

## ANTIPASTI

**Mozzarella “al Minuto”** hand pulled fresh mozzarella, garlic, grilled crostini, olive oil (not recommended for carry out) / 14.95

**Smashed Avocado Bruschetta** avocado, jalapeno, ricotta salata, watermelon radish, country rustic toast, balsamic drizzle / 10.50

**Brooklyn Style Arancini** crispy risotto ball, spicy tomato sauce-mozzarella center, salsa verde / 11.95 (extra ball \$ 2.50)

**Crispy Truffle Fries** white truffle oil, malt vinegar aioli / 5.75

**Crispy Baby Artichokes** meyer lemon rosemary aioli / 9.95

**Garlic Rolls “Saporito”** house made rolls, garlic oil, oregano, sautéed garlic / 6.75

**Fritto Misto** rock shrimp, calamari, fried lemons, fresh peppers, calabrian chili aioli / 10.95

**Minestrone Soup** tubetti pasta, celery, carrots, onions, fennel, zucchini, butter beans, pesto, parmesan / 6.50

## INSALATE

**Mixed Greens** field greens, piave cheese, balsamic vinaigrette / 9.50

**Chopped Salad** mixed chicories, garbanzo beans, radish, pepperoncini, kalamata olives, fennel, rosato vinaigrette (tuscan salami add \$2) / 10.50

**Insalata Primavera** asparagus, snow peas, red radish, rainbow carrots, arugula, frisée, meyer lemon dijon vinaigrette / 13.95

**Caesar** whole leaf romaine, garlic croutons, parmesan, creamy anchovy dressing (chicken add \$3) / 10.95

**Insalata Di Pollo** chicken, field greens, apples, currants, celery, gorgonzola, candied walnuts / 14.50

As a courtesy, checks may be split evenly for parties under six, when requested prior to ordering.

Water served upon request. // Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## PIZZAS

**The Queen’s Pizza**  bianco di napoli tomatoes, buffalo mozzarella, whole leaf basil, EVOO, sea salt / 18.95 / 24.95

**Margherita** marinara, mozzarella, chopped basil / 14.95 / 18.95

**Alla Norma** grilled eggplant, roasted peppers, toasted pine nuts, marinara, fresh mozzarella, calabrian chili oil / 18.95 / 24.95

**BLT** smoked bacon, overnight roasted cherry tomatoes, roasted onion cream, arugula, EVOO aioli / 18.95 / 22.95

**Funghi** crimini, shiitake and beach mushrooms, fontina cheese, truffle oil / 18.95 / 22.95

**Positano** sautéed rock shrimp, crescenza cheese, scallions, fried lemons / 18.95 / 22.95

**Romano** prosciutto, pesto, tomato confit, burrata, mozzarella, arugula / 18.95 / 22.95

**Vespa 2.0** chicken sausage, shaved brussel sprouts, fontina, smoked mozzarella, aged balsamic / 17.95 / 21.95

**La Bamba** chorizo, smoky ancho-pasilla chile sauce, jalapeños, red onions, cilantro, queso fresco, avocado, crème fraiche / 18.50 / 22.50

**Ducati** capicola, spicy italian sausage, mozzarella, marinara, mushrooms, sun dried tomatoes / 19.95 / 23.95

**New Yorker** pepperoni, marinara, mozzarella / 17.45 / 22.20

**Create your Own** marinara and mozzarella / 14.95 | 18.95

TOPPINGS	SM	LG
<b>Vegetables:</b> fresh tomatoes, arugula, spinach, sundried tomatoes, roasted peppers, mushrooms, artichoke hearts, pesto kalamata olives, onions, roasted onions, garlic paste, eggplant	1.75	2.50
<b>Cheeses:</b> goat, feta, fontina, gorgonzola, smoked mozzarella	1.95	2.95
<b>Meats:</b> italian sausage, pepperoni, chicken, smoked bacon, prosciutto, capicola, tuscan salami, chicken sausage, chorizo, pancetta	2.50	3.25

## PANINI & PIADINE

**C&B Burger** creekstone farms chuck & brisket patty, gruyere, tomato, watercress, grilled onions, special sauce, truffle fries / 14.95

**The Beyond Burger** plant based burger (no soy, no gluten, GMO free), gruyere, tomato, watercress, grilled onions, special sauce, truffle fries / 15.95

**Pesto Chicken Panini** grilled chicken breast, roasted tomatoes, roasted onions, white cheddar, arugula, pesto aioli, fries / 13.95

**Caprese Piadina** cherry tomatoes, arugula, fresh mozzarella, basil pesto, balsamic vinaigrette / 14.95

**Mediterranean Piadina** baby spinach, kalamata olives, tomatoes, cucumbers, red onions, feta, hummus, fresh lemon juice / 13.50

