

DINNER

Antipasti

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| <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, strawberry compote, crushed marcona almonds, arugula, halzelnut spread, toasted croissant | 20 |
| <i>Bruschetta</i> | roasted garlic & bufala ricotta cheese spread, green apple, spicy coppa, honey drizzle | 11 |
| <i>Grilled Sausage</i> | house~made pork sausage, fried <i>Green Acres</i> organic egg, guanciale, baby kale, pearl onions | 12 |

Zuppa e Insalata

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| <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>Green Goddess</i> | mixed greens, grilled onions, cherry tomatoes, cucumber, watermelon radish, <i>Nicolau Farms</i> goat cheese croutons, green goddess dressing | 11 |
| <i>Citrus Salad</i> | blood orange, grapefruit, orange, arugula, kale, shaved <i>Fiscalini</i> cheese, blood orange vinaigrette | 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>Endive salad</i> | grilled red endive, toasted <i>Mid Valley Walnuts</i> , <i>Point Reyes</i> bleu cheese, cherry tomatoes, bacon vinaigrette | 11 |

Pizza

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| <i>Margherita</i> | fresh burrata cheese, <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> | crispy pork, sliced apples, spinach, peppadews, pesto cream, bufala ricotta | 16 |

~gluten free pizza and pasta available upon request~

Secondi

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|--------------------------|---|-------|
| <i>Bolognese Lasagna</i> | house made spinach pasta, mozzarella, parmesan cheese, mesclun greens | 18 |
| <i>Carbonara</i> | house~made tomato spaghetti, guanciale, asparagus, alfredo sauce poached <i>Green Acres Organic</i> egg, | 20 |
| <i>Penne Pasta</i> | penne pasta, filet mignon beef tips, blistered tomatoes, shishito peppers, king mushrooms, <i>Fiscalini San Joaquin Gold</i> cheese, burgundy sauce | 24 |
| <i>Risotto</i> | seasonal fish, sun~dried tomatoes, broccolini, baby kale, pesto, bufala ricotta | 13/22 |

Piatti Grande

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|-------------------------|---|----|
| <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>Niman Ranch</i> pork chop, farro, brussel sprouts, Granny Smith apples, pork nage | 32 |
| <i>Short Ribs</i> | <i>Harris Ranch C.A.B.</i> , braised short ribs, creamy polenta, pan jus | 32 |
| <i>Grilled New York</i> | 16oz. <i>Harris Ranch C.A.B.</i> , garlic and herb roasted red potatoes, grilled asparagus, portobello cream sauce | 34 |
| <i>Grilled Filet</i> | 9oz. <i>Harris Ranch C.A.B.</i> , cannellini beans, smoked bacon, roasted red bell peppers, <i>Ratto Bros.</i> swiss chard, brown butter & sage compound butter | AQ |

\$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

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

Mocktails

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

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

Wines by the Glass

Champagne and Sparkling

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|----|---------------------------|------------------|----|
| 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

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|------|-------------------------------|---------------------|----|
| 2016 | Tolosa, Pinot Noir Rose | Edna Valley | 9 |
| 2016 | Charles & Charles, Riesling | Yakima Valley, WA | 8 |
| 2015 | William Hill, Chardonnay | Central Coast | 8 |
| 2015 | Tolosa, Unoaked Chardonnay | Central Coast | 9 |
| 2015 | Duckhorn, Chardonnay | Napa Valley | 15 |
| 2015 | 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

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|------|-----------------------------------|--|----|
| 2014 | Paraduxx, Proprietary Red | Napa Valley | 16 |
| 2015 | Ghost Pines, Cabernet Sauvignon | Napa/Sonoma | 13 |
| 2014 | Louis Martini, Cabernet Sauvignon | California | 9 |
| 2014 | Mount Veeder, Cabernet Sauvignon | Napa Valley | 16 |
| 2015 | William Hill, Cabernet Sauvignon | Central Coast | 8 |
| NV | Band Blend, Track 9 | 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 |
| 2015 | Decoy by Duckhorn, Merlot | Sonoma County | 10 |
| 2015 | Da Vinci, Chianti DOCG | Italy | 8 |
| 2015 | French Bar, Petite Syrah | California | 9 |
| NV | Gallo Family, Hearty Burgundy | California | 5 |