

APPETIZERS

SOUP OF THE DAY	choose one of our house-made soups always one vegetarian selection	8.5
PROSCIUTTO di PARMA AND SEASONAL FRUIT		12.5
VRAVIOLI	spinach ravioli with ricotta in a creamy pesto sauce	11.5
VBRUSCHETTA	tomatoes, garlic and basil on grilled country bread	9.5
CALAMARI FRITTI	Crispy calamari with spicy marinara	12.5
CHARCUTERIE PLATE	chef's selection of 3 cured meats, 2 cheeses and grapes with grilled country bread	16.5
SEARED YELLOW FIN TUNA	with sautéed white beans	16.5
VWOOD ROASTED SEASONAL VEGETABLES		16.5
VBURRATA CAPRESE	with roasted tomato, basil and olive oil	14.5
VSTEAMED WHOLE ARTICHOKE	large artichoke with spicy garlic aioli and a mixed fresh herb mayo	11.5

THIN CRUST PIZZA

Jones' famous pizza dough baked in our wood burning brick oven

VMARGHERITA	San Marzano tomato sauce, basil and mozzarella	13.5
VFUNGHI	San Marzano tomato sauce, mozzarella, with seasonal mushrooms	15.5
VVEGGIINA	San Marzano tomato sauce, tomatoes, artichoke hearts mushrooms, Kalamata olives, mozzarella, pesto, and basil	16.5
PROSCIUTTO	arugula, oregano, mozzarella and San Marzano tomato sauce	16.5
BBQ CHICKEN	all-white meat, mozzarella, onion and bbq sauce	16.5
WHITE PIZZA	sun dried tomatoes, burrata, mozzarella, garlic, basil, white truffle oil	17.5
SPICY SAUSAGE	onion, mozzarella, San Marzano tomato sauce	16.5

PASTAS

VSPAGHETTINI POMODORO	fresh tomato, Parmigiano, basil and garlic	15.5
ORZOCCHIETTE WITH BROCCOLI RABE	House-made turkey sausage with spicy marinara and Parmigiano	18.5
RIGATONI CARBONARA	prosciutto cotto, peas, cream, Parmigiano	19.5
LINGUINE WITH CLAMS	with Manila clams, lemon, chiles, vino bianco	23.5
SPAGHETTI AND MEATBALLS	served in a cast iron pan with Italian meat ragu and Parmigiano	18.5

Gluten free penne rigate available upon request...add 2

SALADS

VARUGULA SALAD	cherry tomatoes, Parmigiano, olive oil, and balsamic	9.5
VORGANIC MIXED BABY GREENS	tossed with goat cheese and toasted pine nuts in a balsamic vinaigrette	9.5
KALE-CAESAR	Tuscan and Red Russian kale, parmigiano, garlic crostons with anchovy-caesar dressing (Traditional Caesar available upon request 11.5)	13.5
VROASTED BEET SALAD	roasted baby beets, citrus, beet chips, arugula fresh goat cheese with citrus dressing	12.5
STEAK AND CRISPY ARTICHOKE SALAD	grilled hanger steak, crispy baby artichokes, arugula, Parmigiano with balsamic vinaigrette	16.5
JONES CHOPPED SALAD	salami, mozzarella, chickpeas, green pepper, roma tomatoes and a lettuce tomatoes, lettuce, cucumber red wine vinaigrette	13.5
Vvegetarian chop	no salami, no cheese (11.5)	13.5
VFARRO SALAD	with burrata, arugula, orange, cucumber, celery, fennel, roasted tomatoes, fresh lemon juice and extra virgin olive oil	14.5
SEARED AHI SALAD	with mesoquine greens, avocado, cucumber, tomatoes with lemon vinaigrette	15.5
OVEN-ROASTED CHICKEN SALAD	jidori chicken, applewood smoked bacon, fried goat cheese, avocado, organic greens, tomatoes, with italian vinaigrette	16.5

ENTREES

ROASTED CHICKEN	half a jidori chicken, lemon, oregano, with seasonal vegetables and a choice of side	21.5
BEEF SHORT RIBS	Chianti braised, wood roasted root vegetables	32.5
PRIME NEW YORK STEAK	12 oz or dry aged Angus, seared and wood oven roasted, with your choice of side	34.5
BRANZINO	deboned and roasted on a cedar plank, with herbs and lemon. . . with sautéed spinach	28.5
GRILLED AHI TUNA	grilled to order, with garlic long beans and wasabi mashed potatoes	26.5
GRILLED SALMON	with fresh dill, olive oil and roasted brussels sprouts	24.5

SIDES

8.5		
sautéed spinach	french fries	steamed broccoli
mashed potatoes	wasabi mashed potatoes	whole roasted carrots
roasted brussels sprouts	mp	

V denotes our vegetarian selections
we bake our bread daily

Due to the severe drought in California, Jones only serves water upon request
\$10.00 dollars food minimum per person \$15 Cokeage or outside dessert fee
don't play with fire