

## Spritzes, High ‘Bolla’ & Libations

### Italian Gin & Tonic

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

### Queen Margherita, Margarita

Tanqueray Sevilla Gin, Pueblo Viejo Tequila, Calabrian roasted Blood orange, lime air...\$15

### Bear Flag Revolt

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

## Negroni

### Negroni 1919

Served up or on a rock.  
Italian Imea Dry Gin, Campari, Carpano Antica...\$14

### Pink Panther

Seedlip Spice 94, Tanqueray 10 Gin, Lillet Rose, 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

## Birra / Beer

IN BOTTIGLIA / BOTTLE

### Trumer Pilsner - \$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.

### 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 Cidre is the perfect go-to-summer drink.



Chef & Owner - Michael Chiarello  
Culinary Director - Art Coutinhio  
Director - Michael Iglesias  
General Manager - Rodolfo Arreguin

## Antipasti

### Tricolore

Wild Napa and local greens, Piave Mountain cheese, olive oil confit 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 Romano....\$13

### Burrata

Creamy Gioia burrata with rosemary scented Tangerines, pine cone syrup “Caviar” and crispy Sunchokes....\$16

### Calamari

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

### Ribollita

Tuscan white bean and winter green soup with Parmesano prosciutto broth, “Olio Nuovo”, and wood grilled bruschetta....\$12

### Polpo

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

## Pasta

### Ricotta Gnocchi della Nonna

Ricotta “pillows” with old hen tomato sauce and Pecorino Romano....\$20

### Tagliarini Bolognese al Centro

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

### Raviolo

Potato pasta filled with farm hen egg yolk, ricotta and Swiss chard with truffled brown butter and sage....\$25

### Spaghetti alla Sophia Loren

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

### Rigatoni al Coniglio

Balsamic marinated rabbit and caramelized mushrooms with panchetta and house made ricotta....\$28

## Pranzo

### “Grilled Short rib Cheeseburger”

Semolina bun with Fontina cheese, truffle aioli and Parmigiano fries...\$20

### Lasagnetta di Zucchini

Oven baked layers of zucchini, potato, tomato passata and Pecorino Romano with a mushroom and herb insalatina....\$22

*All sandwiches served with House made potato chips*

### Bocce Club

Calabrian braised chicken, basil aioli, panchetta, tomatoes on brioche...\$19

### Italian Dip

Wood oven roasted brisket on “Pane Duro”, fontina, caramelized onions and smoked aioli...\$20

Bread & Parmesan Dip  
\$1 per person

## Secondi

### Pesce alla Milanese

Herb crusted Branzino, brown butter, preserved lemon and caper leaves....\$32

### Pollo alla Diavola

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

### Costolette di Manzo

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

## Contorni

### Polenta

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

### Cavoletti di Bruxelles Arrostiti

Forno roasted Brussels sprouts with black truffle, “Sott’ Olio” and “Salsa di Uovo”...\$12

### Truffle Fries

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