

## 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

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

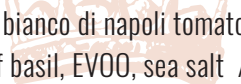
**Chopped Salad** romaine & radicchio, garbanzo beans, radish, pepperoncini, kalamata olives, fennel, rosato vinaigrette (tuscan salami add \$2) / 10.50

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

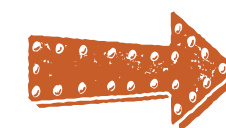
**Ravioli** spinach and ricotta ravioli, roasted garlic, sage butter sauce / 14.75

**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 socially distanced limited indoor dining.

## WINES (TAP & GLASS)

### SPARKLING

**Brut Rosé**, Domaine Carneros, Napa NV  
15 Glass/60 Bottle  
Warm toastiness and ethereal fruit character

**Blanc de Pinot Noir**, Domaine 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**, Louis Martini, California 2017  
12 Glass/23 Half Bottle/44 Bottle (on tap) /  7  
black cherry, mocha, black currant, pomegranate, vanilla,

**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

**Rose'**, Hogwash, CA 2018 / 42

**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



## CRAFT COCKTAILS

**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

**Cherry Sournova**, Almanac Brewing, Windsor CA 5.8% ABV / 12 (6 oz only)  
Barrel Aged Sour, dry cherry tartness, light malt, hint of vanilla

**Lager**, Firestone Walker Brewing CO, Paso Robles CA  
4.5% ABV / 8 Pint  5  
Crisp, refreshing, made for drinking, not thinking

**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

**Death & Taxes Black Lager**, Moonlight Brew., Santa Rosa, CA  
5.0 % ABV / 8 Pint  
Deceptively light bodied, drinks like black coffee with a different effect

## HAPPENINGS...

FRIDAY & SATURDAY, 10/30 & 10/31

SPOOKY SAFE HALLOWEEN

WEDNESDAY, 11/11

PINT NIGHT ALMANAC BREWING CO.

TUESDAY, 11/10

CIOPPINO TUESDAYS BEGIN

WEDNESDAY, 12/9

PINT NIGHT FIRESTONE WALKER

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

## WINE (CANS)

**Rose'**, Moji Wine, Napa Valley, CA 375 ml / 11

**Sauvignon Blanc**, Moji Wine, Napa Valley, CA 375 ml / 11

## 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-O-7 HAPPY HOUR

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