

BRUSCHETTAS

CAPRESE burrata, concentrated tomatoes, pesto, aged balsamic 17

ANCHOVIES TOAST charred peppers, chili-garlic butter, aged balsamic 14

WHIPPED MORTADELLA cipollini onions, grilled grapes, toasted shallots, red wine 20

APPETIZERS

ITALIAN SPICY TUNA calabrian chili, mayo, prawn crackers, lemon, capers 23

PROSCIUTTO DI PARMA ovaline mozzarella, pesto, semolina pasta house rolls 22

SMOKED MOZZARELLA FRITTO marinara sauce, italian breadcrumbs, basil 17

CARROTS stracciatella, caper-raisin vinaigrette, toasted rice, olive crumbs 16

CALAMARI FRITTO banana peppers, lime leaf aioli, marinara, basil 20

OCTOPUS
peperonata, potato gnocchi, fennel pollen 26

SALADS

CAESAR romaine lettuce, caesar dressing, cucumbers, parmesan churro, black garlic 18

CHOPPED TRICOLORE arugula, radicchio, endive, lemon dressing, almond parmesan, tangerines 17

BRUSSELS SPROUTS roasted and raw, colatura vinaigrette, crushed red pepper, applesauce 16

ITALIAN WEDGE iceberg lettuce, italian dressing, pickled cherry tomato, blue cheese crumble, pepperoni bits 18

PASTA

VOLTAGGI-O'S Our version of the canned childhood favorite. annellini pasta, tomato gravy, and a giant meatball 24

SPAGHETTI prawn scampi, lemon, parsley, garlic breadcrumb 31

RIGATONI arrabbiata sauce, brown butter, basil 23

LAMB RAVIOLI lamb shank bolognese, ricotta, pecorino, mint 30

CHEESE RAVIOLI zucchini butter, pecorino, pine nuts, basil 26

PIZZA

MARGHERITA mozzarella, crushed san marzano tomatoes, basil 25

CACIO E PEPE white sauce, mozzarella, pecorino, fontina, black pepper 24

RATATOUILLE zucchini, eggplant, crushed san marzano tomatoes, basil, squash blossom 26

PEPPERONI red sauce, shredded whole milk mozzarella, oregano 24

KID'S CHEEZ (Adults can have it too) red sauce, shredded whole milk mozzarella 22

FUNGI taleggio, today's mushrooms, fontina, mushroom hay 26

SALUMI crushed san marzano tomatoes, calabrese salami, capicola, speck, parmigiano reggiano 28

ITALIAN-AMERICAN CLASSICS

CHICKEN & DUMPLINGS gnudi, crispy chicken thighs, lemon-chicken jus, sugar snap peas 36

PORK CHOP DRESSED UP AS CHICKEN PARM
pepperoni bolognese, aerated parmesan, arugula, fennel 44

BRACIOLE hanger steak, pecorino-parsley bread crumbs, tomato gravy, romanesco, polenta fonduta 48

BRANZINO broccoli di ciccio, brown butter fish jus, potato confit, ogo, sea bean chimichurri 46

