



ANTIPASTI

INSALATA VERDE | 13

mixed baby lettuce/ shaved seasonal vegetables/golden balsamic vinaigrette

BARBABIETOLE | 20

roasted beets/ homemade ricotta/ watercress/ gremolata

INSALATA DI PERE | 19

marinated pears/ wild arugula/ shaved fennel/ pecorino romano/ lemon citronnette/ pinenuts

GNOCO FRITTO PROSCIUTTO/ STRACCHINO | 23

fried dough/ prosciutto di Parma 24 months / stracchino

CARPACCIO DI MANZO | 20

thinly sliced beef/ sundried tomato & arugula pesto/ parmigiano reggiano crema/ parnips chips

PASTA fatta in CASA

RADIATORE CACIO E PEPE | 16

homemade radiatore pasta/ black peppercorn / pecorino romano

LUMACHE ALL' AMATRICIANA | 18

homemade lumache/ san marzano tomato/ guanciale/ pecorino/ black pepper

TORTELLONI | 23

Bellwether farm ricotta tortelloni/ squash/ brown butter/ sage Manodori Balsamic vinager/ roasted walnuts

TAGLIATELLE ALLA BOLOGNESE | 24

homemade egg tagliatelle pasta/ ragù Bolognese

LINGUINI ALLA PUGLIESE | 25

homemade squid ink linguini/ Fennel/ mussels/ arugula pesto/ parsley breadcrumbs

PIZZA

MARGHERITA | 18

mozzarella/ tomato sauce/ extra virgin olive oil/ basil

EMILIANA | 22

bianca/ prosciutto di Parma/ parmigiano reggiano/ arugula

NDUJA | 22

eggplant/ ricotta/ spicy nduja/ scamorza

SALAMINO | 22

mozzarella/tomato sauce/ salamino/ mamma lil's peppers

SALSICCIA E BROCCOLI | 24

pork sausage/ broccoli di ciccio/ red onions/ pecorino

IMPOSSIBLE™ | 25

sundried tomato pesto/ swiss chard/ Impossible sausage

SECONDI

THE IMPOSSIBLE™ BURGER | 18

plant based meat/ brioche bun/ lettuce/ tomato marmellata/ spicy mayo/ mozzarella/ onions

BISTECCA | 42

Bone-in New York Steak served with cipolline agrodolce and cavolo nero

MAIALE | 34

pan seared Llano Seco pork chop/ apple conserva/ butterbean in bagna cauda

HALIBUT | 35

local halibut/ fregola sarda/ manila clams/ fennel and tomato brodo

FUNGO ALLA GRIGLIA | 22

roasted local foraged mushrooms/ potatoes puree/ watercress/ castelvetrano olives

Please enjoy the ingredients raised, foraged, and caught by local farms:

Stanford Educational Farm
Rancho Llano Seco
Bona Furtuna

Vegetarian

-Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk, may increase your risk of foodborne illness;
- only 5 credit cards accepted per party -
- 20% gratuity will be automatically applied to parties of 8 or more -
- Please no substitutions, we are happy to accommodate dietary restrictions and allergies-

DRINKETTI

PINEAPPLE TOMMY'S MARGARITA | 15

tequila-infused pineapple/ lime juice/ chili agave syrup

EVOO MARTINI | 14

gin/ sherry PedroXimenez/ st. george basil aqua/ orange bitters

NAKED AND FAMOUS | 14

mezcal/ yellow chartreuse/ aperol/ lime juice

MONTENEGRONI | 14

campari/ fords gin/ amaro montenegro

ESPRESSO MARTINI | 15

vodka/ danesi espresso/ Mr. Black Coffee liqueur

PROPELLER | 18

bourbon/ aperol/ 1970's Amaro Cynar/ lemon juice

CLARO | 18

clarified Mai Tai/ rum/ lime/ orange curacao/ orgeat syrup campari/ 1970's martini rossi/ soda water

