

## ANTIPASTI

**Mozzarella “al Minuto”** hand pulled fresh mozzarella, garlic, grilled crostini, olive oil (not recommended for carry out) / 14.50

**Lucky Shucks** wood fired oysters, fiscalini cheddar, spinach, charred chili aioli / 10.95

**Smashed Avocado Bruschetta** avocado, watermelon radish, jalapeno, ricotta salata, micro basil, country rustic toast, balsamic vinegar drizzle / 9.95

**Crispy Truffle Fries** white truffle oil, malt vinegar aioli / 5.50

**Garlic Rolls “Saporito”** house made rolls, garlic oil, oregano, sautéed garlic / 6.50

**Wood Oven Padron Peppers** napa olive oil, sea salt / 7.95

**Fritto Misto** rock shrimp, calamari, fried lemons, calabrian chili aioli / 10.50

**Minestrone Soup** tubetti pasta, celery, carrots, onions, fennel, zucchini, butter beans, pesto, parmesan / 6.25

## INSALATE

**Mixed Greens** field greens, piave cheese, balsamic vinaigrette / 9.25

**Chopped Salad** mixed chicories, garbanzo beans, radish, pepperoncini, kalamata olives, fennel, rosato vinaigrette (tuscan salami add \$2) / 10.50

**Melon and Prosciutto** seasonal melons, prosciutto di parma, prosciutto crisps, arugula, EVOO, balsamic vinegar / 10.25

**Lacinto Kale and Farro** cranberries, fennel, goat cheese, meyer lemon-grated garlic citronette / 11.50

**Insalata Di Pollo** roasted chicken, field greens, apples, currants, celery, gorgonzola, candied walnuts / 13.95

**Caesar** whole leaf romaine, garlic croutons, parmesan, creamy anchovy dressing (chicken add \$3) / 10.95

## PIZZAS

**Margherita** the classic. marinara, mozzarella, chopped basil / 14.95 / 18.95

**The Queen’s Pizza** bianco di napoli tomatoes, buffalo mozzarella, whole leaf basil, EVOO, sea salt / 18.95 / 24.95

**Funghi** crimini, shiitake and beach mushrooms, fontina cheese, truffle oil / 17.95 / 21.95

**Positano** crescenza cheese, sautéed rock shrimp, scallions, fried lemons / 17.95 / 21.95

**Romano** pesto, tomato confit, burrata, mozzarella, arugula, prosciutto / 17.95 / 21.95

**Mercato** heirloom tomatoes, house made mozzarella, genovese basil, aged balsamic / 17.95 / 21.95

**La Bamba** smoky ancho-pasilla chile sauce, chorizo, red onions, jalapeños, cilantro, queso fresco, avocado, crème fraiche / 17.50 / 21.50

**Ducati** mozzarella, marinara, capicola, mushrooms, spicy italian sausage, sun dried tomatoes / 18.95 / 22.95

**Chippy Pig** guanciale, caramelized onion, roasted tomato, fontina, garlic oil, herbed crispy potatoes / 17.95 / 21.95

**New Yorker** marinara, mozzarella, pepperoni / 17.45 / 22.20

**Sonoma Fig** black mission figs, gorgonzola, arugula, mozzarella, aged balsamic reduction / 18.95 / 24.95

**Create your Own** marinara and mozzarella / 14.95 18.95

TOPPINGS	SM	LG
<b>Vegetables:</b> fresh tomatoes, arugula, spinach, sundried tomatoes, roasted peppers, mushrooms, artichoke hearts, kalamata olives, onions, roasted onions, roasted garlic, pesto	1.75	2.50
<b>Cheeses:</b> goat, feta, fontina, gorgonzola	1.95	2.95
<b>Meats:</b> italian sausage, pepperoni, chicken, prosciutto, capicola, pancetta, tuscan salami	2.50	3.25

## PANINI & PIADINE

**Smashburger** rosemary ciabatta, caramelized onions, gruyere cheese, dijon mustard, truffle fries / 12.95

**Gulf Coast Fish Sandwich** onion-poppy seed hero roll, calabrian chile remoulade, tomato confit, romaine, crispy herbed potato chips / 14.95

