**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 Cider is the perfect go-to-summer drink.

**Negroni**

**Negroni 1919**
Served up or on a rock
Italian Imusa 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

**Spritze, High “Bolla” & Libations**

**Italian Gin & Tonic**
Nolet’s gin, MC’s spiced lemon tonic, a kiss of limoncello with juniper berries, julienne 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, Adamo Prosecco, Fever-Tree Soda...$14

**Queen Margherita, Margarita**
Tanqueray Sevilla Gin, Pueblo Viejo Tequila, Calabrian roasted Blood orange...$15

**Bear Flag Revolt**
Kettle One Vodka, Calabrian solution, basil in liquid pomegranate...$15

**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 cavololetti di Bruxelles
Shaved Brussels sprouts with whole Meyer lemon dressing, Marcona almonds, served egg and Pecorino Romano...$13

Burrata
Creamy Gioia burrata with rosemary scented Tangerines, pine cone syrup "Caviar" and crispy Sunchokes...$16

Calamarri
Crusty 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 pancetta and house made ricotta...$28

Secondi

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

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

Contorni

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

Cavololetti 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

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, pancetta, tomatoes on bruschetta...$19

Italian Dip
Wood oven roasted bruschet on “Pane Duro”, fontina, caramelized onions and smoked aioli...$20

Bread & Parmesan Dip
$1 per person