



SALADS & APPETIZERS

PROSCIUTTO & MOZZARELLA prosciutto di parma DOP, mozzarella ovaline, castelvetro olives, sesame breadsticks 24

CAESAR romaine, charred broccolini, caesar dressing, potato crunch 18

TRICOLORE arugula, radicchio, endive, lemon dressing, almond parmesan, grapefruit, garbanzos 17

ITALIAN WEDGE iceberg lettuce, italian dressing, pickled cherry tomato, gorgonzola cream, pepperoni bits 19

SMOKED TROUT DIP everything bagel bombolini, radish, smoked trout roe 24

CAPRESE burrata, concentrated tomatoes, pesto, aged balsamic 19

SMOKED MOZZARELLA FRITTO marinara sauce, italian breadcrumbs, basil 18

CALAMARI FRITTO banana peppers, lime leaf aioli, marinara 20

MORTADELLA TOAST mortadella, stracciatella, ciabatta bread, arugula, pistachio mustard 23

RISOTTO shrimp scampi, dungeness crab, calabrian chili butter, parsley emulsion 26

BEEF CARPACCIO beef tenderloin, leek ash, hay smoked potatoes, capers, pecorino cream 24

MAMMOTH LAKES, CA

PASTA

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

CACIO E PEPE spaghetti, black pepper, pecorino 22

SPAGHETTI pomodoro alta cucina, parmigiano reggiano 22

RIGATONI arrabbiata sauce, brown butter, basil 25

RAVIOLI BOLOGNESE lamb bolognese, ricotta, pecorino, mint 30

CHEESE RAVIOLI butternut squash, brown butter, pumpkin seed pesto 26

PIZZA

MARGHERITA mozzarella, crushed san marzano tomatoes, basil 25

BIANCA white sauce, mozzarella, pecorino, fontina, black pepper 24

PUMPKIN PIE smoked mozzarella, butternut squash, young kale, pumpkin seeds, pecorino 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 28

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

NEW ITALIAN-AMERICAN CLASSICS

CHICKEN PARMESAN marinara, aerated parmesan, arugula, fennel 38

PORK SALTIMBOCCA pork loin, prosciutto, sage, potato gnocchi 42

BRANZINO cauliflower puree, cauliflower fritter, caper-raisin vinaigrette 40

STEAK PIZZAIOLO 20 oz bone in ribeye, spinach, mushroom hay, polenta fonduta 85

For parties of 6 or more, an 18% automatic gratuity will be added to the bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

