

# DINNER

<i>Antipasti</i>		
<i>Fritto Misto</i>	calamari, rock shrimp, fennel, green beans, red onion, spicy aioli, cocktail sauce	15
<i>Antipasto</i>	daily selection of salumi, assorted cheeses, roasted <i>Naraghi Farms</i> marcona almonds	22
<i>Foie Gras</i>	pan seared, berry compote, crushed marcona almonds, arugula, halzelnut spread, toasted croissant	25
<i>Carpaccio</i>	<i>C.A.B.</i> filet, arugula, capers, shaved parmesan, olive oil, red wine salt, flatbread	16
<i>Bruschetta</i>	local heirloom tomatoes, fresh basil, garlic, olive oil, balsamic glaze	9
<i>Grilled Sausage</i>	house~made pork sausage, fried <i>Green Acres</i> organic egg, bacon, baby kale, pearl onions	12
<i>Zuppa e Insalata</i>		
<i>Zuppa</i>	daily selection, house made soup	7
<i>Galletto</i>	whole leaf romaine, white anchovy, house made croutons, <i>Galletto</i> Caesar dressing	11
<i>Caprese Salad</i>	heirloom tomatoes, mozzarella, basil, pesto, balsamic glaze, olive oil, wine salt, red walnuts	14
<i>Citrus Salad</i>	blood orange, grapefruit, orange, arugula, kale, shaved <i>Fiscalini</i> cheese, blood orange vinaigrette	11
<i>Wedge Salad</i>	baby iceberg lettuce, garlic & herb marinated tomatoes, red onion, olives, crispy pork belly, <i>Point Reyes</i> bleu cheese dressing	11
<i>Beet Salad</i>	dandelion greens, <i>Nicolau Farms</i> chevre cheese, <i>Mid Valley</i> toasted walnuts, orange segments, citrus vinaigrette	11
<i>Pizza</i>		
<i>Margherita</i>	fresh burrata cheese, heirloom tomatoes, <i>Ratto Bros.</i> basil, alta cucina marinara	15
<i>Galletto</i>	salami, house made Italian sausage, mozzarella, <i>Ratto Bros.</i> basil, alta cucina marinara	15
<i>Rustica</i>	grilled chicken, crispy pancetta, tomatoes, spinach, bufala ricotta, mozzarella cheese, pesto cream sauce	16
<i>~gluten free pizza and pasta available upon request~</i>		
<i>Secondi</i>		
<i>Ravioli</i>	chef's daily choice house~made ravioli	34
<i>Carbonara</i>	house~made tomato spaghetti, pancetta, peas, <i>Green Acres Organic</i> egg, alfredo sauce	20
<i>Pappardelle</i>	house~made pappardelle, bolognese sauce, fresh parmesan	24
<i>Risotto</i>	<i>C.A.B.</i> filet mignon tips, oyster mushrooms, baby kale, broccolini, bell peppers, red wine reduction, heirloom cherry tomatoes, bufala ricotta	13/22
<i>Piatti Grande</i>		
<i>Seasonal Fish</i>	pan seared, savory clams, orange & carrot puree, spring salad, citrus vinaigrette	AQ
<i>Stuffed Chicken</i>	prociutto wrapped <i>Mary's Organic</i> chicken breast, artichoke & portabella mushroom stuffing, orzo, sauteed spring vegetable medley, balsamic glaze	28
<i>Pork Chop</i>	12oz. <i>White Marble Farms</i> pork chop, peach & <i>Makers Mark</i> bourbon glaze, heirloom potatoes, spinach	32
<i>Duck Breast</i>	pan seared <i>Maple Leaf Farms</i> duck breast, sweet pea risotto, baby carrots, blackberry compote	30
<i>Grilled Ribeye</i>	16oz. <i>Harris Ranch C.A.B.</i> , garlic and herb roasted red potatoes, seasonal vegetables, portobello mushroom cream sauce	34
<i>Grilled Filet</i>	9oz. <i>Harris Ranch C.A.B.</i> , gnocchi, <i>Stanislaus Foods</i> tomato pomodoro sauce, fresh basil, summer squash, roasted garlic compound butter	41

