



APPETIZERS

- PARMESAN CRAB CAKES**
Dungeness crab and Blue crab served with garlic aioli
- STEAMER CLAMS (1 POUND)**
White wine, tomato, and garlic
- SEARED AHI TUNA**
Herb encrusted, seared and served over a balsamic vinegar reduction with garlic aioli
- SCALLOPS ANTICA**
Scallops sautéed in white wine, garlic, capers, a hint of anchovy and salsa fresca - served with warm crusted bread
- ANTIPASTA PLATTER**
Cured meats, cheeses, olives, pesto and crusted bread
- OYSTERS 2 WAYS**
Plain Grilled or Palermo (Spicy) Style served with garlic aioli
- BRUSCHETTA**
Rustic Artisan Rosemary Bread, Fontina cheese with tomato basil topping
- RUSTIC ARTISAN ROSEMARY BREAD**
add Basil Garlic Pesto Sauce for dipping for additional charge
- CAPRESE SALAD**
Tomatoes, fresh mozzarella, fresh basil with balsamic reduction, and crusted bread

SOUPS AND SALADS

- CLAM CHOWDER FLORENTINE**
Classic chowder with spinach.
- SOUP OF THE DAY**
Check out what our chefs have been cooking up.
- HOUSE SALAD**
Mixed greens, tomato, red onions, feta crumbles, and balsamic vinaigrette
- CAESAR SALAD**
Chopped Romaine, Parmesan Cheese, Caesar dressing, croutons
Add Anchovies, Chicken Breast, or grilled shrimp for additional charge
- DUNGENESS CRAB CAESAR SALAD**
Chopped Romaine, Parmesan Cheese, Caesar dressing, croutons and generously topped with fresh local Dungeness crab
- SPINACH SALAD**
Fresh spinach, mushrooms, hard boiled egg, dried cranberries, oregonzola bleu cheese crumbles, and pancetta dressing

LUNCH SEAFOOD ENTREES

- Served with Pasta San Marzano or House Salad*
- PARMESAN HALIBUT**
Parmesan encrusted halibut topped with lobster sauce
- PRAWNS SCAMPI**
Olive oil, butter, garlic, lemon, white wine
- CRAB ENCRUSTED WILD SALMON**
Grilled and served with shrimp and capers beurre blanc sauce
- WILD ALASKAN COHO SALMON**
Grilled salmon served with cilantro aioli, and fresh tomato salsa.
~also served Palermo Style with a spicy Sicilian rub.
- GRILLED OYSTERS**
Local fresh oysters lightly dusted with seasoned flour, served with roasted garlic aioli also served Palermo style

LUNCH PASTA ENTREES

- BAKED LASAGNA**
Locally sourced natural angus beef, served with our house salad
- SPAGHETTI & MEAT BALLS**
Savory Italian meat balls with marinara sauce
- PESTO LINGUINI**
Linguine tossed in a creamy basil garlic pesto sauce
Add chicken, salmon, for additional charge
- SEAFOOD PASTA**
Scallops, shrimp, and fish tossed with a white wine Alfredo sauce and fresh garlic
- PASTA LINGUINI**
Alfredo Sauce or Marinara Available in Full Order and Half Order
Add chicken or salmon for additional charge
- MANICOTTI FLORENTINE**
Pasta roll filled with spinach, basil and ricotta cheese, served with a ribbon of marinara and Alfredo sauce and our house salad

SANDWICHES

- Served with House Salad or Kettle Chips.
Gluten Free roll for additional charge.*
- MEATBALL SANDWICH**
Three meatballs on a hoagie roll with provolone and marinara sauce
- SWEET ITALIAN PHILLY**
Sweet Italian sausage grilled with onions and peppers on a European roll

- PASTRAMI REUBEN**
Sliced pastrami, provolone and sauerkraut on grilled marbled rye with 1000 island dressing
- GRILLED AHI TUNA STEAK SANDWICH**
Grilled and served on Ciabatta with salsa fresca
- DUNGENESS CRAB MELT**
A generous serving on grilled rosemary bread topped with melted cheddar or provolone cheese
- BURGERS AND SANDWICHES AT THE RESTOBAR**
- AMERICANO BURGER**
Our own classic, lettuce, tomato, onion and garlic aioli Tillamook white Cheddar or Provolone Cheese available
- PESTO BURGER**
Provolone, grilled onions and peppers with basil pesto
- 1285 BURGER**
BBQ sauce, smoked gouda, grilled onion and salsa fresca
- GUACAMOLE BURGER**
Fresh guacamole, applewood smoked bacon, provolone and cilantro lime aioli
- PABLO'S HOT STUFF BURGER**
Jalapenos, grilled onion, tomato, lettuce, "Fresh Mozzarella" and Chipotle aioli
- OREGON HARVEST BURGER**
Chez Gourmet patty made with organic rice, grains and vegetables with lettuce, tomato, onion on a European roll with garlic aioli
Tillamook White Cheddar or Provolone Cheese additional charge
- TIM'S PARMESAN CHICKEN BURGER**
Grilled parmesan chicken breast with Provolone cheese and Caesar salad

