**Spritzes, High “Bolla” & Libations**

**Birra / Beer**

**IN BOTTIGLIA / BOTTLE**

**TRUMER PILS**
Truly classic German style pilsner. Easy going and refreshing from the local Bay Area Berkeley, California...$7

**STELLA ARTOIS**
Traditional Belgian lager, golden color with a floral, well balanced fruity sweetness and soft finish...$7

**STELLA ARTOIS CIDER**
Belgian Cider made from handpicked apples. Sophisticated cider with full flavors of red apples...$7

**BALADIN NORA**
Nora Herb/Spiced Ale with aroma of sweet honey and floral myrrh and strong presence of ginger, Italy...$15

**BALADIN SUPER**
Amber Ale with honeyed scent of malt and sugar candy mixed with notes of white-fleshed fruit from Piatto, Italy...$15

**MAD FRITZ - FORMATI GRANDI**
Belgian Brown Ale showcases a balance of flavors toast roast of the New French Chestnut barrel. Belgian yeast combines to create a beautiful beer that features both New and Old World styles, Napa 10.6 fl.oz...$40

**Negroni**

**Scarselli the Great**
Served up or on a rock. Italian Imea Dry Gin, Campari, Carpano Antica...$14

**Pink Panther**
It’s a delicate, exquisite, and elegant negroni. Tanqueray 10 Gin, Lillet Lo-Fi Hibiscus Amaro...$15

**Negroni Royale**
Empress 1908 Indigo Gin, Luxardo Bitter Manuel Acha White Wine Vermouth...$15

**Negroni Soda**
Malfy Lemon Gin, strawberry-infused Campari, Cocchi di Torino Vermouth, smoked lemon, Fever-Tree Soda...$15

**Joanne Loves Chachi**
Luxardo Sour Cherry Gin, Antica Vermouth, prunele aperitif, Lambrusco float...$15

**Bravo No. 1**
St. George Terroir, brave No.1 Amaro, Cocoa Nib infused Cocchi di Torino vermouth...$15

**Italian Gin & Tonic**
Nolet’s gin, MC’s spiced lemon tonic, a kiss of limoncello with juniper Juleonnied red pepper and basil...$15

**After “Spa” Water**
Cucumber-infused Ketel One Botanicals, ube, Dimmi liquor, pea flower, lemon air, elder flower tonic...$15

**Aperol Spritz**
Blood orange-infused Aperol, Adami Prosecco, Fever-Tree Soda...$14

**GIN’d Aperol Spritz**
Botttega Aperol and Gin, Adami Prosecco, Fever-Tee Soda...$16

**Queen Margherita, Margarita**
Malfy Blood Orange Gin, Pueblo Viejo Tequila, roasted spiced pineapple, blood orange, blood orange salt air...$15

**Aperol Spritz**
Malfy / Beer

**In Bottiglia / Bottle**

**Trumer PILS**
Truly classic German style pilsner. Easy going and refreshing from the local Bay Area Berkeley, California...$7

**Stella ARTOIS**
Traditional Belgian lager, golden color with a floral, well balanced fruity sweetness and soft finish...$7

**Stella ARTOIS CIDER**
Belgian Cider made from handpicked apples. Sophisticated cider with full flavors of red apples...$7

**Baladin Nora**
Nora Herb/Spiced Ale with aroma of sweet honey and floral myrrh and strong presence of ginger, Italy...$15

**Baladin Super**
Amber Ale with honeyed scent of malt and sugar candy mixed with notes of white-fleshed fruit from Piatto, Italy...$15

**MAD Fritz - formati Grandi**
Belgian Brown Ale showcases a balance of flavors toast roast of the New French Chestnut barrel. Belgian yeast combines to create a beautiful beer that features both New and Old World styles, Napa 10.6 fl.oz...$40

Chef & Owner – Michael Chiarello
Chef de Cuisine – Art Coutinhio
Director – Michael Chiarello
Antipasti

Pasti
House cured grey salt prosciutto, fort salami, and Calabrese salami with Vella dry Jack, Pecorino Brillo and Sotto sinerre accompanied by cocoa spiced pistachios, raisins on the vine, harvest crackers...$18

Pasta Frita con Culatello
Parmigiano dusted funnel cake with the heart of the prosciutto and local ling ling cherries dusted with lambrusco cherry puree...$18

Tricolore
Wild Napa and local greens, Pierce Mountain cheese with olive oil confit grape tomatoes and a side of Italian dressing...$12

Burrata
Creamy Gioia burrata stracciata with olive oil poached asparagus, marinated wild mushrooms, purslane, crispy rosemary croutons and Chiarillo family cabernet caviar...$16

Ndjuva alla Americana
Polenta battered spiced salami with sweet corn caponata and corn mustard...$16

Calamari
Crirpy Arborio rice crutated Monterey squid with a grilled Meyer lemon and Aoii Nero...$15

Polenta "Before the Glass"
Anson Mills sweet corn polenta wood fired in grape leaves, topped with crispy Parmigiano, caramelized mushrooms and Brentwood sweet corn, balsamic game sauce...$14

Polpo
Wood grilled octopus over a smoky poprika braised potato with salsa verde arugula and red onions...$17

Secondi

Pesci Arrosto
Wood grilled whole fish with savory clams and PEI mussels in a tomato fennel broth, roasted potatoes, leeks and saffron aioli...$56

Pollo alla Diavola
Calabrian marinated chicken with roasted cippolini onions, cherry tomatoes and peppers in chicken jus...$28

Agnello alla Casaro
Double cut lamb chops, milk braised served with Calabrian roasted spring vegetables...$39

Causa
Purple pumice rubbed pork loin, apple pasaata, roasted wedge of cabbage with a verjus vinegarette and pancetta lardons...$34

Costolette di Manzo
Smoked and braised short rib in espresso agro-dolce, creamy ancient grain polenta with Calabrian pepperonata...$39

Contorni

Spinaci
Meyer lemon wilted spinach with toasted pine nuts and Calabrian chili flake...$10

Asparagi alla Griglia
Grilled asparagus over spring onion crema with shaved fennel and wild mint insalatina...$12

Polenta
Creamy Ancient Grain Polenta finished with fontina cheese and Parmigiano Reggiano...$10

Zucchine Spaghetti
Served red or white with squash blossom pesto...$12

Truffle Fries
Topped with Parmigiano Reggiano and crispy sage...$14

Insalata di Patate
Fresh due potato and charred escarole salad with tomato sauce capers and Castel Vetrano olives...$10

Pasta

Gnocchi
Bellwether farms Ricotta gnocchi with Bitchy Old Hen sauce and Fulvi Pecorino...$20

Tagliarini Bolonese al Centro
Winter wheat pasta with tomato braised pork belly, finished with red wine and topped with calabrian gremolata and Chianti sousayed Pecorino...$21

Bucatini Aglio e Olio con Frutti di Mare
Saffron citrus pasta, Wood oven roasted Gulf prawns, Dungeness crab, Calabrian chili and wilted spinach...$28

Cannelloni al Forno
Chicken and English peas stuffed pasta baked in taleggio cream sauce, topped with peas tendrils...$22

Lasagnetta di Melanzane
Baked eggplant and goat cheese lasagna with fire roasted sweet pepper tomato sauce...$22

Bread & Parmesan Dip
$1 per person