



HOUSE MADE SALUMI

1 FOR 9 4 FOR 28 7 FOR 38 TRY THEM ALL 45

CHORIZO IBERICO / TRUFFLE MORTADELLA / CAPOCOLLO / SPICY SOPRESATTA
LAMB SALAMI / BRESAOLA / MILD COPPA / BAROLO SALAMI / PROSCIUTTO COTTO
PROSCIUTTO DI PARMA / COPPA PICCANTE

FORMAGGI

1 FOR 11 / 3 FOR 28 / 5 FOR 38 / TRY THEM ALL 45

TALEGGIO LATTE CRUDO / PECORETO AL TARTUFO / BLUE DI AMBERE
CAVE AGED GRUYERE / MARIN FRENCH CHEESE CO TRIPLE CREME BRIE / PIAVE VECCHIO
DON BERNARDO MANCHEGO / BEPPINO OCCELLI BAROLO

CICCHETTI

SOUP OF THE DAY	16
BRUSCHETTA-EARLY GIRL TOMATO / BASIL / BURRATA	14
POLPETTONE-8oz MEAT BALL / MARINARA / TOASTED BREAD	12
CALZONE-STRACCHINO CHEESE / WILD MUSHROOMS / BAGNA CAUDA	18
CASTELVETRANO OLIVES-GARLIC / ROSEMARY / ORANGE ZEST	8
SEARED DAY BOAT SCALLOPS-ENGLISH CUCUMBER / ARUGULA / KAFFIR LIME	21
SMOKED MUSSELS-PORK BELLY / ALEPPO / TORPEDO ONION / LEMON BUTTER SAUCE	16
ARANCINI-CRISPY RISOTTO FRITTER / MUSHROOM / MOZZARELLA / TRUFFLE CREAM SAUCE	12
GRILLED SPANISH OCTOPUS-WHITE BEANS / CHARRED BROCCOLI / MEYER LEMON	23
CRISPY SNAPPER FILLET-MOSCATO-BATTERED / ROASTED GARLIC-LIME AIOLI / CHILE	16
SOURDOUGH GARLIC BREAD-PARMESAN / PARSLEY / SMOKED SEA SALT / OLIVE OIL	12
FRIED CALAMARI & ONION RINGS-TEMPURA-STYLE / CHIPOTLE-GARLIC AIOLI / LEMON	18
JAPANESE KOBE BEEF CARPACCIO-ARUGULA / PARMESAN / HORSERADISH-LIME AIOLI	23
GIUSTI FARMS' ROASTED BRUSSELS SPROUTS-WOOD-FIRED OVEN / BACON / GARLIC BUTTER	19

INSALATA

CAESAR-ROMAINE / POACHED EGG / ANCHOVY / SOURDOUGH CROUTON	17
CHICORY-MANDARINES / BLUE CHEESE / WALNUTS / PANCETTA VINAIGRETTE	18
ROASTED BEETS & FETA-QUINOA / LOCAL GREENS / YOGURT VINAIGRETTE	18
CITRUS CAPRESE SALAD-ORANGE / BASIL / GENOVESE PESTO / BURRATA CHEESE	18
BUTTER LETTUCE-PEAR / GOAT CHEESE / ALMONDS / WHITE BALSAMIC VINAIGRETTE	16

We love it when you like our bread! However, there is a small charge for additional bread.

We are proud to serve you pasta we make by hand and cook al dente - however, we will gladly cook it more upon request.

