

O E N O T R I

A N T I P A S T I

THE BOARD

CHEFS SELECTION OF
HOUSE CURED SALUMI,
LOCAL ARTISAN CHEESE &
SEASONAL ACCOMPANIMENTS \$33

MIXED LETTUCES

MEYER LEMON VINAIGRETTE
& PARMIGIANO-REGGIANO \$16

LITTLE GEMS

CREAMY ANCHOVY VINAGRETTE,
PARMIGIANO-REGGIANO,
BOQUERONES AND PANGRATTATO \$18

FOCACCIA CLASSICA

ACCOMPANIED WITH
OLIVE OIL \$10

MEATBALLS

ARRABBIATA & PARMIGIANO \$14

POLENTA \$10

- GORGONZOLA
- CRESCENZA
- PARMIGIANO

ASSORTED PICKLES \$6

MARINATED OLIVES \$8

ROASTED ALMONDS \$8

PANZANELLA

ZUCCHINI, HEIRLOOM TOMATO,
CROUTON, TOMATO BASIL
VINAIGRETTE & RED ONION \$17

BURRATA

SAN NICOLA PROSCIUTTO,
BLACK MISSION FIG, NASTURTium,
ORANGE, HONEY & CROSTONE \$28

STONE FRUIT

KASHIWASE FARM STONE FRUIT,
TOASTED ALMONDS, LIME AGRUMATO
& ARUGULA \$18

P A S T A

FIDEI ALL' ARRABBIATA

SAN MARZANO TOMATO, ONION, CHILI
& PANGRATTATO \$26

CANNELLONI

CREMINI MUSHROOM, SPINACH, SUNDRIED TOMATO,
RICOTTA, LEMON ZEST & MICRO BASIL \$34

TORCHIO

BASIL PESTO WITH GARLIC, MEYER LEMON,
PINE NUT & PARMIGIANO-REGGIANO \$34

CAVATAPPI

CONFIT CHERRY TOMATOES IN GARLIC, OLIVE OIL,
ROSEMARY, BASIL & PARMIGIANO CRISP \$35

TRUMPETTI RAGU

WILLIS FARM PORK RAGU,
ONION, TOMATO & PARMIGIANO \$34

LINGUINE

SCALLOPS, GARLIC, WHITE WINE, LEMON,
CAPER & CHERVIL \$38

P I Z Z A

MARGHERITA

SAN MARZANO TOMATO, FIOR DI LATTE
& BASIL \$30

ZUCCA

CREMA, WITH LATE SUMMER SQUASH,
SUNDRIED TOMATO, MANCHEGO,
BASIL PESTO & RED ONION \$32

FORMAGGI

SAN MARZANO TOMATO, MIDNIGHT MOON,
FONTINA VALLE D'AOSTA,
PARMIGIANO & RICOTTA SALATA \$32

MAIS

CORN CREMA, FIOR DI LATTE,
CHERRY TOMATO, LEMON THYME & SABA \$32

TOMATO

CREMA, RICOTTA, PT. REYES TOMA,
HEIRLOOM TOMATO, OREGANO & BASIL OIL \$34

S E C O N D I

BISTECCA

RIBEYE WITH BRENTWOOD SWEET CORN,
SHISHITO PEPPERS, MICRO GREENS
& SALSA VERDE \$49

STEELHEAD SALMON

CANNELLINI BEANS,
ROASTED TOMATOES
& SALSA VERDE \$38

PORCHETTA ALLA DIAVOLA

MASHED POTATOES,
ROASTED RAINBOW CARROTS
& CALABRIAN CHILI \$36

ADDITIONS

ARUGULA \$4 PANCETTA \$6 ANCHOVY \$4 BURRATA \$8
CALABRIAN CHILI \$4 SALSICCIA \$7 ROASTED ONIONS \$3 PROSCIUTTO \$10

TWENTY PERCENT GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS *
WE ADD AN OPTIONAL 3% KITCHEN APPRECIATION SURCHAGE TO ALL CHECKS

