

# DINNER

## *Antipasti*

<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 local cheeses, roasted marcona almonds	8/16
<i>Grilled Sausage</i>	house made pork sausage, sautéed corn, pork belly, baby kale, pearl onions, fried <i>Green Acre</i> organic egg	12
<i>Seared Shrimp</i>	U-12, crispy baby artichoke hearts, avocado puree, mixed radishes, fig segments	16
<i>Foie Gras</i>	pan seared, sautéed <i>Boggeri &amp; Christopher Farms</i> peaches, crushed marcona almonds, arugula toasted croissant	20
<i>Bruschetta</i>	cherry tomato, garlic, <i>Ratto Bros.</i> basil, <i>Galletto</i> olive oil	8
<i>Grilled Octopus</i>	pork belly, shishito pepper, cous cous, cherry heirloom tomatoes	14

## *Zuppa e Insalata*

<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	9
<i>Tricolore</i>	endive, arugula, radicchio, frisee, apricots, marcona almond, honey vinaigrette	10
<i>Misto Verde</i>	mesclun greens, shaved fennel, shaved radish, house-made croutons, <i>Boggeri &amp; Christopher Farms</i> peaches, champagne vinaigrette	10
<i>Beet Salad</i>	dandelion greens, <i>Nicolau</i> chevre cheese, <i>Mid Valley</i> toasted walnuts, orange segments, citrus vinaigrette	11
<i>Crab Louie</i>	dungeness crab, romaine, cucumbers, sun-dried tomatoes, capers, organic hard-boiled egg, house made <i>Louie</i> dressing	16

## *Pizza*

<i>Margherita</i>	burrata cheese, <i>Ratto Bros.</i> basil, alta cucina marinara	14
<i>Galletto</i>	salami, house made Italian sausage, mozzarella, <i>Ratto Bros.</i> basil, alta cucina marinara	14
<i>Rustica</i>	<i>Mary's</i> organic chicken, pesto cream sauce, red onion, cherry heirloom tomatoes, toma cheese, arugula	15

~gluten free pizza and pasta available upon request~

## *Secondi*

<i>Pesto Pasta</i>	fettuccine, pesto, cherry tomatoes, shaved parmesan	14
<i>Bolognese Lasagna</i>	filet, ribeye, house made spinach pasta, mozzarella, parmesan cheese, mesclun greens	16
<i>Carbonara</i>	house made tomato spaghetti, pork belly, alfredo sauce, peas, poached <i>Little Tremayne's</i> quail egg	20
<i>Risotto</i>	seasonal fish, filet mignon, <i>E&amp;H Farms</i> organic oyster mushrooms, red bell peppers, baby spinach, shaved parmesan	13/22

## *Piatti Grande*

<i>Seasonal Fish</i>	pan seared, sautéed summer vegetables, sundried tomato roasted potatoes, lightly encrusted heirloom tomato, garlic and basil tapenade	AQ
<i>Duck Breast</i>	pan seared, sautéed snap peas, cherry tomato, quinoa, red wine reduction	30
<i>Grilled Ribeye</i>	14oz. <i>C.A.B.</i> , roasted garlic and cream cheese potato puree, swiss chard & pork belly, roasted red bell pepper chimichurri	34
<i>Grilled Filet</i>	9oz. <i>C.A.B.</i> , cauliflower puree, sautéed pearl onion, shaved carrots, topped with dungeness crab, whipped mascarpone cheese, whole Calabrian chili garnish	42
<i>Chicken Parmesan</i>	<i>Mary's</i> organic chicken breast, house-made marinara, provolone cheese, pesto penne	24

## *Contorni ~ \$6*

roasted potatoes - herb risotto - seasoned fries - seasonal vegetables



## *Signature Cocktails*

<b>Peaches &amp; Cream</b>	New Amsterdam peach vodka, peach puree, fresh lemon juice, splash half & half	11
<b>Perfect Gin &amp; Tonic</b>	Hendricks gin, Q tonic, juniper berries, fresh grapefruit, Rosemary sprig	11
<b>Sandra's Ginger Lemonade</b>	New Amsterdam vodka, house made ginger simple syrup, fresh lemon, Qclub soda	11
<b>Sangria</b>	Gallo Family wine, E&J Brandy, seasonal fruit	6
<b>Hemingway Daiquiri</b>	Cruzan silver rum, Luxardo liqueur, fresh lime, fresh grapefruit juice, simple syrup	11
<b>Penicillin</b>	John Barr, fresh lemon, honey-ginger syrup, smoky scotch float	11

## *Mocktails*

<b>Italian Soda</b>	Monin flavored syrups, Qclub soda, splash half & half	4
<b>Grapefruit Spritzer</b>	fresh squeezed grapefruit, Qclub soda, fresh lime	4
<b>Peach Cooler</b>	ginger ale with peach bitters	4

To help preserve our environment, we offer House Filtered Sparkling Water by the bottle. 3.5

## *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 Dolcea, Moscato D'Asti	Italy	9
NV	Wycliff, Brut Rose	California	6

### **White Wine**

2016	Matthew Bruno, Rose	Dry Creek Valley, Sonoma County	15
2015	Lange Twins, Rose	Lodi	8
2015	Twisted Barrel, Symphony	Lodi	8
2015	William Hill, Chardonnay	Central Coast	8
2015	Tolosa, Unoaked Chardonnay	Central Coast	9
2015	Falcone, Chardonnay	Santa Barbara County	15
2014	Duckhorn, Chardonnay	Napa Valley	15
2015	Solid Chardonnay	Carneros Valley	13
2014	Talbott, Chardonnay	Kali Hart, Monterey	11
2014	Frank Family Chardonnay	Carneros	15
2014	Bishop's Peak, Dry Riesling	Edna Valley	8
2014	Charles Smith Kungfu Girl, Riesling	Washington, Columbia Valley	8
2015	William Hill, Sauvignon Blanc	North Coast	9
2016	Whitehaven, Sauvignon Blanc	Marlborough, N.Z.	11
2015	Maso Canali, Pinot Grigio	Italy	9
NV	Gallo, White Zinfandel	California	6

### **Red Wine**

2015	DeLoach, Estate Vineyard, Pinot Noir	Russian River Valley	20
NV	Little Vineyards, "Band Blend Track 8"	Sonoma County	14
2013	Paraduxx, Proprietary Red	Napa Valley	16
2014	Twisted Barrel, Barbera	Tracy Hills, California	12
2014	Ghost Pines, Cabernet Sauvignon	Napa/Sonoma	13
2014	Louis Martini, Cabernet Sauvignon	California	9
2013	Hall, Cabernet Sauvignon	Napa Valley	16
2015	William Hill, Cabernet Sauvignon	Central Coast	8
2013	Buena Vista, "The Count" Red Wine	Sonoma Valley	13
2014	Talbott, Pinot Noir	Kali Hart, Monterey	14
2015	J Vineyards, Pinot Noir	Monterey, Sonoma, Santa Barbara County	12
2015	Rock Wall, Zinfandel	Sonoma County	16
2014	Frei Brothers, Zinfandel	Dry Creek Valley	9
2014	Decoy by Duckhorn, Merlot	Sonoma County	10
2014	Rockwall, Petite Sirah	Dry Creek Valley	10
2014	Da Vinci, Chianti DOCG	Italy	8
2012	Allegri, Palazzo Della Torre	Italy	13
NV	Gallo Family Vineyards, Hearty Burgundy	California	5