Executive Chef *Pablo Estrada*



FORNO

SALSICCIA-MARINARA / RED ONIONS / BELL PEPPER / ARTICHOKES / AVOCADO	27
MARGHERITA-MARINARA / FRESH MOZZARELLA / GENOVESE BASIL / GARLIC OIL	24
BIANCA-WILD MUSHROOM / PANCETTA / GORGONZOLA / CARAMELIZED ONION / TRUFFLE OIL	25
MEAT LOVERS-MARINARA / PROSCIUTTO / PEPPERONI / PEPPERONCINI / OLIVE / ARUGULA	28
PARADISO-BUTTERNUT SQUASH / BROCCOLI / RED ONIONS / AVOCADO / GREEN OLIVES / GENOVESE PESTO	26
ADD ANCHOVY/ PROSCIUTTO / AVOCADO / PEPPERONI / CALABRIAN CHILE / ARUGULA	5

PRIMI

BUCATINI CACIO AL PEPE-WHISKEY SAUCE / PEPPERCORN / EGG YOLK	32
LOBSTER BISQUE RISOTTO-SCALLOPS / LOBSTER / SWEET SHRIMP / BECHAMEL	55
HAND CUT FETTUCINE-DUNGENESS CRAB MEAT / TOMATO VODKA SAUCE / BASIL / CHILI	36
HAND CUT GNOCCHI- GENOVESE PESTO / CHERRY TOMATO / PARMESAN / CALABRIAN CHILE	32
LINGUINE AL LIMONE-LITTLENECK CLAMS / PRAWNS / LEMON / JALAPEÑO PEPPER / GREEN ONIONS	33
SAFFRON PAPPARDELLE-PAN-GLAZED SHORT RIB / RED WINE TRIPE / MUSHROOMS / TRUFFLE OIL	34
SPAGHETTI CHITARRA AL NERO-SQUID INK / SHRIMP / PEI MUSSELS / CLAMS / CALAMARI / ESCABECHE	38

SECONDI

PLEASE ALLOW 30 MINUTES

HALF CHICKEN-SALTIMBOCCA-STYLE / PROSCIUTTO / MOZZARELLA / BUTTERNUT SQUASH	34
SEAFOOD PLATTER-PROUD SELECTION OF AVAILABLE LOCAL AND SUSTAINBLE SEAFOOD	140
BONE-IN PORTERHOUSE STEAK-16oz DRY-AGED / POTATO GALETTE / CHIMICHURRI / CIPOLLINI	65
CRISPY WHOLE BRANZINO-VEGETABLE FRICASSEE / CHERRY TOMATO / GLAZED LEMON / SALSAS VERDE	46
GRILLED DRY AGED HAMBURGER-10oz DRY-AGED BEEF / ONION / PICKLE / TOMATO / CRISPY POTATO	24
ADD BACON / MUSHROOMS / FRIED EGG / AVOCADO	6
OCTOPUS & SCALLOPS ALLA DIAVOLA-SPICY VEGETABLES / TOMATO / CHICKPEAS / LEMON CREAM	48
TOMAHAWK DRY AGED-34 OZ / CREAMY POTATO / BROCCOLI / MUSHROOMS / ANISE-BAROLO REDUCTION	180

CONTORNI

BUTTERNUT SQUASH 8	BLACKENED BROCCOLI 8
POTATO GALETTE-TRUFFLE OIL 8	CRISPY POTATO WEDGES-E.V.O.O. 8

We can elevate the food and service of your next private event -
from home or delivery of fully prepared meals to hosting your event in
one of our private rooms - we can help make your next occasion special.

PRIX FIXE MENU AVAILABLE THURSDAY TROUGH SUNDAY

Join us for free corkage on Mondays, Tuesdays & Wednesdays excluding holidays

Regular corkage fee is \$35 per 750 ml bottle with a 1500ml limit.

20% gratuity included for parties of 6 or more. and when a prix fixe it's ordered



VINO SPUMANTE

SECCO

These wines are all brut, or dry sparkling wines - meaning they are crisp, refreshing with almost no residual sugar

PROSECCO MASCHIO VENETO, ITALY NV	GL/BT 11
SENSUM LAXAS / RÍAS BAIXAS, SPAIN NV	18/75
SILVERHEAD VARA NM, USA NV	15/68
CAVA ROSÉ CAIN PETIT PENEDÈS, SPAIN NV	16/70