BEVERAGE MENU

COCKTAILS

BLUEBERRY SMASH: GIN, SIMPLE SYRUP, FRESH LEMON & MINT \$19
PAPER PLANE: MICTHERS BOURBON, APEROL, AMARO NONINO & LEMON \$17
STRAWBERRY FIELDS: BOURBON, MINT, HONEY & LEMON JUICE \$20
ITALIAN ICE: TEQUILA, LEMON, APEROL & ST. GERMAIN \$17
ROSEY CHEEKS: GIN, APEROL, FRESH GRAPEFRUIT, LIME & SIMPLE SYRUP \$18

WINES BY THE GLASS

SPARKLING

SCARPETTA “TIMIDO” ROSE VINO \$15
NINO FRANCO PROSECCO “RUSTICO”- \$16
ROEDERER ESTATE- ANDERSON VALLEY- \$20
SCHRAMSBERG-BLANC DE BLANCS 2022-\$25

ROSE

OENOTRI NAPA VALLEY, CA 2023 \$16
BRAVIUM “ROSE OF PINOT NIOR” 2023 \$18

WHITE

CLOS PEGASE- SAUVIGNON BLANC, NAPA VALLEY 2023 \$16
EST! EST!! EST!!! ITALY, MONTEFIASCONI 2021 \$17
LIVIO FELLUGA PINOT GRIGIO COLLIO- ITALY 2022 \$17
GROTH- SAUVIGNON BLANC, NAPA VALLEY 2023 \$19
RODDE “COOMBSVILLE” CHARDONNAY, NAPA VALLEY, CA 2018 \$20
DONNA FUGATA “ANTHILIA” SICILIA 2024 \$17
VILLA SOLAIS VERMENTINO DI SARDEGNA \$16
BRUNO GIACOSA- ROERO ARNEIS, ITALY-2023 \$18

RED

SCARPA “CASA SCARPA” BARBERA D’ASTI 2021 \$16
BINDI SERGARDI “LA BONCIA”, CHIANTI, TUSCANY 2020 \$16
SBIROLO NEBBIOLO ITALY, LANGHE 2022 \$18
SCHUG, SONOMA COAST, CA 2023 \$18
CLINE “ROCK CARVED” CABERNET SAUVIGNON-ALEXANDER VALLEY 2022 \$18
GROTH- CABERNET SAUVIGNON OAKVILLE- NAPA VALLEY 2022 \$35
TORNATORE “ETNA ROSSO” NERELLO MASCALESE - SICILY, ITALY 2021 \$17

BEER

ON TAP

TANNERY BEND YAJOME IPA \$10
TANNERY BEND BEERWORKS LIGHT LAGER \$10

CANNED BEER

TANNERY BEND BEERWORKS BLONDE ALE \$10
TANNERY BEND WATCHMAN PALE ALE \$10
CARLSBERG BEER- GERMAN PILSNER \$10
RAINIER- AMERICAN ADJUNCT LAGER \$10
PIZZA PORT “CHRONIC ALE” \$10
PINKUS “ORGANIC HEFE-WEIZEN” \$12
PINKUS “ORGANIC UR PILS” \$12
SHINDIG “DELIGHTFULLY DRY” APPLE CIDER \$11
CORONADO BREWING CO. DOUBLE HAZY IPA \$10
HENHOUSE SUPER DUPER STOKED! DOUBLE IPA \$12
OSKAR BLUES “HAZY BLUES” JUICY IPA \$12
BELCHING BEAVER- “PHANTOM BRIDE” IPA \$12

NON-ALCOHOLIC

BEST DAY ELECTRO LIME \$11
BEST DAY WEST COAST IPA \$11

MOCKTAILS

BERRY SUNSET- STRAWBERRY, BLUEBERRY, LEMON & CLUB SODA \$11
PINEAPPLE EXPRESS- PINEAPPLE, HONEY, MINT, GINGER BEER & CLUB SODA \$11

SODAS

COCA COLA \$5
DIET COCA COLA \$5
7-UP \$5
CANADA DRY GINGER ALE \$5

