

NOVEMBER 2019

ANTIPASTI

Warm Olives	Fennel, Chilies, Thyme	6
Arancini	Arborio Rice, Autumn Squash, Fontina Cheese, Creamy Herb Sauce	12
Roasted Beets	Burrata, Black Olive Vinaigrette	12
Zuppa Minestrone	Seasonal Vegetables, Beans, Tomato, Parmesan, EVOO	7
Meatballs	Marinara Sauce, Parmesan	15
Gamberi	Grilled Shrimp, <i>Rancho Gordo</i> Heirloom Beans, Sausage, Arugula	17

PANE

Pane	Grilled <i>Bouchon</i> Palladin Bread, KATZ <i>Farm</i> Extra Virgin Olive Oil	5
Gordo	Just Baked Pizza Dough, Parmesan, Oregano	6

PASTA

Spaghetti	Marinara Sauce, Basil, Parmesan	18
Baked Rigatoni	<i>Caggiano</i> Fennel Sausage, Mushrooms, Tomato, Mozzarella	23
Orecchiette Di Spinaci	Little Ear Pasta, Spinach, Garlic, KATZ <i>Farm</i> Extra Virgin Olive Oil, Calabrian Chilies, Parmesan	18
Penne	Butternut Squash, Cream, Sage, Prosciutto, Parmesan (GF)	19

MANCIATAS

"Handful" of just baked dough with a salad on top, Fold and eat just like a sandwich!

Caesar	Romaine, Parmesan	17
Spinach	Roasted Peppers, Mozzarella, Citrus Dressing	17
Steak	Grilled <i>Five Dot Ranch</i> Flat Iron Steak, Arugula, Red Onion, <i>Pt Reyes</i> Blue Cheese, Red Wine Vinaigrette	20
B.B.L.	<i>Hobb's</i> Bacon, Romaine, Blue Cheese Dressing	17

INSALATA

Caesar	Romaine, Parmesan, Garlic Croutons	14
Wedge	Iceberg, <i>Pt. Reyes</i> Blue Cheese Dressing, <i>Hobb's</i> Bacon	13
Spinach	Harvest Vinaigrette, <i>Sky Hill</i> Goat Cheese	13
Mista	Mixed Field Greens, Grapes, Almonds, Pomegranate Vinaigrette	13
Tuna	Romaine, CeCe Beans, Cucumbers, Citrus Dressing, Olives, Parmesan	18
Panzanella	Grilled <i>Bouchon</i> Bread, Roasted Autumn Squash, Pears, Gorgonzola, Mustard Vinaigrette	15
Steak	Grilled <i>Five Dot Ranch</i> Flat Iron Steak, Arugula, Red Onion, <i>Pt Reyes</i> Blue Cheese. Red Wine Vinaigrette	19

Half portions are available, just ask!

PIZZA

Margherita	Marinara Sauce, Fresh Mozzarella, Basil	18
Salumi	Salami, Kalamata Olives, Red Onion, Marinara Sauce, Oregano, Mozzarella, Parmesan	21
Salsiccia	<i>Caggiano</i> Fennel Sausage, Red Onion, Marinara Sauce, Mozzarella	21
Speck	<i>La Quercia</i> Smoked Prosciutto, Fresh Mozzarella, Arugula, Garlic Oil	22
Formaggio	Mozzarella, Parmesan, <i>Sky Hill</i> Goat Cheese, Ricotta Salata, Garlic Oil, Sage	19
Melanzane	Eggplant, Peppers, Marinara Sauce. Oregano, Parmesan	18
Pollo	<i>Caggiano</i> Chicken Sausage, Sherry Roasted Red Onions, Garlic Oil, Mozzarella, Arugula	19
Sicilian	Kalamata Olives, Anchovies, Capers, Marinara Sauce, Mozzarella	19
Funghi	Mushrooms, Taleggio Cheese, Roasted Garlic, Thyme	19
Verde	Spinach, Garlic, Chilies, Ricotta	18
Add to any Pizza or Manciatas:	Organic Egg	3
	Speck (Smoked Prosciutto)	8
	Pepperoni	5

Consuming raw or undercooked food may increase your risk of food borne illness

Corkage - \$15

We gladly accept cash and major credit cards. Sorry—No Checks.

20% gratuity may be added to parties of 6 or more.

707.255.5552

Gluten Free Dough Available!