**Lemon Chicken Piadina** chicken, roasted peppers, goat cheese, baby spinach, citrus vinaigrette / 14.50

**Caesar Piadina** whole leaf romaine, parmesan, creamy anchovy dressing (chicken add \$3) / 14.95

## PASTAS

**Nonna’s Spaghetti** marinara and parmesan (meatballs add \$5) / 10.95

**Ravioli** spinach and ricotta ravioli, roasted garlic, sage butter sauce / 14.75


**Bucatini alla Carbonara** guanciale bacon, melted onions, eggs, pecorino cheese, black pepper (not recommended for carry out) / 16.50

**Fettuccine alle Vongole** manila clams, white wine sauce, calabrian chili, basil, mint / 16.95

**Rigatoni Bolognese** pork and beef ragu, pecorino cheese / 16.25

**Chicken Parmesan** mozzarella, marinara, penne rigate pasta / 15.95



**7-0-7 HAPPY HOUR**  
7 days, 4:00-6:00pm  
\$1 Oysters + more  
Happy Hour price: 

## WINES (GLASS)

### WHITES

**Pinot Grigio**, La Vite, Italy 2016

11 Glass/21 Half Bottle/40 Bottle (on tap)

Hints of apple and fig, fresh, dry velvety flavor, notes of almond

**Sauvignon Blanc**, Cypress Grove, Mendocino County 2016

12 Glass/21 Half Bottle/40 Bottle (on tap) / 🍷 7

Bright flavors of passionfruit, lemon zest & grapefruit

**Chardonnay**, Hudson's Blend, Peregrine Ranch, CA 2016

13 Glass/21 Half Bottle/40 Bottle (on tap)

Guava, melon, coconut with nutmeg & red apple

**Chenin Blanc**, Leo Steen, Dry Creek Valley 2016

12 Glass/23 Half Bottle/44 Bottle (on tap)

Complex palette of white flowers, pear, tea & dried herbs

### ROSÉ & SPARKLING

**Rosé Blend**, Leo Steen, California 2017

12 Glass/23 Half Bottle/44 Bottle (on tap)

Light, fruit driven, delicate acidity, strawberry, lemon zest

**Brut Rosé**, Domaine Carneros, Napa NV

15 Glass/60 Bottle

Warm toastiness and ethereal fruit character, a wine with great poise

**Prosecco**, La Marca, Italy NV 10 Glass/40 Bottle/ 🍷 7

Fresh with green apple, ripe lemon, grapefruit and mineral undertones

### REDS

**Sangiovese Blend**, Basket Press, North Coast NV

12 Glass/23 Half Bottle/44 Bottle (on tap) / 🍷 7

Deep blueberry jam, bold fruit, spices, smooth tannins

**Cabernet Sauvignon**, Joel Gott 815, California 2016

12 Glass/23 Half Bottle/44 Bottle (on tap)

Cinnamon and clove with blackberry and smooth tannins

**Old Vine Zinfandel**, Peregrine Ranch, Dry Creek Valley 2014

13 Glass/25 Half Bottle/49 Bottle (on tap)

Blackberry pie, strawberry jam, floral & spice notes

**Pinot Noir**, River Myst Haven, Russian River Valley 2016

13 Glass/25 Half Bottle/49 Bottle (on tap)

Cinnamon and clove with blackberry & smooth tannins

**Cab Sauv/Cab Franc Blend**, Purple Hawk, North Coast NV

14 Glass/27 Half Bottle/52 Bottle (on tap)

Black currant, black pepper, cocoa powder & rich spice

## CRAFT COCKTAILS

**Grapefruit Froze** / 10 / 🍷 7

Rose wine slushee

**Apple-Orange Sangria** / 11 / 44 pitcher 🍷 5.50 / 22

reisling, brandy, triple sec, apple, orange, cinnamon

**Garden Tonic** / 10

botanist gin, tonic, seasonal local herbs

**Weed Whacker** / 12

humboldt finest hemp infused vodka, aperol, elderflower lemon,

bitters, muddled rosemary

**Nut-Tini** / 13

nocello, square one organic vodka, half-n-half, simple syrup, nutmeg

**Spring Fever** / 12

rum, blackberry shrub, liime, apple, basil

**La Cabana** / 12

bourbon, pineapple amaro, lime, simple

**Beekeepers Journal** / 12

botanist gin, lemon, lavender honey, egg white

