

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 spring vegetables, tubetti pasta, celery, carrots, onions, fennel, zucchini, butter beans, pesto, parmesan / 7.50

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

“The Original” Vespa chicken sausage, roasted onions, spinach, smoked mozzarella / 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
Vegetables: fresh tomatoes, arugula, spinach, sundried tomatoes, roasted peppers, mushrooms, artichoke hearts, pesto kalamata olives, onions, roasted onions, garlic paste, eggplant	1.75	2.50
Cheeses: goat, feta, fontina, gorgonzola, smoked mozzarella	1.95	2.95
Meats: 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 / 15.95

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, spaghetti / 15.95



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

WINES (TAP & GLASS)

SPARKLING

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

WHITES

Pinot Grigio, Peregrine Ranch by Dan Kosta, Napa 2018
11 Glass/21 Half Bottle/40 Bottle (on tap)
Sweet tea spice, meyer lemon, jasmine, clean & dry

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

Rosé Pinot Meunier, Leo Steen, Napa Valley 2017
12 Glass/23 Half Bottle/44 Bottle (on tap)

Strawberry water, fresh watermelon, citrus fruit, bright acidity

REDS

Merlot, Folie a Deux, Alexander Valley 2016
12 Glass/21 Half Bottle/40 Bottle (on tap) / 🍷 7
Cherry, black raspberry, vanilla oak, velvety 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

Zinfandel, Dry Creek Vineyard, Sonoma County 2017
13 Glass/ 25 Half Bottle/ 49 Bottle (on tap)
brambly flavors, black cherry, chocolate, espresso, pepper

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

Bordeaux Style Blend Purple Hawk by Dan Kosta, Sonoma
14 Glass/27 Half Bottle/52 Bottle (on tap)
Black current, black pepper & cocoa power, rich & bright

WINES (FEATURED)

WHITES & ROSÉ

Chardonnay, Tamber Bey, Yountville 2017 15 Glass / 60 Bottle
Sauvignon Blanc, Honig, Napa Valley 2017 / 48
Chardonnay, Starmont, Napa Valley 2015 / 48
Pinot Gris, MacMurray Estate, Russian River Valley, 2017/ 44
Rosé, HogWash, California 2017 / 42

REDS

Meritaggio, David Arthur, Napa Valley 2014 18 Glass / 72 Bottle
Merlot, Stags' Leap, Napa Valley 2015 16 Glass / 63 Bottle
Cabernet Sauvignon, Quilt, Napa Valley 2016 / 67
Zinfandel, Barlow, Calistoga Napa Valley 2016 / 63
Pinot Noir, Starmont, Carneros Napa Valley 2014 / 58



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

La Cabana / 12
amador bourbon, pineapple amaro, lime, simple

Spring Fever / 12
rum, blackberry shrub, lime, apple, basil

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
arette blanco, campari, grapefruit, san pellegrino pompelmo

Barrel Aged Negroni / 13
gin, campari, lo-fi gentian amaro

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, pear, tartness, medium-bodied,

Lager, Heretic Brewing Company, Fairfield CA
5.4 % ABV 8 Pint/32 Pitcher

Golden color, crisp grassy hoppy nose, slight sweetness

Kook Double IPA, Pizza Port Brewing, Carlsbad CA
8.5 % ABV 8 (12 oz only)

Tropical fruit, citrus, light malt, dry finish

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

Death & Taxes, Moonlight Brewing, Santa Rosa CA
5.0 % ABV 8 Pint/29 Pitcher

San Francisco style black lager, light bodied, iced coffee

Hibiscus Session Cider, Stem Ciders, Denver CO
4.3 % ABV 8 Pint/29 Pitcher

Fresh pressed apples, hibiscus tea, crisp finish

STS Pils, Russian River Brewing Co. Santa Rosa CA
5.3 % ABV 8 Pint/29 Pitcher

Mild malt, crisp dry, lightly floral, lemony, bitter finish

Weekend Vibes IPA, Coronado Brewing Company,
San Diego CA 6.8 % ABV 8.00 Pint/29 Pitcher

Tangerine, grapefruit, citrus, spice, firm malt



7-0-7 HAPPY HOUR

7 days, 4:00-6:00pm

\$1 Oysters + more

Happy Hour price: 🍷



BEERS (BOTTLE)

Bud Light, Lager, St. Louis MO 5

Corona, Lager, Mexico

Draught Stout, Guinness, Dublin, Ireland 6

Tangerine Tornado, Heretic, Farifield CA 6

Anchor Steam, San Francisco CA 6

Great White, Lost Coast, Eureka CA 6

Hoppy Lager, Sudwerk, Davis CA 5

Hop-On Juicy Pale, Abita, New Orleans, LA 5

California Blond Ale, Eel River, Fortuna CA 5

Heineken Zero, 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

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.