*\$3 charge will be applied to all split plates*

### *Contorni - \$6*

roasted potatoes - herb risotto - seasoned fries - seasonal vegetable



# Cocktails & Wine by the Glass

## Signature Cocktails

Grapefruit Spritz	<i>High Noon Grapefruit Vodka, grapefruit bitters, La Marca Prosecco</i>	10
Blood Orange Sour	<i>Bulleit bourbon, fresh lemon, blood orange sour mix</i>	11
The Kahlo Paloma	<i>Frida Kahlo blanco tequila, fresh lime, fresh grapefruit, club soda</i>	10
A Better Manhattan	<i>Redemption Rye, Carpano Antica vermouth, dash of walnut bitters</i>	12
Paper Plane	<i>Bulleit bourbon, Aperol, Nonino Amaro, fresh lemon</i>	12
Hawaiian Mule	<i>New Amsterdam Pineapple Vodka, fresh lime, pineapple juice Q Ginger Beer</i>	10
Skinny Basil Cucumber Cooler	<i>New Amsterdam Gin, fresh basil, fresh cucumber, fresh lemon, club soda</i>	11
Coconut Mojito	<i>Rumhaven coconut rum, fresh mint, fresh lime, simple syrup, club soda</i>	10
High Noon Hard Lemonade	<i>High Noon Lemon Vodka, club soda, fresh lemon</i>	10
Sangria	<i>Gallo Family wine, E&amp;J Brandy, seasonal fruit</i>	7
Spicy Mango Passion	<i>New Amsterdam Mango Vodka, passion fruit puree, fresh lemon, simple syrup, dash cayenne pepper, topped with Wycliff</i>	11

## Mocktails

Italian Soda	<i>Monin flavored syrups, Q club soda, splash half &amp; half</i>	4
Elderflower Spritz	<i>Elderflower syrup, fresh lemon, club soda</i>	4
Virgin Mule	<i>mango fruit puree, fresh lime, Q ginger beer</i>	4

To help preserve our environment, we offer House Filtered Sparkling Water by the bottle.

35

## Wines by the Glass

### Champagne and Sparkling

NV	Wycliff, Brut	California	6
NV	Lamarca, Prosecco	Italy	8
NN	JCB No. 21, Brut	Burgundy, France	13
NV	Mia Dolce, Moscato D'Asti	Italy	9

### White Wine

2017	Fleur De Mer, Rose	Cotes De Provence, France	10
2016	Charles & Charles, Riesling	Yakima Valley, WA	8
2016	William Hill, Chardonnay	Central Coast	8
2015	Tolosa, Unoaked Chardonnay	Central Coast	9
2015	Duckhorn, Chardonnay	Napa Valley	15
2016	Talbott, Chardonnay	Kali Hart, Monterey	11
2016	J Vineyards, Chardonnay	Russian River	16
2016	William Hill, Sauvignon Blanc	North Coast	9
2017	Whitehaven, Sauvignon Blanc	Marlborough, N.Z.	11
2016	Maso Canali, Pinot Grigio	Italy	9
NV	Gallo, White Zinfandel	California	6

### Red Wine

2015	Paraduxx, Proprietary Red	Napa Valley	16
2015	Ghost Pines, Cabernet Sauvignon	Napa/Sonoma	13
2015	Louis Martini, Cabernet Sauvignon	California	9
2015	Mount Veeder, Cabernet Sauvignon	Napa Valley	16
2016	William Hill, Cabernet Sauvignon	Central Coast	8
NV	Band Blend, Track 10	Sonoma County	13
2016	Talbott, Pinot Noir	Kali Hart, Monterey	14
2016	J Vineyards, Pinot Noir	Monterey, Sonoma, Santa Barbara County	12
2015	Frei Brothers, Zinfandel	Dry Creek Valley	9
2016	Decoy by Duckhorn, Merlot	Sonoma County	10
2016	DaVinci, Chianti DOCG	Italy	8
2015	French Bar, Petite Syrah	California	9
NV	Gallo Family, Hearty Burgundy	California	5