

**APPETIZERS**

- PARMESAN CRAB CAKES**
Dungeness crab and blue crab served with garlic aioli
- STEAMER CLAMS**
(1 pound) White wine, Italian herbs, tomato, and garlic, served with crusted bread
- 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, tomato, onion and a hint of basil served with warm crusted bread
- OYSTERS**
Plain Grilled or Palermo (Spicy Sicilian) Style served with garlic aioli
- ANTIPASTO PLATTER**
Cured meats, cheeses, olives, pesto and crusted bread
- BRUSCHETTA**
Rustic Artisan Rosemary Bread, Fontina cheese with tomato basil topping
- RUSTIC ARTISAN ROSEMARY BREAD**
With Basil Garlic Pesto sauce for dipping
- CAPRESE SALAD**
Tomatoes, fresh mozzarella, fresh basil with balsamic reduction and crusted bread

SOUPS AND SALADS

- SOUPS**
Clam Chowder Florentine • Soup of the Day
- SALADS**
- HOUSE SALAD**
Mixed greens, tomato, red onions, feta crumbles, and balsamic vinaigrette
- CAESAR SALAD**
Chopped Romaine, Parmesan Cheese, Caesar dressing, croutons
Add Chicken Breast or Grilled Shrimp or Anchovies
- DUNGENESS CRAB CAESAR SALAD**
Chopped Romaine, Parmesan Cheese, croutons And Caesar dressing generously topped with fresh local Dungeness crab
- SPINACH SALAD**
Fresh spinach, mushrooms, hard boiled egg, dried cranberries, gorgonzola crumbles and house balsamic vinaigrette dressing

LUNCH

- CHICKEN**
Served With Pasta San Marzano or House Salad
- CHICKEN MARSALA**
Braised with Marsala wine and mushrooms
- GRILLED CHICKEN BREAST**
Grilled and lightly seasoned. Served with garlic aioli
- SEAFOOD**
Served With Pasta San Marzano or House Salad
- PRAWNS SCAMPI** Olive oil, butter, garlic, lemon, white wine
- PARMESAN HALIBUT** Parmesan encrusted halibut topped with lobster sauce
- CRAB ENCRUSTED WILD SALMON** Grilled and served with a shrimp and caper beurre blanc sauce
- WILD ALASKAN COHO SALMON**
Salmon served with garlic aioli and fresh tomato salsa.
Either prepared grilled or Palermo Style (spicy Sicilian rub)
- GRILLED OYSTERS**
Local fresh oysters served with garlic aioli.
Either prepared lightly dusted with seasoned flour or Palermo Style (spicy Sicilian rub)

SANDWICHES

- Served with House Salad or Kettle Chips
(Gluten Free Bun available)*
- MEATBALL SANDWICH**
Three meatballs on a hoagie roll with provolone and marinara sauce
- PASTRAMI REUBEN**
Sliced pastrami, provolone and sauerkraut on grilled marbled rye with 00 island dressing
- GRILLED AHI TUNA STEAK SANDWICH**
Herb encrusted and grilled, served medium rare on a soft ciabatta bun with garlic lime aioli
- DUNGENESS CRAB MELT**
A generous serving of crab on grilled rosemary bread topped with Tillamook White Cheddar
- PHILLY CHEESE STEAK**
Thin sliced Philly Steak with Provolone, grilled onions and mixed bell peppers on a soft ciabatta bun

SIDES (AVAILABLE WITH ENTREES)

- Side House Salad • Side Caesar Salad
Yukon Gold Mashed Potatoes • Pasta San Marzano

PASTA

- PESTO LINGUINI**
Linguine tossed in a basil garlic pesto sauce
With Chicken With Salmon
- SEAFOOD PASTA**
Scallops, shrimp, and fish tossed with a white wine Alfredo sauce and fresh garlic

BAKED LASAGNA

With Northwest hormone-free beef, served with our house salad

PASTA LINGUINI ALFREDO OR MARINARA

Half Order 6 Full Order

MANICOTTI FLORENTINE

Pasta roll filled with spinach, basil and ricotta cheese, served with a ribbon of marinara and Alfredo sauce and our house salad

SPAGHETTI & MEAT BALLS

Savory Italian meat balls with marinara sauce

ARTISAN BURGERS**1/2 POUND NORTHWEST**

hormone-free 0% Chuck patty on a European bun. Served with House Salad or Kettle Chips (Gluten Free Bun available)