HOUSE SPECIALS

- CIOPPINO**
Scallops, shrimp, crab and fish in a rich tomato broth San Francisco style, served with warm crusted bread
- HERB ENCRUSTED HALIBUT**
Grilled and served with shrimp, capers, dill and cream, served with Yukon Gold mashed potatoes and house salad

DINNER SEAFOOD ENTREES

- Served with Pasta San Marzano or House Salad*
- PARMESAN HALIBUT**
Parmesan encrusted halibut topped with lobster sauce
- PRAWNS SCAMPI**
Olive oil, butter, garlic, lemon, white wine
- CRAB ENCRUSTED WILD SALMON WITH SHRIMP**
Grilled and served with a shrimp caper beurre blanc sauce
- WILD ALASKAN COHO SALMON 2 WAYS**
Local fresh oysters lightly dusted with seasoned flour, served with roasted garlic aioli. ~Also served Palermo style

BEEF - CHICKEN - LAMB

- Served with Pasta San Marzano or House Salad*
- CHICKEN FRESCA**
Grilled marinated chicken thighs with fresh herbs and tomato bruschetta topping
- SIRLOIN STEAK**
Certified Angus Center Cut
Grilled mushrooms and onions additional charge
- FLAT IRON STEAK**
Angus beef seasoned to perfection
Gilled mushrooms and onions additional charge
- LAMB SHANK**
Osso Bucco style, braised in red wine, mushrooms, and tomatoes.
Served with Yukon Gold mashed potatoes and house salad
- GUACAMOLE BURGER**
Fresh guacomole, applewood smoked bacon, and provolone cheese
- 1285 BURGER**
BBQ sauce, smoked gouda, grilled onion and salsa fresca
**Gluten Free bun available*

DINNER PASTA ENTREES

- Served with our fresh baked artisan rosemary bread*
- SEAFOOD PASTA**
Scallops, shrimp, and fish tossed with white wine and fresh garlic
- SEAFOOD CANNELLONI**
Scallops, shrimp and crab meat in a pasta roll, served with white and red sauce
- SPAGHETTI & MEAT BALLS**
Savory Italian meat balls and marinara sauce
- PESTO LINGUINI**
Linguine tossed in a creamy garlic pesto sauce, with your choice of scallops, chicken, or salmon
- BAKED LASAGNA**
Locally sourced natural angus beef, served with our house salad
- CHICKEN PARMIGIANO**
Parmesan encrusted chicken breast, served with marinara cream sauce over linguini pasta and house salad
- MANICOTTI FLORENTINE**
Pasta roll filled with spinach, basil and ricotta cheese, served with a ribbon of marinara and alfredo sauce and our house salad
- PORTOBELLO MUSHROOM RAVIOLI**
Topped with creamy mushroom onion sauce and served with our house salad.
- CRAB STUFFED RAVIOLI**
Topped with creamy lobster sauce and served with our house salad.

PIZZA AT THE 1285 RESTOBAR

- Exquisite handmade pizza.
Medium-sized, just right for two people. Gluten-free crust available.*
- MEAT LOVERS**
Choose red or white sauce: Pepperoni, Italian sausage, salami, linguisa, mozzarella, parmesan
- THREE CHEESE**
Choose red or white sauce: Mozzarella, provolone and parmesan cheeses
- VEGGIE-VEGGIE**
Choose red or white sauce: Artichoke hearts, onions, zucchini, tomato, spinach, mushroom and fresh basil
- HAWAIIAN LUAU**
Red sauce, canadian bacon, pineapple, mozzarella, parmesan and fresh tomato topping
- GREEK STYLE**
Pesto, spinach, artichoke hearts, tomato, onion, peppers, olives, feta cheese
- MARGARITA**
Extra virgin olive oil, mozzarella, parmesan, tomato, fresh basil
- MARGARITA RUSTICA**
Extra virgin olive oil, fresh mozzarella, parmesan, tomato, fresh basil
- TWELVE 85 SPECIAL**
Barbeque sauce, BBQ Chicken, smoked gouda, onion, fresh tomato topping
- SMOKIN' SEAFOOD**
Red or white sauce: Smoked oysters, anchovies, smoked gouda, artichoke hearts, fresh tomato topping
- CHICKEN, GARLIC & ARTICHOKE HEARTS**
White sauce, grilled garlic chicken, red onions, artichoke hearts and fontina cheese
- MUSHROOM AND SAUSAGE**
Red or white sauce, sweet local Italian sausage and fresh mushrooms
- PEPPERONI AND CHEESE**
Red sauce, pepperoni and mozzarella

SIDES

- Side Caesar Salad
Side House Salad
Pasta San Marzano
Yukon Gold Mashed Potato

DESSERTS AT THE 1285 RESTOBAR

- Italian Wedding Cake
Double Chocolate Torte
Tiramisu Cake
Fresh Fruit Gelato

www.1285restobar.com
Reservations & Take-out (541) 902-8338
1285 Bay Street in Old Town Florence
Hours: Monday-Sunday 11:00am to Close
Happy Hour:
Monday-Friday 3:00pm to 5:00pm