

## Spritz, High “Bolla” & Libations

### Garden Highball

Malfy Lemon Gin, celery, tarragon, fennel tincture,  
pressed lemon, Fever-Tree Tonic....\$15

### Italian Gin & Tonic

Nolet's gin, MC's spiced lemon tonic, a kiss of limoncello  
with juniper Julienne'd red pepper and basil...\$15

### After “Spa” Water

Cucumber-infused Ketel One Botanicals, ube, Dimmi,  
pea flower, lemon air, Elderflower Tonic....\$15

### Aperol Spritz

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

### GIN'd Aperol Spritz

Bottega Aperol and Gin, Adami Prosecco, Fever-Tree Soda....\$16

### Queen Margherita, Margarita

Malfy Blood Orange Gin, Pueblo Viejo Tequila, Calabrian roasted pineapple,  
Blood orange salt air....\$15

### Bear Flag Revolt

Kettle One Vodka, Calabrian solution, basil in liquid nitrogen,  
pomegranate sphere....\$15

## 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 Rose,  
Lo-fi Hibiscus Amaro....\$15

### Negroni Royale

Empress 1908 Indigo Gin, Luxardo Bitter Bianco,  
Manuel Acha White Wine Vermouth....\$15

### Negroni Soda

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

### Bravo No.1

St. George Terroir, brovo No.1 Amaro,  
Cocoa Nib infused Cocchi di Torino vermouth...\$15

## Birra / Beer

IN BOT TIGLIA / BOT TLE

### TRUMER PILS - \$7

German styled pilsner - ABV 4.8%  
Characterized by hoppy bitterness, high carbonation and a light body,  
a great option after a day out in the valley.

### STELLA ARTOIS - \$7

Belgium pilsner - ABV 5%  
Traditional Belgian lager, golden color  
with a floral, well balanced fruity sweetness  
and soft finish.

### Lagunitas IPA - \$7

Indian Pale Ale - ABV 6.2%  
Well rounded IPA, with notes of caramel malt barley that provides a richness  
which mellows the twang of the hops.

### STELLA ARTOIS CIDER - \$7

Belgium styled cider - ABV 4.8%  
A full-flavored, European style cider with a subtle sweetness and a delightful dryness.  
Gluten-free and crafted with natural flavors, Stella Artois Cider is the perfect  
go-to summer drink.

### ANCHOR PORTER - \$9

American porter -5.6%  
This porter is a blend of specially roasted pale, caramel, chocolate and black malts  
along with top fermented yeast making a smooth full bodied beer.  
San Francisco, California



Chef & Owner ~ Michael Chiarello  
Culinary Director ~ Art Coutinhio  
Director ~ Michael Iglesias

## Antipasti

### Piatti

Chef's selection of artisan meats and cheeses....\$18

### Pasta Fritta con Culatello

Parmigiano dusted pastry with the "heart" of the prosciutto and apple mostarda....\$18

### Tricolore

Wild Napa and local greens, Piave Mountain cheese, olive oil confit red table grapes served with a side of Italian dressing....\$12

### Sottile Cavoletti di Bruxelles

Shaved Brussels sprouts with whole Meyer lemon dressing, Marcona almonds, sieved egg and pecorino cheese....\$13

### Burrata

Creamy Gioia burrata, local heirloom tomatoes balsamic "caviar" and basil oil....\$16

### Calamari

Crispy arborio rice crusted Monterey squid with a grilled Meyer lemon and Aioli Nero....\$15

### Polenta "Before the Glass"

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

### Polpo

Wood grilled octopus over a smokey paprika braised potato with salsa verde arugula and red onions....\$17

### Polpette

Tomato and pepper glazed Calabrian "Meatballs" with heirloom tomatoes, cucumbers and crispy shallots...\$18

## Secondi

### Pesce Milanese

Crusted Branzino with brown butter, preserved lemon and caper leaves....\$34

### Pollo alla Diavola

Calabrian marinated chicken with roasted cipolini onions, cherry tomatoes and peppers in chicken jus....\$28

### "Grilled Short Rib Cheeseburger"

Semolina bun with Fontina cheese, truffle aioli and Parmigiano fries...\$19

### Tagliata di Manzo

Creek Stone flat iron steak with Calabrian peperonata with truffle fries....\$30

### Lasagnetta di Melanzane

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

Bread & Parmesan Dip  
\$1 per person

## Pasta

### Gnocchi

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

### Tagliarini Bolognese al Centro

Winter wheat pasta with tomato braised pork belly, finished with red wine and topped with calabrian gremolata and Chianti soaked Pecorino....\$21

### Raviolo

Potato pasta filled with Swiss chard, ricotta and a farm fresh hen egg in truffled sage butter....\$25

### Pasta alla St. Michael

Whole goose egg potato pasta with a confit duck egg yolk, duck prosciutto, and charred treviso radicchio....\$26

### Spaghetti alla Sophia Loren

Gragnano Spaghetti cooked in tomato leaf infused tomato water with aromatic oil, early girl tomato sauce, with blistered cherry tomatoes....\$24

### Bucatini Aglio, Olio e Gamberi

Saffron citrus pasta with wood oven roasted Gulf Prawns, Dungeness crab, Calabrian chili and wilted spinach ....\$30

### Papardelle Autunnale

Roasted rugosa squash with spiced fontina cheese and brown butter gremolata ....\$22

## Dolci

### Bomboloni Con Fichi Interi

Fig leaf cream filled donut dusted in fig leaf sugar served over black mission fig conserva... \$14  
Cascina Ca' Rossa, Brachetto Birbet... add \$6

### Tiramisu alla "Tra Vigne"

Devil's Food cake with layers of Mascarpone mousse and cocoa dusted milk chocolate shell served over a coffee soil... \$14  
Florio, Targa Marsala Semisecco 2006... add \$9

### Begne di Pistachio

Crispy Pistachio crusted and filled cream puff with blood orange purée and white chocolate crocante... \$14  
Far Niente, Doloce 2013... add \$10

### Crostata di Cioccolato

Chocolate hazelnut tart with salted caramel, Gianduja ice cream and cocoa gellatina. \$20

### Sorbetti e Gelati del Giorno

House made sorbetti or gelati \$12  
Stumptown Espresso over one scoop of gelato... add \$3

Pastry Chef ~ Edward Martinez