

## ANTIPASTI

**Mozzarella “al Minuto”** hand pulled fresh mozzarella, garlic, grilled crostini, olive oil (not recommended for carry out) / 14.95 / add \$7.00 for heirloom tomatoes

**Avocado Bruschetta** sliced haas avocado, everything bagel spice, radish sprouts, Tuscan olive oil, aged balsamic / 10.50

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

**Wood Fired Padron Peppers** sea salt, EVOO / 8.95 (can be spicy!)

**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

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

## 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

**Summer Stonefruit Panzanella** grilled corn, cucumbers, arugula, rustic croutons, vella jack cheese, aged balsamic / 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

**Mercato** heirloom tomatoes, house made mozzarella, genovese basil, aged balsamic / 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

**Sonoma Fig** black mission figs, gorgonzola, arugula, mozzarella, aged balsamic reduction / 18.95 / 24.95

**“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   |
|---|------|------|
| <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, 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** heirloom 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

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

Green apple, ripe lemon, grapefruit and mineral undertones

### WHITES

**Chardonnay Sans Chene**, Tamber Bey, Yountville 2017

15 Glass/60 Bottle

Delicious apple, guava, mango, pear, bright acidity

**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

**Meritaggio**, David Arthur, Napa Valley 2014

18 Glass/72 Bottle

Lush candied strawberry, red cherry, long savory finish

**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 / 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 / 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



**Grapefruit Froze** / 10 / 🍷 7

Rose wine slushee

**Summer Berry Sangria** / 11 / 44 pitcher 🍷 5.50 / 22

reisling, brandy, triple sec, mixed berries

**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, liime, 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)

**Frucht: Cucumber Sour**, Bruery Terreux, Orange County CA

4.5 % ABV 12 (8 oz only)

German style wheat, tart flavor, cucumber, citrus,

**Icelandic White Ale**, Einstök Beer, Iceland

5.2 % ABV 8 Pint/29 Pitcher 🍷 5

Light-bodied, crisp, orange, coriander

**Superfuzz Ale**, Elysian Brewing, Seattle WA

6.4 % ABV 8 Pint/29 Pitcher 🍷 5

Blood orange ale, medium bodied, tropical fruits

**Oatmeal Stout**, East Brother Beer CO, Richmond CA

5.4 % ABV 8 Pint/29 Pitcher

Rich milk chocolate, dark fruit, soft finish

**Therapist Imperial IPA**, Dust Bowl Brewing CO, Turlock CA

10.4 % ABV 8 (12 oz only)

Bold hop aromas, citrus, tropical fruit, apricot

**Red Lager**, East Brother Beer CO, Richmond CA

4.6 % ABV 8 Pint/29 Pitcher

Vienna-style amber, biscuity malt, clean, crisp

**Death & Taxes**, Moonlight Brewing CO, Santa Rosa CA

5.0 % ABV 8 Pint/29 Pitcher 🍷 5

San Francisco-style black lager, iced coffee, light-bodied

**Hamaica Cider**, Golden State Cider, Sebastopol CA

5.8 % ABV 8 Pint/29 Pitcher

Fresh pressed apples, champagne yeast, natural hibiscus flowers

**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

**Shatter Cone IPA**, Seismic Brewing Company,

Santa Rosa CA 7.0 % ABV 8 Pint/29 Pitcher

Stonefruit, strawberry, melon, citrus, neutral malts

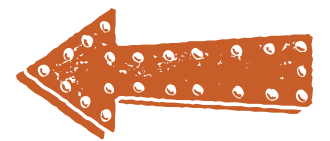


### 7-0-7 HAPPY HOUR

7 days, 4:00-6:00pm

\$1 Oysters + more

Happy Hour price: 🍷



## BEERS (BOTTLE)

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

**Corona**, Lager, Mexico 6

**Heineken Lager**, Netherlands 6

**805 Blonde Ale**, Firestone, Paso Robles CA 6

**Heineken Zero**, Non-Alcoholic 6

**Cali Creamin'**, Mother Earth, Vista CA 6

**White Claw (Raspberry, Mango, black cherry)**

Hard Seltzer, Chicago IL 5

**Gold IPA**, East Brother, Richmond CA 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.