



ANTIPASTI

- Mozzarella “al Minuto”** hand pulled fresh mozzarella, garlic, grilled crostini, olive oil (not recommended for carry out) / 14.95
- Wood Fired Brussel Sprouts** calabrian chili, pecorino / 9.50
- Wood Fired Olives** calabrian chili, lemon juice, citrus zest / 7.95
- Salt&Pepper Fried Calamari** calamari, roasted garlic aioli / 11.25
- BBQ Spiced Smoked Chicken Wings** spicy carolina style vinegar sauce 6 pc / 15.00 (Happy Hour 1.50 each, 6 minimum)
- 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 balls, 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 / 17.90
- Kale Salad** lacinato kale, farro, cranberries, fennel, goat cheese, meyer lemon citronette / 13.95 / 24.00
- Chopped Salad** romaine & radicchio, garbanzo beans, radish, pepperoncini, kalamata olives, fennel, rosato vinaigrette (tuscan salami add \$3 / \$6) / 11.95 / 22.00
- Caesar** chopped romaine, garlic croutons, parmesan, creamy anchovy dressing (chicken add \$3 / \$6) / 10.95 / 21.00
- Insalata Di Pollo** chicken, field greens, apples, currants, celery, gorgonzola, candied walnuts / 14.50 / 26.50

PIZZAS

- The Queen’s Pizza** bianco di napoli tomato sauce, buffalo mozzarella, whole leaf basil, EVOO, sea salt / 18.95 / 24.95
- Heavenly Hog** brussel sprouts, crispy bacon, smoked mozzarella, crescenza cheese (choice of truffle OR chili oil) / 18.95 / 24.95
- Zucca** butternut squash, lacinato kale, mozzarella, sage, roasted pumpkin seeds, butternut cream sauce / 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, kale, eggplant, roasted onions, garlic paste	1.75	2.50
Cheeses: feta, fontina, gorgonzola, smoked mozzarella, goat	1.95	2.95
Meats: italian sausage, chicken sausage, pepperoni, chicken, prosciutto, capicola, pancetta, tuscan salami, crispy bacon	2.50	3.25

*some toppings may not be listed but will still be charged

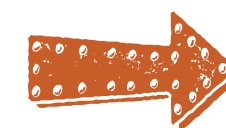
PANINI & PIADINE

- 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, tomatoes, arugula, basil aioli, herbed fries / 15.95
- Caprese Piadina** cherry 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
- Pumpkin Ravioli** pumpkin, butternut squash, mascarpone, amaretti biscotti breadcrumbs, sage butter sauce / 16.75
- 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 under the big top! BYOB (Bring your own blanket!)

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)
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

Riesling, Cape Codder, Northcoast, 2018
9 Glass/17 Half Bottle/32 Bottle (on tap)
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) /
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

Decoy Merlot, Duckhorn Vineyards, California 2018
13 Glass/25 Half Bottle/49 Bottle (Tap)
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

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

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

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 syrup

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

Love Hazy IPA, Almanac Beer, San Francisco CA
6.1 % ABV / 8 Pint
Hoppy tropical flavors, mango, cantaloupe, citrus, super dank

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...

EVERY TUESDAY IS CIOPPINO TUESDAY

WEDNESDAY, DEC 3

SPIRITS & SWEETS TASTING

WEDNESDAY, DEC 9

PINT NIGHT FIRESTONE WALKER

SATURDAY & SUNDAY DEC 12 & DEC 13

FESTIVE FAMILY FUN FROLIC

FRIDAY DEC 18

FACEBOOK LIVE COOKING CLASS

BEERS (BOTTLE)

True Kolsch Almanac Brewing, Windsor, CA / 9

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

Pinot Grigio, 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
\$1.50 Oysters + more
Happy Hour price: 7

