

## 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)

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

**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

**Lacinato Kale Salad** shaved fennel, cranberries, farro, goat cheese, meyer lemon dressing / 13.95

**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

**DIETARY PREFERENCES?...** We have lots of dishes that are Gluten Free, Vegetarian, Vegan or can be modified to accomodate, be sure to ask?

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

**Farmer’s Daughter** marinara, fontina, spring peas, asparagus, yellow onion, crispy bacon (egg add \$2) / 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

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

TOPPINGS	SM	LG
<b>Vegetables:</b> tomatoes, arugula, spinach, sundried tomatoes, roasted peppers, mushrooms, artichoke hearts, pesto, kalamata olives, onions, roasted onions, garlic paste	1.75	2.50
<b>Cheeses:</b> goat, feta, fontina, gorgonzola, smoked mozzarella	1.95	2.95
<b>Meats:</b> italian 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

**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

**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

**Petit Sirah**, Spellbound Vineyards, California 2016  
13 Glass/25 Half Bottle/49 Bottle (on tap)  
Rich blackberries, blueberries, vanilla bean & roasted

## 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



**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

## NO-BUZZ

**Dreaming of Bees** / 4  
lavender honey, lemonade, basil, cherry syrup, club soda

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.

## BEERS (ON TAP)

**Snozberries Tastes Like Snozberries Sour**, Barrel Brothers, Windsor CA 6.9% ABV 9 (8 oz only)  
Tangy, tart, lightly acidic, raspberries, deep ruby color, light haze

**“Mighty Dry” Cider**, Golden State Cider, Sebastopol CA  
6.3% ABV 8 Pint  
Fresh pressed apples, champagne yeast, bright & crisp

**STS Pils**, Russian River Brewing, Santa Rosa CA  
5.3% ABV 8 Pint 🍷 5  
Mild malt, hop forward, dry finish

**State Sponsored Juicing IPA**, Barrel Brothers, Windsor CA  
7.0% ABV 8 Pint  
New England style, hints of tangerine, guava, touch of pineapple.

**Death & Taxes**, Moonlight Brewing, Santa Rosa CA  
5.0% ABV 8 Pint 🍷 5  
San Fransico-Style Black Lager. Deceptively light-bodied and highly drinkable

**Dad Pants Pilsner**, Barrel Brothers Brewing, Windsor CA  
5.4% ABV 8 Pint  
Well balanced character & zest with a dry finish

**Boont Amber Ale**, Anderson Valley Brewing, Boonville CA  
5.8 % ABV 8 Pint 🍷 5  
Rich crystal malts, slight caramel sweetness, spicy bitterness

**Pliny the Elder DIPA**, Russian River Brewing, Santa Rosa CA  
8.0 % ABV 8.75 Pint  
Lots of fresh hops, pine, citrus & floral.

**Bavarian Hefweizen Wheat**, Sudwerk Brewing, Davis CA  
5.0 % ABV 8 Pint  
Authentic, unfiltered Bavarian-wheat; slightly fruity, dry

**Faction Pale Ale**, Faction Brewing Company, Alameda CA  
5.4 % ABV 8 Pint 🍷 5  
Crisp, caramel-like malt, balanced hops, dry finish

**UP NEXT:**  
**APRIL 8TH**  
**PINT NIGHT WITH**  
**BEAR REPUBLIC**  
**5 - 7 PM**

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

## BEERS (BOTTLE)

**Stella Artois**, Belgian Pilsner, Leuven, Belgium 6

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

**Corona**, Lager, Mexico 6

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

**Leisure Lagoon Hazy IPA**, Coronado Brewing, San Diego CA 5

**White Claw**, Hard Seltzer, Chicago, IL 5  
(lime, grapefruit, mango, black cherry, raspberry)

**Dark Sarcasm Porter**, Barrel Bros, Windsor CA 8.50

## 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

Ferrarrele Sparkling **Water**  
7.50

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

  
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\$1 Oysters + more  
Happy Hour price: 🍷

