEND Falesco, Vitiano Rosso, Umbria, IT '21 // 55

ZINFANDEL Rombauer Vineyard, Sonoma County, CA '20 // 63

MERLOT Cotarella, Sodale, Lazio, IT '20 // 61

SAGRANTINO Còlpetrone, Umbria, IT '11 // 54

CABERNET SAUVIGNON Mt. Brave, Mt. Veeder, Napa Valley, CA '19 // 270

CABERNET SAUVIGNON Quintessa, Rutherford, Napa Valley, CA '21 // 550

CABERNET SAUVIGNON Justin, Reserve, Paso Robles, CA '22 // 92