DESSERT

STICKY TIRAMISU

date cake, coffee-amaro syrup, whipped
mascarpone 14

SOFT SERVE GELATO

daily selection, served with zeppoles 12

CANNOLO

pizzelle cookie, orange cream, grapefruit,
lemon curd 12



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

GHOST BLOCK 10 / 51

'Morgan Lee Vineyard' Sauvignon Blanc

FORIS 11 / 40

Pinot Blanc, Rogue Valley

CURRAN 14 / 52

Grenache Blanc, Santa Ynez Valley

TORMARESCA 12 / 44

Chardonnay, Puglia IGT, Italy

PATZ & 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

'Cantalaro' Bianco Toscana IGT, Tuscany, Italy

RIDGE 78

Estate Adelaida Vineyard Paso Robles Grenache Blanc

CLAIBORNE & CHURCHILL 53

Dry Gewurztraminer, Central Coast

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

White Blend, France

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

Sangiovese, El Dorado

CATENA RATTI 21 / 78

'Reggimento' Langhe Nebbiolo DOC, Italy

MONROSSO 12 / 44

Chianti DOCG, Italy

FORAGER 14 / 52

Pinot Noir, Sonoma Coast

VINA ROBLES 12 / 44

'The Arborist' Red Blend, Paso Robles

CATENA RATTI 14 / 46

"Battaglione" Barbera D'Asti DOP, Italy

SEAN MINOR 13 / 48

Cabernet Sauvignon, North Coast

FABLEIST 20 / 76

Cabernet Sauvignon 373 RSV, Paso Robles

CALDORA 22 / 84

"Yume" Montepulciano D' Abruzzo DOC, Italy

OAKVILLE WINERY 20 / 76

Zinfandel, Napa Valley

SANFORD 20 / 76

Pinot Noir, Santa Barbara

QUERCIABELLA 54

Chianti Classico DOCG, Italy

VERDAD EDNA VALLEY 68

Tempanillo, Sawyer Lindquist Vineyard

LA FOND WINERY 78

Pinot Noir, Sonoma Coast

ELIZABETH SPENCER 54

Grenache, Mendocino

TENUTA SAN GIORGIO 130

'Ugolforte' Brunello Di Montalcino DOCG, Italy

BLACKBIRD VINEYARDS 101

'Arise' Red Blend, Napa Valley

SANTA BARBARA WINERY 56

Syrah, Santa Ynez Valley

BUBBLY

RUFFINO 10 / 45

Prosecco, Veneto Region

QUADY NORTH 14 / 84

'Chelsea Rosé' Pet-Nat, Applegate Valley

FURLANI 96

Sboccato Brut Natural Bianco

J. BRIX 68

'Cobolorum' Pét-Nat Riesling

COCKTAIL LIST

VULCANIA

VULCANIA CLASSICS

APEROL SPRITZ	16
Aperol, Prosecco, Fentimans Victorian Lemonade	
COSMOPOLITAN	18
Citrus Vodka, Prosecco, Cranberry Bitters, Lime	
WHISKEY SOUR	18
Rye Whiskey, Amaro Nonino, Yellow Chartreuse, Lavender Bitters, Lemon, Honey	
MARGARITA	18
Reposado Tequila, Italicus Liqueur, Lemongrass, Lime Juice, Rosemary Salt	
PALOMA	18
Reposado Tequila, Grapefruit, Ramazotti Aperitivo Rosato, Salt and Lime	
MANHATTAN	18
Rye Bourbon, Cinzano 1757, House Manhattan Bitters	
OLD FASHIONED	18
Bourbon, House Old Fashioned Bitters, Rich Demerara Syrup	
BOULEVARDIER	18
Bourbon, Chai Vermouth, Campari	
PENECILLIN	18
Scotch, Lemon, Ginger, Honey, Galliano, Black Walnut Bitters	
MARTINI	18
Gin or Vodka, Dry Vermouth, Castelvetro Olives	
DIRTY MARTINI	18
Gin or Vodka, House Brine, Castelvetro Olives	
VESPER MARTINI	18
Gin, Vodka, Lillet Blanc	
ESPRESSO MARTINI	24
Bourbon or Vodka, Espresso, St. George Espresso Liqueur, Averna Amaro, Vanilla Syrup	

HOT COCKTAILS

HOT TODDY	18
Bourbon, Lemon, Ginger, Honey, Cinnamon	
CUP O GIUSEPPE	18
Bourbon, Vanilla, Espresso Liqueur, Frangelico, Amaretto Whip, Nutmeg	

ITALIAN SODA HIGHBALLS

BALADIN SPUMA NERA	16
Reposado Tequila, Lime Juice	
BALADIN CEDRATA	16
Vodka, Lemon	
BALADIN AGRUMATA	16
Rum, Lemon Juice, Orange	

ALL SODAS AVAILABLE AS NON-ALCOHOLIC
MOCKTAILS 5.75

SIGNATURE COCKTAILS

OIL SLICK	18
Engle Gin, Lemon, Ginger, Balsamic, Basil	
GOLDEN HOUR	18
Rye, Mezcal, Orgeat, Lucano Amaro, Lemon	
TOWER 53	18
Spiced Rum, Lime, Crème de Peach, Maraschino Liqueur, Angostura Bitters	
ALPINE	18
Gin, Krogstad Aquavit, Campari, Braulio Amaro, Cinzano 1757	
KOOKUMBER	18
Cucumber Vodka, Ginger, Lavender, Lemon	

DRAFT BEER

MENABREA	Bionda – Piedmont, Italy	14
TOPA TOPA	Chief Peak IPA - Ventura, CA	12
Local Drafts		
DISTANT BREWING	Rotating	12
JUNE LAKE BREWING	Rotating	12
MAMMOTH BREWING	Rotating	10

BOTTLED BEER

BIRRA DOLOMITI PILS	Veneto, Italy	12
DELIRIUM TREMENS	Melle, Belgium	12
COORS ORIGINAL	Golden, CO	10
NA ATHLETIC BREW	San Diego, CA	10

MOCKTAILS

CRANBERRY MULE	12
Cranberry, Lime, Vanilla, Ginger Beer	
SPARKLING LAVENDER	12
Fentimans Lemonade, Lavender, Lemon	
GINGER SNAP	12
Balsamic, Lemon, Basil, Ginger Beer	

NON-ALCOHOLIC BEVS

ESPRESSO	6.50	AMERICANO	8
CAPPUCCINO	8	LATTE	8
HOT TEA	8	GINGER BEER	4.75
GINGER ALE	4.75		
FENTIMANS VICTORIAN LEMONADE	8		
SAN PELLEGRINO	10		
Sparkling			
AQUA PANA	10		
Flat			
SODA	5.75		
Coke, Diet Coke, Sprite			