WHITE

- CADRE 14 / 54

Albarino, ‘Sea Queen’ Edna Valley
- COLOSI 12 / 44

Grillo, Sicilia DOC, Italy
- TERLATO 14 / 54

Pinot Grigio, Friuli Colli Orientali, DOC, Italy
- FORIS 11 / 40

Pinot Blanc, Rogue Valley
- CURRAN 14 / 52

Grenache Blanc, Santa Ynez Valley
- TORMARESCA 12 / 44

Chardonnay, Puglia IGT, Italy
- PAZT & HALL 20 / 76

Chardonnay, ‘Dutton Ranch’, Russian River
- ANDREW MURRAY VINEYARDS 68

Viognier, Santa Ynez Valley
- CLAIBORNE & CHURCHILL 53

Dry Riesling, Central Coast
- AVIGNONESI 40

‘Cantalore’ Bianco Toscana IGT, Tuscany, Italy
- RIDGE 78

Estate Adelaida Vineyard Paso Robles Grenache Blanc
- LONG MEADOW RANCH 53

Sauvignon Blanc, Napa Valley
- MACROSTIE 90

Chardonnay, Russian River
- CLAIBORNE & CHURCHILL 53

Dry Gewurztraminer, Central Coasst

PINK

- ELIZABETH SPENCER WINERY 12 / 44

Rose North Coast, Sonoma County
- CANTINE NICOSIA 54

Rosato, ‘Lenza di Munti’, Etna, DOC, Italy
- LINI 910 38

Lambrusco Rosato, Emilia-Romagna DOCG, Italy
- PALI WINE CO. 51

Rosé of Pinot Noir, Central Coast
- MILES GARRETT 58

Pet-Nat Rosé of Sangiovese, Willow Creek

ORANGE

- Bertrand Orange Gold 16 / 60

‘SKINS” White Blend, Central Coast
- FIELD RECORDINGS 60

‘SKINS” White Blend, Central Coast
- MILES GARRETT 80

Riesling on Skins, Willow Creek
- BETWEEN US 45

Skin Contact White Blend, Friuli-Venezia Giulia, Italy

RED

- CANTINE ASTRONI 11 / 40

Penisola Sorrentina Gragnano (Chilled), Campania Italy
- LAVA CAP WINERY 13 / 48

Matagrano Sangiovese, El Dorado
- FIELD RECORDINGS 16 / 60

‘FRANC’ Cabernet Franc, Paso Robles
- MONROSSO 12 / 44

Chianti DOCG, Italy
- FORAGER 14 / 52

Pinot Noir, Sonoma Coast
- VINA ROBLES 12 / 44

The Arborist’ Red Blend, Paso Robles
- PICO MACCARIO LAVIGNONE 12 / 44

Barbera d’Asti, DOCG, Italy
- SEAN MINOR 13 / 48

Cabernet Sauvignon, North Coast
- FABELIST 20 / 76

Cabernet Sauvignon 373 RSV, Paso Robles
- CALDORA 22 / 84

Montepulciano D’ Abruzzo DOC, Italy
- QUERCIABELLA 54

Chianti Classico DOCG, Italy
- VERDAD EDNA VALLEY 68

Tempanillo/Cabernet, Sawyer Lindquist Vineyard
- LA FOND WINERY 78

Pinot Noir, Sonoma Coast
- DESTINATA 60

Carbonic’ Grenache (Chilled), Paso Robles
- SCHOLIUM 58

‘1MN’ 100% Cinsault, ‘Benchtold Ranch’, California
- LA RIVER 67

‘Heart of Sand’ Red Blend, California
- ELIZABETH SPENCER 54

Grenache, Mendocino
- TENUTA SAN GIORGIO 130

‘Ugolforte’ Brunello Di Montalcino DOCG, Italy
- TITUS VINEYARDS 87

Zinfandel, Napa Valley
- BLACKBIRD VINEYARDS 101

Arise’ Red Blend, Napa Valley
- SANTA BARBARA WINERY 56

Syrah, Santa Ynez Valley
- BUBBLY
- QUADY NORTH 14 / 55

‘Chelsea Rosé’ Pet-Nat, Applegate Valley

BARONE PIZZINI 101

Extra Brut Animante Franciacorta, DOCG

ZARDETTO 52

Prosecco Brut Organic Grapes

FURLANI 96

Sboccato Brut Natural Bianco

J. BRIX 68

‘Cobolorum’ Pét-Nat Riesling

COCKTAILS

- CLOVER CLUB 18**
Bombay Gin, Raspberry, Luxardo Aperitivo, Egg White, Yuzu Bitters, Lemon
- THE COSMOPOLITAN 18**
St. George California Citrus Vodka, Prosecco, Cranberry Bitters, Lime
- THE WHISKEY SOUR 16**
Bulliet Bourbon, Amaro Nonino, Yellow Chartreuse, Lavender Bitters, Lemon, Honey
- THE MARGARITA 18**
Casamigos Blanco, Italicus Liqueur, Lemongrass, Lime Juice, Rosemary Salt
- PENICILLIN 16**
JW Black Label, Galliano, Ginger, Honey, Lemon, Black Walnut Bitters
- GIN SMASH 16**
Tanqueray No 10, Montenegro, Yellow Chartreuse, Basil, Lemon
- THE PALOMA 18**
Cazadores Reposado Tequila, Grapefruit, Ramazotti Aperitivo Rosato, Lime
- THE MANHATTAN 18**
Bulliet Rye, Cinzano 1757, House Manhattan Bitters
- THE OLD FASHIONED 18**
Bulliet Bourbon, House Old Fashioned Bitters, Rich Demerara Syrup
- ALPINE NEGRONI 18**
Tanqueray No. 10, Krogstad Aquavit, Campari, Braulio Amaro, Cinzano 1757

MARTINIS

- HOUSE 18**
Tanqueray 10 Gin or Ketel One Vodka, Dry Vermouth, Castelvetrano Olives, Orange Bitters
- DIRTY 18**
Bombay Gin or Ketel One Vodka, House Brine, Olive Bitters, Castelvatrano Olives
- VESPER 18**
Bombay Gin, Ketel One Vodka, Cocchi Americano
- ESPRESSO 24**
Tito's Vodka, St. George Nola, Vanilla Syrup, Espresso

ITALIAN SODAS

- BALADIN SPUMA NERA 16**
Lime Juice, Cazadores Reposado, Cola
- CEDRATA 16**
Ondo Lemon, Kettle One Vodka
- BALDIN MELD ZEN 18**
Compass Box Artist Blend Scotch, Lime
- ARGUMATA 16**
Plantation 5-Year Rum, Lemon Juice, Orange
- BALADIN GINGER 16**
Bombay London Dry Gin, Ginger

ALL SODAS AVAILABLE AS NON- ALCOHOLIC MOCKTAILS 5.75

DRAFT BEER

- JUNE LAKE BREWING CO** Blonde 12
- JUNE LAKE BREWING CO** Red 12
- MENABRE** 50° Bionda Premium Lager 14
- HOP CONCEPT BREWING** Hop Freshener Tropical & Juicy 10
- ANDERSON VALLEY** Boont Amber 10
- ALMANAC BEER CO** Flow West Coast Pale Ale 10

BOTTLED BEER

- DELERIUM TREMENS** 12
- COORS** Original 10
- MILLER LITE** 10
- ANDERSON VALLEY BREWING** Hop Ottin IPA 12

NON-ALCOHOLIC BEVS

- ESPRESSO 6.50**

AMERICANO 8
- CAPPUCCINO 8**

LATTE 8
- HOT TEA 8**

GINGER BEER 8
- GINGER ALE 8**
- EVIAN SPARKLING 8**
- EVIAN FLAT 8**
- FENTIMANS VIOTORIAN LEMONADE 8**
- SODA 5.75**
Coke, Diet Coke, Sprite

Please inquire for a full list of our whiskey, bourbon, gin, tequila, amaro, aperitivo and scotches