

D I N N E R M E N U

STARTERS

Sweet Milk Bread 7	Calamari Fritti 18	Little Gems by Pretti GFO 18
House milk bread warm from the oven, with lovingly whipped Vermont butter	Lightly battered calamari served with house aioli	Baby gem, toasted almonds, watermelon radish & Parmesan with Sherry vinaigrette
Butternut Squash Soup GFO 11	Beet Salad GFO 18	+ Grilled Buttermilk Chicken Thigh 6
Butternut squash & pumpkin, silky crème fraîche & toasted almonds	Honey roasted beets, arugula, crisp apple, candied walnuts with feta & house vinaigrette	+ Bodega Bay Smoked Salmon 8
Pretti Crispy Potatoes 13	Spring Garden Stracciatella 20	+ Monterey Bay Shrimp 8
Golden smashed potatoes with silky garlic aioli & bright salsa verde	Silky Burrata cream with Zuckerman's farm asparagus, fresh seasonal fruit, pickled tomatoes & Saba Dressing	Potato Croquette 20
Crispy Brussels Sprouts • 13	Tuna Tartare ※ 22	Crispy fingerling potato, house aioli & crème fraîche, crowned with caviar
Crispy Brussels sprouts with smoky bacon, tossed with hot honey	Fresh tuna, sweet chili ponzu, toasted sesame & crisp chips	The Caviar Moment ※ 39
Monterey Bay Shrimp Cocktail 16		Kaluga Reserve caviar 0.5oz, cool crème fraîche & chives served with warm house roti
GFO		
Chilled bay shrimp with horseradish & cocktail sauce		

MAINS

Fried Chicken Burger 21	Parisian Croque Monsieur 22	Fish of the Day Market Price
Mary's crispy fried chicken, shredded cabbage & house aioli, served with french fries	Melted Gruyère & Black Forest ham on golden-toasted house bread, arugula with sherry vinaigrette	A seasonal selection of fish, thoughtfully prepared with a medley of market vegetables & a refined, house-crafted sauce
+ Extra Chicken 5	+ Sunny Egg — make it a Madame 3	
+ Egg 3	Heritage Pork Chop ※ 34	Braised Short Rib GFO 36
Pretti American Wagyu Smashed Cheeseburger 24	16oz bone-in, celery root purée, green apple, broccolini, seasonal fruits & vegetables, with a mustard sauce	24-hour braised short rib, broccolini, butternut squash purée & au jus
6oz Wagyu patty, house aioli, caramelized onions, cornichons, market tomatoes, little gems & melted cheddar, served with french fries	Lamb Ragù Linguini GFO 29	Duck Risotto GFO 36
+ Extra Patty 6	Braised lamb ragù, pomodoro sauce, Reggiano parmesan & Saba dressing	48-hour aged maple duck breast, mushroom risotto, duck jus & Reggiano parmesan
+ Egg 3	Coastal Clam Linguini • GFO 25	Steak Frites au Poivre ※ 37
Chicken Cordon Bleu 27	Manila clams, in a velvety cream sauce, brightened with house salsa verde	10oz NY strip, peppercorn sauce, chimichurri & golden frites
Chicken breast, ham, gouda & cheddar, tomato concassé, sriracha aioli, arugula & seasonal fruit, Saba dressing	Wild Mushroom Cream Pasta 22	Monterey Bay Branzino GFO 36
	GFO	Charbroiled whole branzino in Meyer lemon beurre blanc, with a crisp house salad
	Wild mushrooms in a truffle butter cream, crowned with aged Reggiano & shaved almonds	

Gluten-free pasta available +1.5

PRETTI KIDS — for our little guests, 12 & under

Creamy Mac 13	Cheesy Burger 13
Our house mac & cheese	3oz Wagyu patty, house aioli & melted cheddar with golden fries
Crispy Chicken Basket 13	
Buttermilk fried chicken with golden fries	

SWEETS

Chocolate Lava Cake 12
Warm chocolate cake with a molten center

※ Consuming raw or undercooked food may increase your risk of foodborne illness

• May Contain Spicy Ingredients

GFO Gluten-Free Option

At Pretti Platters, your comfort and safety matter to us. Please inform your server of any food allergies or dietary restrictions.

A 20% gratuity will be added to parties of 5 guests or more.

DRINKS MENU

CAFÉ

Coffee · Espresso	5
Hot Chocolate	6
Milk · Chocolate Milk	5
Americano	5.5
Cappuccino	6
Latte · Chai Tea Latte · Caramel Macchiato	6.5
Mocha	7
Orange Espresso	8
Matcha Latte	7
Strawberry Matcha Latte · Matcha Latte Espresso	9

*Espresso served double shot · Sub oat or almond milk +1.5
Add vanilla or caramel +1 · Extra shot +2*

TEA

Iced Tea	5
Arnold Palmer	6
Hot Tea · Black · Green · Oolong · Herbal	5

ZERO PROOF

Apple Ginger Fizz	11
Apple cider, fresh ginger, ginger beer & lime juice	
Pretti Please	11
Zero proof gin, fresh lemon juice & tonic water	
Pretti Berry	11
Fresh berries, lemon juice, simple syrup & soda water	
Velvet Bloom	11
Zero proof gin, lime juice, fresh mint & ginger	
Coke · Diet Coke · Sprite	4
Lemonade · Apple · Cranberry	5
Fresh Squeezed Orange Juice · Strawberry Lemonade	6
Ginger Beer · Apple Cider	6
Saratoga Sparkling · Still Water 750ml	7.5

COCKTAILS

Yuzu Margarita	14
Sabe blanco tequila, peach syrup, yuzu syrup & fresh lime	
Pretti Sunrise	14
Sabe blanco tequila, triple sec syrup, orange juice & grenadine	
Jasmine Lumière	14
Soju, Jasmine sparkling & simple syrup	
Pretti Lemondrop	14
Soju, triple sec syrup, simple syrup & fresh lemon juice	
Lychee Martini	14
Soju, lychee juice, lemon juice & lychee syrup	
Espresso Martini	14
Soju, Coffee Liqueur & a bold pull of espresso	
Pretti Appletini	14
Soju, triple sec syrup, simple syrup, lemon juice & apple syrup	

BEER

KSA Kölsch	6
San Francisco, CA · ABV 4.6%	
Mango Cart Wheat Ale	6
Los Angeles, CA · ABV 4.0%	
Lagunitas IPA	6
Petaluma, CA · ABV 6.2%	

RED WINE

Sea Sun Pinot Noir, California 2023	12 · 46
Baked cherries, vanilla & warm spices	
Roth Cabernet Sauvignon, Alexander Valley 2023	14 · 54
Bold & full-bodied — black cherry, plum & cocoa	
Waterbrook Malbec, Columbia Valley 2022	10 · 38
Rich & fruit-forward — blackberry, plum & dark cherry	

WHITE WINE

Sea Sun Chardonnay, California 2024	12 · 46
Bright & crisp — apricot, peach & creamy finish	
Benzinger Sauvignon Blanc, Sonoma	11 · 42
Vibrant & crisp — lemon, grapefruit & fresh-cut grass	
Ruffino Pinot Grigio, Delle Venezie DOC, Italy	13 · 50
Light & dry — apple, pear & bright citrus	

SPARKLING

House Sparkling	9 · 34
Gloria Ferrer Brut, Sonoma County	13 · 49
Avissi Prosecco DOC, Italy	10 · 39

ROSÉ

Seaglass Rosé, Central Coast	11 · 42
Strawberry & dried rose petals	