

## 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

Gagnano 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

## Pranzo

### Piadina al Salmone

Hot smoked salmon with a Frilly Red Mustard salad in verjus dressing and crispy capers ...\$18

### Grilled “Short rib” Cheeseburger

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

## Contorni

### Truffle Fries

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

### Cavoletti di Bruxelles Arrostiti

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

### Polenta

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

## Secondi

### Lasagnetta di Zucchine

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

### 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 pepperonata....\$40

### Pesce alla Milanese

Herb crusted Branzino, brown butter, preserved lemon and caper leaves....\$34