

Spritzes, High ‘Bolla’ & Libations

Italian Gin & Tonic

Nolets 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

Queen Margherita, Margarita

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

Room 721

Clase Azul Reposado, Charred serrano peppers, Orange scented agave, Blood orange juice, orange and lime air.... \$28

Bear Flag Revolt

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

Negroni

Negroni 1919

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

Pink Panther

Bombay Sapphire Gin, Seedlip Spice 94, Lo-fi Hibiscus Amaro, Lillet Rose....\$15

Negroni Royale

Empress 1908 Indigo Gin, Luxardo Bitter Bianco, Martini & Rossi Riserva Ambrato....\$15

Negroni Soda

Malfy Lemon Gin, strawberry-infused Campari, Vanilla Beans, Martini or Rossi Rubino, 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 carmel malt barley that provides a richness which mellows the twang of the hops

Baladin Super - \$12

Italian Beer- ABV 8%
Amber brew with a nice complexity, fruity and warm notes, cooked apples, vanilla, toffee, almonds, and a touch of orange

Hanabi Lager - \$25

Napa Valley Lager -ABV 4.7%
Made with a winemaker's approach, Nick Gislason of Screaming Eagle.
A highly aromatic sweet-straw, spearmint, baking spices, and warm cedar, overtones of fresh spring earth come up, bringing a sense of vitality and vibrancy. With a very fresh, long finish



Chef & Owner - Michael Chiarello
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....\$14

Burrata

Creamy Gioia burrata with rosemary scented Tangerines, pistacio pesto, pomegranate syrup“Caviar” and crispy Sunchokes....\$18

Calamari

Crispy arborio rice crusted Monterey squid with a grilled Meyer lemon, and Aioli Nero....\$16

Polpo

Wood grilled octopus over smokey paprika braised potatoes with salsa verde arugula and red onions....\$19

Pasta

Ricotta Gnocchi della Nonna

Ricotta “pillows” with old hen tomato sauce and Pecorino Romano....\$23

Tagliarini Bolognese al Centro

Winter wheat pasta with tomato braised pork belly, finished with red wine topped with Calabrian gremolata and Chianti soaked Pecorino....\$24

Raviolo

Potato pasta filled with farm hen egg yolk, ricotta and Swiss chard with truffled brown butter and sage....\$26

Spaghetti alla Sophia Loren

Gragnano Spaghetti cooked in tomato leaf infused tomato water with aromatic oil, early girl tomato sauce, and blistered cherry tomatoes....\$25

Rigatoni al Coniglio

Balsamic marinated rabbit and caramelized mushrooms with pancetta and house made ricotta....\$30

Secondi

Lasagnetta di Zucchine

Oven baked layers of zucchini, potato, tomato passata and Pecorino Romano with a mushroom and herb insalatina....\$24

Pesce alla Milanese

Herb crusted Branzino, 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....\$30

Costolette di Manzo

Smoked and braised short rib in espresso agro-dolce, creamy ancient grain polenta with Calabrian peperonata....\$40

Contorni

Cavoletti di Bruxelles Arrostiti

Forno roasted Brussels sprouts with black truffles sott’ olio and “Salsa di Uovo”...\$12

Polenta

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

Truffle Fries

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

Bread & Parmesan Dip

\$1 per person