**Napa Mule** / 13

square one cucumber vodka, st. germain, mint, lime, ginger beer

**Paloma Tra Vigne** / 12

arete blanco, campari, grapefruit, san pellegrino pompelmo

**Barrel Aged Negroni** / 13

gin, campari, lo-fi gentian amaro

## WINES (BOTTLE)

### WHITES & ROSÉ

**Sauvignon Blanc**, Honig, Napa Valley 2016 / 48

**Chardonnay**, Starmont, Napa Valley 2015 / 48

**Pinot Gris**, MacMurray Estate, Russian River Valley, 2017/ 44

**Rosé**, HogWash, California 2017 / 42

### REDS

**Cabernet Sauvignon**, Quilt, Napa Valley 2016 / 67

**Merlot**, Stags' Leap, Napa Valley 2015/ 63

**Zinfandel**, Barlow, Calistoga Napa Valley 2016 / 63

**Pinot Noir**, Starmont, Carneros Napa Valley 2014 / 58

## BEERS (ON TAP)

CAN'T  
DECIDE?  
Try A Flight of Four  
12 (+3 for Sour)

**Cherry Sournova Sour**, Almanac Brewing, Alameda CA

5.8% ABV 12 (8 oz only)

Oak barrel aged, brett funk, cherry pie, a serious pucker

**805 Blonde Ale**, Firestone Walker, Paso Robles CA

4.7 % ABV 8 Pint/29 Pitcher 🍷 5

Light, refreshing ale, subtle malt sweetness, light hops

**Mission Hefeweizen**, Mission Brewery, San Diego CA

5.0 % ABV 8 Pint/29 Pitcher 🍷 5

Banana, clove, hay, wheat breadiness, dry and carbonic, light sweetness

**Lager**, Heretic Brewing Company, Fairfield CA

5.4 % ABV 8.0 Pint/32 Pitcher

Golden color, crisp grassy hoppy nose, slight sweetness, toasted malt

**Therapist Imperial IPA**, Dustbowl Brewing Company,

Turlock CA, 10.4 % ABV 8 (12oz only)

Big, bold flavors of apricot, citrus & tropical fruits, malty sweet backbone

**Boont Amber Ale**, Anderson Valley Brewing Company,

Boonville CA, 5.8 % ABV 8 Pint/29 Pitcher 🍷 5

Slight caramel sweetness, spicy bitterness, crisp, clean finish

**Eight-Ball Stout**, Lost Coast Brewing, Eureka CA

5.8 % ABV 8 Pint/29 Pitcher

Cocoa, hazelnut, caramel, roasted malt, dry finish

**Red Barn Saison**, The Lost Abbey, San Marcos CA

6.7 % ABV 8 Pint/29 Pitcher

Sweet malt, peppery spices, tart, slightly acidic

**Vibes Pilsner**, Almanac Beer Company, Alameda CA

5.3 % ABV 8 Pint/29 Pitcher

Crisp and light, dry malt, lemon-lime aroms

**Blood Orange IPA**, 21st Amendment Brewery, San Francisco CA

7.0 % ABV 8.00 Pint/29 Pitcher

Juicy, zesty, very tart, sweetness from the malt, light bodied

## BEERS (BOTTLE)

**Bud Light**, Lager, St. Louis MO 5

**Corona**, Lager, Mexico 6

**Hoppy Lager**, Sudwerk, Davis, CA 5

**Namazu Oat Pale**, Seismic, Santa Rosa, CA 5

**Pilsner**, Napa Smith, Napa, CA 6

**Clausthaler**, Non-Alcoholic, Germany 6

## BOOZE-FREE BEVS

Cherry, Lime, Tangerine or Raspberry **Italian Soda**  
3.50 Glass

House Made Regular or Strawberry **Lemonade**  
4 Glass / 14 Pitcher

**Mezzo e Mezzo**  
3 Glass / 11 Pitcher

Orange, Cranberry or Apple **Juice**  
3 Glass

**Ginger Beer**  
5

Pompelmo, **Aranciata**, or Limonata  
5

Pellegrino or Evian **Water**  
7.50

**Coke**, Diet Coke, Sprite, Root Beer, Dr. Pepper,  
Regular or Raspberry **Iced Tea**  
3 Glass/11 Pitcher

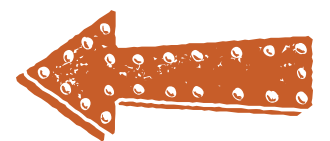


### 7-0-7 HAPPY HOUR

7 days, 4:00-6:00pm

\$1 Oysters + more

Happy Hour price: 🍷



We welcome outside wines, however there will be a moderate \$15 corkage fee, waived if you buy a bottle from us. 2 bottle, 1 magnum limit.

For the sake of the planet, bio-degradable paper straws served upon request; tap water upon request.