GUACAMOLE BURGER

Fresh guacamole, hickory smoked bacon & provolone

1285 BURGER

BBQ sauce, smoked gouda, grilled onion

AMERICANO BURGER

Our own classic, lettuce, tomato, onion and garlic aioli
Add Tillamook White Cheddar or Provolone Cheese

PESTO BURGER Provolone, grilled onions and mixed bell peppers with basil pesto

PABLO'S HOT STUFF BURGER

Jalapenos, grilled onion, tomato, lettuce, "Fresh Mozzarella" and chipotle aioli

MORE BURGERS

Served with House Salad or Kettle Chips

OREGON HARVEST BURGER

Chez Marie Gluten Free patty made with organic rice, grains and vegetables. Served with lettuce, tomato, onion on a European bun with garlic aioli Tillamook White Cheddar or Provolone Cheese

TIM'S PARMESAN CHICKEN BURGER

Grilled parmesan chicken breast with Provolone cheese and Caesar salad

DINNER**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

SEAFOOD

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 COHO SALMON WITH SHRIMP

Grilled and served with a shrimp and caper beurre blanc sauce

WILD ALASKAN COHO SALMON - 2 Ways

Served with garlic aioli, and fresh tomato salsa. Either prepared grilled or Palermo Style (spicy Sicilian rub)

GRILLED OYSTERS

Local fresh oysters served with garlic aioli.

Either prepared lightly dusted with seasoned flour or Palermo Style (spicy Sicilian rub)

LAMB ~ BEEF

Lamb and Steaks served with Pasta San Marzano or Yukon Mashed Potatoes and House Salad

LAMB SHANK

Osso Bucco style, braised in red wine, mushrooms, and tomatoes

SIRLOIN STEAK

6oz Northwest Choice Beef Center Cut
Add Grilled Mushrooms and Onions

CULOTTE STEAK

8oz Northwest Aged Beef, lean and tender
Add Grilled Mushrooms and Onions

GUACAMOLE BURGER

1/2 pound Northwest hormone-free 0% Chuck Patty with fresh guacamole, hickory smoked bacon and provolone

1285 BURGER

1/2 pound Northwest hormone-free 0% Chuck Patty with BBQ sauce, smoked gouda, grilled onion and salsa fresca (Gluten Free Bun add 1)

PASTA

Served with our Fresh Baked Artisan Rosemary Bread

CRAB STUFFED RAVIOLI

Topped with creamy lobster sauce and served with our house salad

PORTOBELLO MUSHROOM RAVIOLI

Topped with mushroom alfredo sauce and served with our house salad 1

CHICKEN PARMIGIANO

Parmesan encrusted chicken breast served with marinara cream sauce over linguini pasta and our house salad

SEAFOOD PASTA

Scallops, shrimp, and fish tossed with white wine and fresh garlic

SEAFOOD CANNELLONI

Scallops, shrimp, crab meat in a pasta roll with white and red sauce and house salad

PESTO LINGUINI

Linguine tossed in basil garlic pesto sauce
With choice of: Chicken Salmon Scallops

BAKED LASAGNA

With Northwest hormone-free beef, served with our 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

SPAGHETTI & MEAT BALLS

Savory Italian meat balls with marinara sauce

SIDES

Available with entrees

Side House Salad • Side Caesar Salad • Pasta San Marzano • Yukon Gold Mashed Potatoes

PIZZA

*Exquisite handmade pizza.
Medium-sized, just right for two people.
(Gluten-free crust add 2, medium size only)
Personal Size Pizza is Available for
Add a House Side Salad for with any Pizza*

MEAT LOVERS

Red or white sauce, pepperoni, Italian sausage, salami, linguica, mozzarella and parmesan

THREE CHEESE

Red or white sauce, mozzarella, provolone and parmesan cheeses

VEGGIE-VEGGIE

Red or white sauce, artichoke hearts, onions, zucchini, tomato, spinach, mushroom and fresh basil

HAWAIIAN LUAU

Red sauce, Canadian bacon, pineapple, mozzarella, Parmesan and diced tomato

GREEK

Pesto, spinach, artichoke hearts, tomato, onion, mixed bell peppers, olives and feta cheese

MARGHERITA RUSTICA

Extra virgin olive oil, fresh mozzarella, parmesan, tomato and fresh basil

TWELVE 85 SPECIAL

Barbeque sauce, chicken, smoked gouda, onion and diced tomato

SMOKIN' SEAFOOD

Red or white sauce, smoked oysters, anchovies, smoked gouda, artichoke hearts and diced tomato

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

= Vegetarian

DESSERTS

Please ask your server about today's

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