

Spritzes, 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 Julienned 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

Birra / Beer

IN BOTTIGLIA / BOTTLE

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

Insalatina di Cavoletti di Bruxelles

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

Burrata

Creamy Gioia burrata with rosemary persimmons, scented pine cone syrup essence "Caviar" and Sunchoke chips....\$16

Calamari

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

Polenta "Before the Glass"

Parmigiano crusted Anson Mills sweet polenta with caramelized mushrooms and balsamic game sauce....\$14

Polpo

Wood grilled octopus over a smoky 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 alla 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 pepperonata 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

Pappardelle Autunnali

Spiced winter squash with fontina cheese and brown butter gremolata\$22

Contorni

Spinaci

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

Cavoletti di Bruxelles Arrosto

Citrus marinated Brussels Sprouts, charred and served over truffle aioli with pancetta lardons and fennel....\$10

Polenta

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

Spaghettoni di Zucca

Roasted Rigossa squash, pumpkin blossom pesto with walnuts and Parmigiano Reggiano....\$12

Truffle Fries

Topped with Parmigiano Reggiano and crispy sage....\$14