

ANTIPASTI

- Mozzarella “al Minuto”** hand pulled fresh mozzarella, garlic, grilled crostini, olive oil (not recommended for carry out) / 14.95
- 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 Brussel Sprouts** pecorino, chili oil / 8.95
- Garlic Rolls “Saporito”** house made rolls, garlic oil, oregano, sautéed garlic, parmesan / 6.75
- Salt&Pepper Fried Calamari** calamari, roasted garlic aioli / 10.95
- Minestrone Soup** mixed 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
- Shaved Brussel Sprout Salad** crispy turkey bacon, pickled shallot, pomegranate, smoked gouda, meyer lemon dressing / 12.95
- Caesar** chopped 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
- The Aristocrat** sliced pears, brie cheese, mozzarella, cabernet reduction, fresh rosemary / 18.95 / 24.95
- Romano** prosciutto, pesto, tomato confit, burrata, mozzarella, arugula / 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
- “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

TOPPINGS	SM	LG
Create your Own marinara and mozzarella /	14.95	18.95
Vegetables: tomatoes, arugula, spinach, sundried tomatoes, roasted peppers, mushrooms, artichoke hearts, pesto, kalamata olives, onions, roasted onions, garlic paste, broccoli rabe	1.75	2.50
Cheeses: goat, feta, fontina, gorgonzola, smoked mozzarella	1.95	2.95
Meats: italian sausage, beyond sausage, chicken sausage, pepperoni, chicken, prosciutto, capicola, tuscan salami, 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

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

Merlot, Stags' Leap, Napa Valley 2015

16 Glass/63 Bottle

Strawberry, black cherry, carmel, cinnamon, soft tannins

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

Old Vine Zinfandel, S&K Ranch, Dry Creek Valley 2016

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

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

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

Cabernet Sauvignon, Quilt, Napa Valley 2016 / 67

Pinot Noir, Starmont, Carneros Napa Valley 2014 / 58



Cranberry Mint Julep Slush / 13

bourbon, cranberry juice, mint simple

Apple-Berry Sangria / 11 / 44 pitcher 🍷 5.50 / 22

reisling, brandy, triple sec, mixed berries

Pillage & Plunder / 13

rittenhouse rye, argonaut, montenegro amaro, candy cap bitters,

apple juice, lime juice, ginger simple

Napa Mule / 13

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

Barrel Aged Negroni / 13

gin, campari, lo-fi gentian amaro

Winter in Manhattan / 13

nutmeg infused buffalo trace, carpano antica, angostura bitters

Ginger Jubilee / 12

gin, prosecco, luxardo cherry liqueur, ginger puree, lemon juice

Weed Whacker / 12

humboldt finest hemp infused vodka, aperol, elderflower lemon,

bitters, muddled rosemary

La Cabana / 12

amador bourbon, pineapple amaro, lime, simple

Beekeepers Journal / 12

botanist gin, lemon, lavender honey, egg white

BEERS (ON TAP)

Fruitlands: Tropical Gose, Modern Times, San Diego CA

4.8 % ABV 12 (8 oz only)

Tart, passion fruit, guava, malted wheat

Hibiscus Session Cider, Stem Cider, Denver, CO

4.3 % ABV 8 Pint

Fresh pressed apples, infused with hibiscus tea, slightly sweet

STS Pils, Russian River Brewing, Santa Rosa CA

5.3 % ABV 8 Pint 🍷 5

Mild malt, hop forward, dry finish

Red Trolley Ale, Karl Strauss Brewing, San Diego CA

5.8 % ABV 8 Pint

Perfect mix of hops & malts, raisin, currant, toffee

Golden Stout Collaboration, Karl Strauss Brew, San Diego CA

7.5 % ABV 8 Pint

Made with Bird Rock Coffee, sweet chocolate, espresso, vanilla

bean, cocoa nibs, coffee

Gnoel de Abbey, Lost Abbey Brewing, San Marcos CA

8.5 % ABV 8 Pint

Winter warmer, notes of cocoa, vanilla, holiday spice

Numb Numb Juice IPA, Fall River Brewing, Redding CA

7.5 % ABV 8 Pint 🍷 5

Tropical juice bomb, candy like finish, seriously nom nom

Happy Hops IPA, Russian River Brewing, Santa Rosa CA

6.5 % ABV 8 Pint

Immense hops, piney, citrusy, lemon bread, light biscuit

Death and Taxes, Moonlight Brewing, Santa Rosa CA

5.0 % ABV 8 Pint 🍷 5

black lager, light-bodied, roasty malts

Therapist Imperial IPA, Dust Bowl Brewing CO, Turlock CA

10.4 % ABV 8 (12 oz only)

Bold hop aromas, citrus, tropical fruit, apricot

Up Next:

January 8th **Pint Night with Coronado Brewing Co.** 5 - 7 pm

BEERS (BOTTLE)

Cali Creamin', Mother Earth, Vista CA 4

Bud Light, Lager, St. Louis MO 5

Corona, Lager, Mexico 6

805 Blonde Ale, Firestone, Paso Robles CA 6

Boat Shoes Hazy IPA, Karl Strauss, San Diego CA 6

Heineken, Lager, Netherlands 6

Heineken Zero, Non-Alcoholic 6

White Claw, Hard Seltzer, Chicago, IL 5

(lime, grapefruit, mango, black cherry, raspberry)

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 is a moderate \$15 corkage fee, waived if you buy a bottle from us. 2 bottle, 1 magnum limit. Our corkage fee helps to offer health benefits for all full time employees.

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