



# HOME DELIVERY AND PICK UP MENU

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OR CALL

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V=Vegetarian VV=Vegetarian/Vegan GF=Gluten Free

<b><u>SOUPS</u></b> (Served with Grilled Bread)		<b>Bowl (Serve 1)</b>	<b>Quart (Serve 2-3)</b>
Vegetarian Black Bean Chili / Pico De Gallo & Cotejo Cheese	V-GF	\$8	\$18
Tomato- Basil & Stilton Bisque	V-GF	\$8	\$18
Soup Of The Day (Please call for selection)		\$8	\$18
<b><u>SALADS</u></b> (Served with Grilled Bread)		<b>Single Serve</b>	<b>Family Style (serve 5)</b>
<b>Little Gem Caesar</b>		\$9	\$38
Traditional Dressing / Chives / Croutons / Reggiano			
<b>Farmer's Market Green Salad</b>	V-GF	\$9	\$38
Farm Fresh Young Greens / Shaved Vegetables / House Vinagrette			
<b>Seasonal Chopped Salad</b>	V-GF	\$10	\$42
Young Lettuce / Butternut Squash / Pomegranate / Quinoa / Cauliflower / Feta / Pepitas / Banyul's Vinagrette			
<b>Add Protein to any Salad (Price pp)</b>		Grilled Chicken \$ 6 / Pc Grilled Scottish Salmon \$8 / Grilled Shrimp \$7	
<b>Candied Pecan &amp; Grilled Chicken Salad</b>	GF	\$17	
Farm Fresh Young Greens & Romaine/ Point Reyes Blue Cheese / Apples/ Aged Balsamic Dressing			
<b>Grilled Salmon Nicoise</b>	GF	\$19	
Farm Fresh Young Greens / Haricot Verts / Roasted Peppers / Olives / Capers / Egg / Marble Potatoes / Red Wine Vinagrette			
<b>Poached Chicken Salad</b>	GF	\$17	
Arugula & Greens / Shaved Reggiano / Fennel / Radish / Lemon-Garlic Dressing			
<b><u>STARTERS / APPETIZERS</u></b>		<b>Single Serve</b>	<b>Family Style (serve 5)</b>
<b>Burrata &amp; Roasted Tomato Caprese</b>	V	\$13	\$54
<b>California Cheese and Cured Italian Salumi</b>		\$18	\$75
Seasonal Accruments & Toasted Crostini			
<b>Roasted Market Vegetables</b>	V-GF	\$12	\$50
Labneh Yogurt / Pistachio / Za'atar / Olive Oil			
<b>Marinated Shrimp Al Ajillo</b>	GF	\$14	\$58
Calabrian Chili / Lime / Hotel Butter - Garlic Sauce			
<b>Grilled Mediterranean Eggplant</b>	V-GF	\$12	\$50
Thyme Roasted Tomatoes / Mint / Feta / Romesco / Basil Oil			
<b><u>ENTREES</u></b>		<b>Single Serve</b>	<b>Family Style (serve 5)</b>
<b>Orecchiette Pasta</b>		\$16	\$68
Pork Fennel Sausage Sugo / Broccolini / Roasted Peppers/Pecorino & Herb Breadcrumbs			
<b>Penne Pasta</b>	V	\$15	\$60
Eggplant / Tomato Basil Sauce /Confit Garlic / Mint / Almonds & Feta			
<b>Farmer's Bucatini</b>	V		
Pistachio Pesto / Butternut Squash / Cauliflower / Haricot Verts & Parmigiano		\$15	\$60
<b>Pasta &amp; Meatballs</b>		\$16	\$68
Tomato -Basil Sauce & Parmigiano			
<b>Braised Beef Short Ribs with Pomegranate Demi Glace</b>	GF	\$22	\$95
Roasted Garlic Mashed Potatoes / Heirloom Carrots & Cauliflower			
<b>Scottish Salmon with Citrus Beurre Blanc</b>	GF	\$22	\$95
Quinoa / Leeks / Haricot Verts & Heirloom Carrots			
<b>Petaluma Natural Chicken Breast with Rosemary - Garlic Pan Sauce</b>	GF	\$20	\$90
Thyme Roasted Marble Potatoes & Broccolini			
<b>Jumbo Shrimp with Lemon - Garlic Pan Sauce</b>		\$22	\$90
Saffron Pearl Couscous / Cauliflowers / Medijol Dates / Pinenuts / Fresh Herbs			
<b>Tuscan Farro with Vegan Romesco Sauce</b>	VV	\$14	\$65
Cauliflower / Heirloom Carrots / Haricot Verts / Pistachio Pesto / Shallot Soffritto / Almonds			
<b><u>SIDES</u></b>		<b>Single Serve</b>	<b>Family Style (serve 5)</b>
Roasted Cauliflower with Pistachio Pesto	VV-GF	\$9	\$36
Broccolini with Feta & Calabrian Chili	V-GF	\$8	\$32
Haricot Verts with Mint / Shallots & Almonds	VV-GF	\$8	\$32
Roasted Garlic Mashed Potatoes	V-GF	\$7	\$30
Saffron Couscous with Dates & Pinenuts	VV	\$7	\$30
<b><u>JUNIORS (U 10)</u></b>		<b>Single Serve</b>	
Petaluma Natural Chicken Tenders & Fries With Ranch & Ketchup		\$10	
Cheeseburger & Fries		\$10	
Pasta with Tomato Sauce or Plain Butter Sauce		\$8	
White Cheddar Mac & Cheese		\$8	