**Pesto Chicken Panini** grilled chicken breast, roasted tomatoes, white cheddar, arugula, pesto aioli, fries / 13.50

**Caprese Piadina** tomatoes, arugula, fresh mozzarella, basil pesto, balsamic vinaigrette / 14.95

**Mediterranean Piadina** baby spinach, olives, tomatoes, cucumbers, red onions, feta, hummus, fresh lemon juice / 12.95

**Lemon Chicken Piadina** chicken, roasted peppers, mozzarella, baby spinach, citrus vinaigrette / 13.75

**Caesar Piadina** whole leaf romaine, garlic croutons, parmesan, creamy anchovy dressing (chicken add \$3) / 12.95

## PASTAS

**Nonna’s Spaghetti** marinara and parmesan (meatballs add \$5) / 10.95

**Ravioli “Tra Vigne”** house made spinach and ricotta ravioli, sage butter sauce / 13.95

**Bucatini alla Carbonara** guanciale bacon, melted onions, eggs, pecorino cheese, black pepper (not recommended for carry out) / 15.95

**Fettuccine alle Vongole** manila clams, white wine sauce, calabrian chili, basil, mint / 16.95

**Rigatoni Bolognese** pork and beef ragu, pecorino cheese / 15.50

**Chicken Parmesan** mozzarella, marinara, penne rigate pasta / 14.95



# WINES (GLASS)

## WHITES

**Sauvignon Blanc**, Cypress Grove, Mendocino County 2016  
11 Glass/21 Half Bottle/40 Bottle (on tap) / 🍷 7  
Bright flavors of passionfruit, lemon zest & grapefruit

**Chardonnay**, Hudson's Blend, Peregrine Ranch, CA 2016  
11 Glass/21 Half Bottle/40 Bottle (on tap)  
Guava, melon, coconut with nutmeg & red apple

**Pinot Grigio**, La Vite, Italy 2016  
11 Glass/21 Half Bottle/40 Bottle (on tap)  
Hints of apple and fig, fresh, dry velvety flavor, notes of almond

**Chenin Blanc**, Leo Steen, Dry Creek Valley 2016  
12 Glass/23 Half Bottle/44 Bottle (on tap)  
Complex palette of white flowers, pear, tea & dried herbs

## ROSÉ & SPARKLING

**Rosé Blend**, Leo Steen, California 2017  
12 Glass/23 Half Bottle/44 Bottle (on tap)  
Light, fruit driven, delicate acidity, strawberry, lemon zest

**Brut Rosé**, Domaine Carneros, Napa NV  
15 Glass/60 Bottle  
Warm toastiness and ethereal fruit character, a wine with great poise

**Prosecco**, La Marca, Italy NV 10 Glass/40 Bottle / 🍷 7  
Fresh with green apple, ripe lemon, grapefruit and mineral undertones

## REDS

**Cabernet Sauvignon**, Tra Vigne, California 2013  
9 Glass/36 Bottle

**Petite Sirah**, Spellbound, California 2015  
11 Glass/21 Half Bottle/40 Bottle (on tap) / 🍷 7  
Caramelized vanilla, rich plum & dried cherry, mushroom

**Sangiovese Blend**, Basket Press, North Coast NV  
12 Glass/23 Half Bottle/44 Bottle (on tap) / 🍷 7  
Deep blueberry jam, bold fruit, spices, smooth tannins

**Cabernet Sauvignon**, Joel Gott 815, California 2016  
12 Glass/23 Half Bottle/44 Bottle (on tap)  
Cinnamon and clove with blackberry and smooth tannins

**Old Vine Zinfandel**, Peregrine Ranch, Dry Creek Valley 2014  
13 Glass/25 Half Bottle/49 Bottle (on tap)  
Blackberry pie, strawberry jam, floral & spice notes

**Pinot Noir**, River Myst Haven, Russian River Valley 2016  
13 Glass/25 Half Bottle/49 Bottle (on tap)  
Cinnamon and clove with blackberry & smooth tannins

**Cab Sauv/Cab Franc Blend**, Purple Hawk, North Coast NV  
14 Glass/27 Half Bottle/52 Bottle (on tap)  
Black currant, black pepper, cocoa powder & rich spice

For the sake of the planet, bio-degradable paper straws served upon request; tap water upon request.

# CRAFT COCKTAILS

## Grapefruit Froze / 10 / 🍷 7

Rose wine slushee- a summertime refresher !!

