

WELCOME BACK MENU 08-23-2020

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

Salt&Pepper Fried Calamari calamari, roasted garlic aioli / 10.95

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

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

INSALATE

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

Summer Melon & Prosciutto fresh mint, red wine reduction, crispy prosciutto chips / 11.95

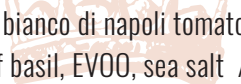
Chopped Salad romaine, garbanzo beans, radish, pepperoncini, kalamata olives, fennel, rosato vinaigrette (tuscan salami add \$2) / 10.50

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

Avocado Caprese heirloom tomatoes, house made fresh mozzarella, fresh basil, aged balsamic / 12.95

PIZZAS

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

Mercato heirloom tomatoes, house made mozzarella, genovese basil, aged balsamic / 18.95 / 24.95

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

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

Margherita marinara, mozzarella, chopped basil / 14.95 / 18.95

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

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

“The Original” Vespa chicken sausage, roasted onions, spinach, smoked mozzarella / 17.95 / 21.95

New Yorker pepperoni, marinara, mozzarella / 17.45 / 22.20

Create your Own marinara and mozzarella / 14.95 18.95

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

PANINI & PIADINE

C&B Burger creekstone farms chuck & brisket patty, gruyere, tomato, butter lettuce, grilled onions, special sauce, toasted brioche bun, truffle fries / 15.95

The Beyond Burger plant based burger (no soy, no gluten, GMO free), gruyere, tomato, butter lettuce, grilled onions, special sauce, toasted brioche bun, truffle fries / 15.95

Crispy Chicken Caprese Sandwich burrata, heirloom tomatoes, arugula, basil aioli, truffle fries / 15.95

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

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

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

PASTAS

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

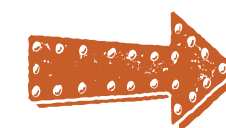
Ravioli spinach and ricotta ravioli, roasted garlic, sage butter sauce / 14.75

Rigatoni Bolognese pork and beef ragu, pecorino cheese / 16.25

Chicken Parmesan mozzarella, marinara, spaghetti / 15.95

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

Thank you so much for supporting us at this challenging time. We have served you for over 25 years and intend to do so for another 25. Bewell. **DURING THIS TIME, WE ARE ALLOWING NO OUTSIDE DESSERTS.**



#PIZZERIATRAVIGNE

We are open for dining on our spacious patio, as well as for takeout and limited deliveries

WINES (TAP & GLASS)

SPARKLING

Brut Rosé, Domaine Carneros, Napa NV
15 Glass/60 Bottle

Warm toastiness and ethereal fruit character

Blanc de Pinot Noir, Chandon, Yountville NV
11 Glass/44 Bottle

Fruit driven, full-flavored cuvee

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, Gamling&McDuck, Suisun Valley 2016
11 Glass/38 Bottle

Golden apple, toasted caramel, grapefruit rind & pineapple

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

Cabernet Sauvignon, Joel Gott 815, California 2016
12 Glass/23 Half Bottle/44 Bottle (on tap) / 🍷7 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 (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

Decoy Merlot, Duckhorn Vineyards, California 2018
13 Glass/25 Half Bottle/49 Bottle (on tap, bottle available)

Black cherry, blueberry, plum, dark chocolate & mineral notes

WINES (FEATURED)

WHITES & ROSÉ

Sauvignon Blanc, Honig, Napa Valley 2017 / 48

Chardonnay, Starmont, Napa Valley 2015 / 48

Pinot Gris, MacMurray Estate, RRV, 2017 / 44

Sauvignon Blanc, Duckhorn, Napa Valley 2019 / 56

REDS

Merlot, Stags' Leap, Napa Valley 2015 / 63

Cabernet Sauvignon, Quilt, Napa Valley 2016 / 67

Pinot Noir, Starmont, Carneros 2014 / 58

Decoy Merlot, Duckhorn Vineyards, California 2018 / 49

B.A. Red, Brian Arden, Napa Valley 2014 / 53



Grapefruit Froze / 10 / 🍷7

Rose wine slushee

Margarita Freeze / 10 / 🍷6

Oompa Loompa / 12

mezcal, blueberry syrup, fresh lime, orange liquor

Basil Gimlet / 12

gin, muddled lemongrass & basil, agave

Tipsy Strawberry / 12

vodka, lime, agave, strawberry puree, soda

Summer's Journal / 12

botanist gin, lemon, watermelon

Napa Mule / 13

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

Barrel Aged Negroni / 13

gin, campari, lo-fi gentian amaro

Weed Whacker / 12

humboldt finest hemp infused vodka, aperol, elderflower lemon, bitters, muddled rosemary

La Cabana / 12

amador bourbon, pineapple amaro, lime, simple

NO-BUZZ

Dreaming of Bees / 4

lavender honey, lemonade, basil, cherry syrup, club soda

We welcome outside wines, however there is a moderate \$20 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)

Pliny the Elder, Russian River Brewing, Santa Rosa CA
8.0 % ABV / 9 Pint

Balanced malt, hops and alcohol, citrus, slightly bitter

STS Pils, Russian River Brewing, Santa Rosa CA
5.4% ABV / 8 Pint

Hop forward, mild malt, dry and bitter finish

Megathrust IPA, Seismic Brewing, Windsor CA
7.5 % ABV / 8 Pint

An IPA for hop heads: luxurious malts, tropical fruits, citrus, pine

Mango Breeze Barrel Aged Sour, Almanac Brewing, Windsor CA
5.1% ABV / 11 (8 oz only)

Barrel Aged Sour, real mango, vanilla beans, bright, clean acidic

Tremor American Lager, Seismic Brewing CO, Santa Rosa CA
4.2% ABV / 8 Pint 🍷5

Crisp, refreshing, 100% CA grown malted barley, organic

Boont Amber Ale, Anderson Valley Brewing, Boonville CA
5.8 % ABV / 8 Pint 🍷5

Crystal malts, slight caramel sweetness, spicy bitterness

Bavarian Hefweizen Wheat, Sudwerk Brewing, Davis CA
5.0 % ABV / 8 Pint

Authentic, unfiltered Bavarian-wheat: slightly fruity, dry

1500 Pale Ale, Drake's Brewing CO, San Leandro CA
5.5 % ABV / 8 Pint 🍷5

Orange & grapefruit notes, piney, slight honey sweetness

Sparkling Hard Cider, Napa Valley Cider CO, Napa CA
6.5 % ABV / 9 Pint

Brewed with Chardonnay, crisp, refreshing

Laguna Baja, North Coast Brewing CO, Fort Bragg CA
5.0 % ABV / 8 Pint

Mexican-style dark lager, dark amber, malty aroma

PINT NIGHTS RETURN

NEXT UP...
WEDNESDAY,
OCTOBER 14TH
BREWERY TBD

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 / 5

Bud Light, Lager, St. Louis MO / 4

Corona, Lager, Mexico / 5

805 Blonde Ale, Firestone, Paso Robles CA / 5

Magnetic Midnight, Seismic Brewing, Windsor CA / 5.5

BOOZE-FREE BEVS

Cherry, 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

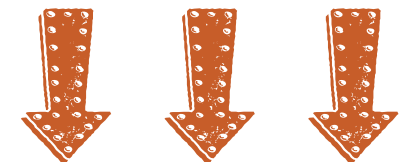
Orange, Cranberry or Apple **Juice**
3 Glass

Ginger Beer
5

Pompelmo, **Aranciata**, or Limonata
5

Ferrarre Sparkling **Water**
7.50

Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper,
Regular or Raspberry **Iced Tea**



7-0-7 HAPPY HOUR

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