AMERICANO | 15

campari/ 1970's martini rossi/ soda water

BIBITE

SAN PELLEGRINO SODA | 5

GINGER BEER | 6

COCA-COLA | 5

S.PELLEGRINO SPARKLING WATER | 6

BOLLE

PROSECCO Corazza, Extra Dry, VENETO

CHARDONNAY/PINOT NOIR Angel and Cowboys, HEALDSBURG

CHARDONNAY Fratelli Lunelli, Ferrari, Brut, TRENTINO

ROSE' SPUMANTE Fratelli Lunelli Ferrari Rose Trento, TRENTINO

PINOT NOIR Guy de Forez Champagne, Champagne NV

BIANCO

PINOT GRIS Astrolabe, MARLBOROUGH, NZ

CHARDONNAY Cannonball, HEALDSBURG

VERMENTINO Canayli, Vermentino di Gallura Superiore, SARDEGNA

SAUVIGNON/TIMORASSO | Tenuta Montemagno, Monferrato Bianco, PIEMONTE

VERDICCHIO | Bucci, Verdicchio dei Castelli di Jesi, MARCHE

ROSATO

RARE ROSÉ BLEND Angels & Cowboys, Sonoma County, HEALDSBURG

LACRIMA/SANGIOVESE Tenuta di Tavignano, MARCHE

ROSSO

BARBERA Vietti- Barbera d'Asti- PIEMONTE, IT

MONTEPULCIANO La Valentina Spelt Montepulciano d'Abruzzo, ABRUZZO

MERLOT Peju, , Legacy Collection, Napa Valley

SANGIOVESE Castello Romitorio, Chianti Classico Colli Senesi, TOSCANA

PINOT NOIR Anthill Farms, Pinot Noir, SONOMA COAST

NEBBIOLO Serio e Batista Borgogno, Barolo, 2016 PIEMONTE

SANGIOVESE La Fiorita, Brunello di Montalcino, 2008 TOSCANA

SEEDLIP MOCKTAIL

SEEDLIP SPICY MARG | 12

Seedlip/ spicy agave/ lime juice

IL GIARDINO | 13

Seedlip/ celery juice/ apple juice/ tonic water

BIRRA

IPA | SHAKA Brewing | 7.7% | 16 oz | 8

BIONDA | Birra Dolomiti | 4.9% | 11.2 oz | 6

ROSSA | Birra Dolomiti | 6.7% | 11.2 oz | 6

LAGER | Birra Friuli | 4.7% | 11.2 oz | 6

CIDER | South City | 5.5% | 7

TONIC WATER | 6

GINGER ALE | 6

DIET COKE | 5

ACQUA PANNA STILL WATER | 5

GLASS

PROSECCO Corazza, Extra Dry, VENETO 14

CHARDONNAY/PINOT NOIR Angel and Cowboys, HEALDSBURG 18

CHARDONNAY Fratelli Lunelli, Ferrari, Brut, TRENTINO 15

ROSE' SPUMANTE Fratelli Lunelli Ferrari Rose Trento, TRENTINO 20

PINOT NOIR Guy de Forez Champagne, Champagne NV 28

PINOT GRIS Astrolabe, MARLBOROUGH, NZ 13

CHARDONNAY Cannonball, HEALDSBURG 14

VERMENTINO Canayli, Vermentino di Gallura Superiore, SARDEGNA 15

SAUVIGNON/TIMORASSO | Tenuta Montemagno, Monferrato Bianco, PIEMONTE 16

VERDICCHIO | Bucci, Verdicchio dei Castelli di Jesi, MARCHE 18

RARE ROSÉ BLEND Angels & Cowboys, Sonoma County, HEALDSBURG 13

LACRIMA/SANGIOVESE Tenuta di Tavignano, MARCHE 13

BARBERA Vietti- Barbera d'Asti- PIEMONTE, IT 15

MONTEPULCIANO La Valentina Spelt Montepulciano d'Abruzzo, ABRUZZO 15

MERLOT Peju, , Legacy Collection, Napa Valley 16

SANGIOVESE Castello Romitorio, Chianti Classico Colli Senesi, TOSCANA 16

PINOT NOIR Anthill Farms, Pinot Noir, SONOMA COAST 18

NEBBIOLO Serio e Batista Borgogno, Barolo, 2016 PIEMONTE 28

SANGIOVESE La Fiorita, Brunello di Montalcino, 2008 TOSCANA 32