**Blood Orange Sangria** / 11 / 44 pitcher 🍷 5.50 / 22  
sparkling reisling, blood orange puree, triple sec, fresh fruit

## Garden Tonic / 10

botanist gin, tonic, seasonal local herbs

## La Cabana / 12

bourbon, pineapple amaro, lime, simple

## Spirit Chaser / 12

arete tequila, lemon, kiwi, sherry

## First Things First / 12

bourbon, lemon, hibiscus, IPA

## Barrel Aged Negroni / 12

gin, campari, lo-fi gentian amaro

## You Made It / 12

mt. gay eclipse rum, lime, amaretto, cointreau

## Beekeepers Journal / 12

botanist gin, lemon, lavender honey, egg white

## Napa Mule / 12

square one cucumber, st. germain, mint, lime, ginger beer

## Paloma Tra Vigne / 12

tapatio reposado, campari, san pellegrino pompelmo

# WINES (BOTTLE)

## WHITES & ROSÉ

**Sauvignon Blanc**, Honig, Napa Valley 2016 / 48

**Chardonnay**, Starmont, Napa Valley 2016 / 48

**CA White**, Conundrum, Rutherford 2015 / 65

**Viognier**, Clif Family, Napa Valley 2016 / 76

## REDS

**Cabernet Sauvignon**, Tra Vigne, California 2013 / 36

**Chianti**, Barone Ricasoli, Chianti 2013 / 40

**Merlot**, Ghost Pines, California 2013 / 51

**Merlot**, Franciscan, California 2014 / 51

**Red Blend**, Brian Arden, California 2012 / 55

**Zinfandel**, Kelley & Young, Alexander Valley 2012 / 64

**Red Blend**, The Sum, Beckstoffer, St. Helena 2013 / 75

**Grenache**, Others, Cotes Catalanes 2014 / 79

**Syrah**, Cakebread, Napa Valley, 2014 / 79

We welcome outside wines, however there will be a moderate \$15 corkage fee, waived if you buy a bottle from us. 2 bottle, 1 magnum limit.

# BEERS (ON TAP)

**Mighty Dry Cider**, Golden State Cider, Sebastopol, CA  
6.9% ABV (gf) 9.75 Pint/38 Pitcher  
Lively, aromatic, off dry tropical citrus cider

**805 Honey Blonde**, Firestone Walker, Paso Robles CA  
4.7% ABV 8 Pint/29 Pitcher 🍷 5  
Light, refreshing ale, subtle malt sweetness, light hops

**Sons Pilsner**, Barrels & Sons Brewery, Napa CA  
4.8 % ABV 8 Pint/29 Pitcher 🍷 5  
Flash of citrus-like-zest, hop bitterness

**Coast Kolsch**, Calicraft Brewing, Walnut Creek, CA  
5.8% ABV 8 Pint/29 Pitcher 🍷 5  
Bright, crisp, refreshing finish

**The Brothmaker DIPA**, Barrel Brothers Brewing, Windsor, CA  
8.0 % ABV 8.50 Pint/32 Pitcher  
A Hop-Spanker, bursting citrus, caramel, subtle malt sweetness

**Aurora Hopyalis IPA**, Karl Strauss Brewing, San Diego CA  
7 % ABV 8 Pint/29 Pitcher 🍷 5  
Robust flavors, tropical fruit, pine, tangerine

**DogTown Pale Ale**, Lagunitas Brewing, Petaluma, CA  
6.2% ABV 8 Pint/29 Pitcher 🍷 5  
Crisp, bitterness, citrus flavor

**Widmer Hefeweisen**, Widmer Bros. Brewing, Portland OR  
4.9 % ABV 8 Pint/29 Pitcher 🍷 5  
Bright, clean, bold citrus & floral, cloudy flagship brew

**Death & Taxes Dark Lager**, Moonlight Brewing, Santa Rosa CA  
5.0 % ABV 8 Pint/29 Pitcher 🍷 5  
A San Francisco style black lager, light body, iced coffee, smoke, raisin

**Namazu Oat Pale Ale**, Seismic Brewing, Santa Rosa CA  
4.8 % ABV 8.50 Pint/32 Pitcher  
Generously dry-hopped, tropical, citrusy, hint of strawberry, melon

## BEERS (BOTTLE)

Bud Light, Lager, St. Louis MO 5

Corona, Lager, Mexico 6

Clausthaler, Non-Alcoholic, Germany 6

## BOOZE-FREE

Cherry, Lime, Tangerine or Raspberry Italian Soda / 3 Glass  
House Made Regular or Strawberry Lemonade 4 Glass/14 Pitcher  
Mezzo e Mezzo 3 Glass/11 Pitcher  
Orange, Cranberry or Apple Juice / 2.75 Glass  
Pompelmo, Aranciata, or Limonata / 5  
Ginger Beer / 5  
Pellegrino or Evian Water / 7  
Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper, Regular or Raspberry Iced Tea 3 Glass/11 Pitcher