

MAY 2015

ANTIPASTI

Warm Olives	House Marinated with Fennel, Chilies & Thyme	5
Meatballs	"Fatto in Casa", slow cooked in Tomato Sugo	12
Salumi Board	"Our Friends" Cured Meats, Cheese, Grilled <i>Bouchon</i> Palladin Bread & House Made Pickled Vegetables	15
Caponata Bruschette	Eggplant, Roasted Peppers, Pine Nut & Caper Relish	7
Beets	Roasted Beets, Mint & <i>Sky Hill</i> Goat Cheese	7
Zuppa Minestrone	Vegetables, White Beans, Tomato & Pancetta-Parmesan Broth	7
Carciofo Arancini	Crispy Risotto, Artichoke, Fontina Cheese & Romesco Sauce	8
Gamberi	Grilled Shrimp, <i>Rancho Gordo</i> Heirloom White Beans, Sausage & Arugula	16
Asparagi	Grilled Asparagus, <i>La Quercia</i> Speck, Soft Cooked <i>Taramasso</i> Egg & Mustard Aoli	13

PASTA

Spaghetti	"Forever Roasted" Tomatoes, Olives & Thyme, Parmesan	15
Rigatoni	Baked with Italian Sausage, Mushrooms, Tomato & Mozzarella	17
Agnolotti	Herb Ricotta, Parmesan, <i>La Quercia</i> Speck, Spinach & White Wine Butter Sauce	17
Corn Fusilli	Roasted Sweet Corn, Cream & Parmesan	16

MANCIATAS

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

Caesar	Romaine & Caesar Dressing	14
Spinach	Roasted Peppers, Mozzarella & Citrus Dressing	13
Steak	Grilled <i>Five Dot Ranch</i> Flat Iron Steak, Arugula, Red Onion, <i>Pt Reyes</i> Blue Cheese & Red Wine Vinaigrette	17
B.B.L.	<i>Hobb's</i> Bacon, Romaine & Blue Cheese Dressing	15

INSALATA

Caesar	Whole Leaves of Romaine, Caesar Dressing, Parmesan & Garlic Croutons	11
Wedge	Iceburg, Creamy <i>Pt. Reyes</i> Blue Cheese Dressing & <i>Hobb's</i> Bacon	11
Mesclun	Field Lettuces, Shaved Parmesan & Balsamic Vinaigrette	10
Spinach	<i>Sky Hill</i> Goat Cheese, "Harvest" Vinaigrette	10
Arugula	Seasonal Fruit, Aged Jack Cheese, Pistachios, Citrus Vinaigrette	10
Tuna	Romaine, CeCe Beans, Cucumbers, Citrus Dressing, Olives & Parmesan	13
Panzanella	Grilled <i>Bouchon</i> Bread, Sugar Snap Peas, Grilled Asparagus, Frisee, Arugula, Champagne Vinaigrette & Burrata	13

Half portions are available, just ask!

PANE

Pane	Grilled <i>Bouchon</i> Palladin Bread with <i>Dickson Ranch</i> Extra Virgin Olive Oil	4
Gordo	Just Baked Pizza Dough with Parmesan & Oregano	4

PIZZA

Margherita	Tomato Sauce, Fresh Mozzarella & Basil	14
Salumi	Salami, Kalamata Olives, Red Onions, Tomato Sauce, Oregano, Fontina & Mozzarella	17
Salsiccia	<i>Caggiano</i> Fennel Sausage, Red Onion, Tomato Sauce & Mozzarella	17
Speck	<i>La Quercia</i> Prosciutto, Fresh Mozzarella & Arugula	17
Formaggio	Mozzarella, Parmesan, <i>Sky Hill</i> Goat Cheese & Ricotta Salata	15
Melanzane	Eggplant, Peppers, Tomato Sauce, Oregano & Parmesan	15
Pollo	<i>Caggiano</i> Chicken Sausage, Sherry Roasted Onions, Mozzarella & Arugula	17
Sicilian	Kalamata Olives, Anchovies, Capers, Tomato Sauce & Mozzarella	15
Funghi	Roasted Mushrooms, Taleggio Cheese, Roasted Garlic & Thyme	17
Verde	Spinach, Garlic, Chilies & Ricotta	15
Add to any Pizza or Manciatas:	Organic, Local <i>Taramasso</i> Egg Speck (Smoked Prosciutto) Pepperoni	3 5 3

Corkage - \$15

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

18% gratuity may be added to parties of 6 or more.

707.255.5552

Due to the current drought, Water will be served by request.