AMABILE/SEMI-SWEET

These sparkling wines have higher residual sugar that makes them more supple, easy to drink, or as they say in Italian, more 'agreeable' or *amabile*

MOSCATO TROPICAL PASSION ITALY NV	GL/BT 13/40
BLANC DE BLUE CUVÉE MOUSSEUX CALIFORNIA NV	15/58
LAMBRUSCO MONTE DELLE VIGNE EMILIA-ROMAGNA, ITALY NV	14/43

VINO BIANCO

PINOT GRIGIO FOLONARI / TRE VENEZIE, ITALY 2023	GL/BT 11
VINHO VERDE QUINTA DAS ARCAS 'ARCA NOVA' / PORTUGAL 2023	12/44
FAVORITA TIBALDI / LANGHE, PIEDMONT, ITALY 2022	15/56
SAUVIGNON BLANC CHANCE CREEK 'TERROIR 95470' / REDWOOD VALLEY, CA 2022	12/44
PIGATO MAIXEI / LIGURIA, ITALY 2023	17/65
CHARDONNAY BISTUE / RUSSIAN RIVER 2021	18/70

VINO ROSADO

ROSÉ OF PINOT NOIR BALLETTTO / RUSSIAN RIVER 2023	16/58
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VINO ROSSO

GRAN PASSAIA CIELO E TERRA / TUSCANY, ITALY 2020	13/50
MONTEPULCIANO D'ABRUZZO SCARPONE / ABRUZZO, ITALY 2022	14/53
ZINFANDEL HAVENS / NAPA 2016	14/53
PINOT NOIR WOODSIDE VINEYARDS / SANTA CRUZ MOUNTAINS 2014	12/44
CABERNET BLEND BLAIR 'DRUMMER' / NAPA 2004 (60% Cabernet Sauvignon/ 40% Cabernet Franc)	16/60
MALBEC ATAMISQUE / VALLE DE UCO, MENDOZA, ARGENTINA 2021	18/70

We are proud to serve you pasta we make by hand and cook al dente - however, we will gladly cook it more upon request.
Consuming raw or undercooked seafood, shellfish or egg may increase your chances of food borne illness.
3 percent additional fee on credit card charges.

Executive Chef *Pablo Estrada*



COCKTAILS

CLASSIC

ESPRESSO MARTINI HIDEOUT VANILLA VODKA / KALHUA / BAILEYS SERVED UP	18
BLACK WIDOW MAKER'S / BLACKBERRY / ORANGE LIQUEUR / LEMON ICE SPHERE	18
DRAGON FRUIT MOJITO WHITE RUM / SMASHED MINT / LIME ON THE ROCKS	16
MARGARITA TEQUILA / COINTREAU / LIME / SALT SMALL ICE	16

HOUSE SPECIALTY

PUMPKIN ROYALE BOURBON / ESPRESSO / PUMPKIN PURÉE / COINTREAU / CREAM SERVED UP	19
MEZCALITA AKUL MAGUEY MEZCAL / HIBISCUS ROSEMARY / CHILE SQUARE ICE	19
FUEGO MARGARITA JALAPENO / CUCUMBER / LIME / RED SALT / TEQUILA SMALL ICE	18
PEACH ESPLOSIONE GIN / LEMON / COINTREAU / SIMPLE SYRUP / PEACH PUREE SMOKED	18
'MEZCAL NEGRONI' AKUL MAGUEY MEZCAL / CAMPARI / ANTICA CARPANO ICE SPHERE	19
WATERMELON MARGARITA VIEJA TABERNA REPOSADO / LIME / ANCHO REYES / TAJIN DIRTY DUMP	18
COLOSSEUM HENNESSY / BACARDI / MIDORI / FRESH SEASONAL JUICES ON THE ROCKS	35

TRY OUR 45 DAY BARREL-AGE

DRAFT BEER

805 BLONDE ALE PASO ROBLES	10
TRUMER PILS GERMAN PILSNER BERKELEY	8
21 ST AMMEND WATERMELON WHEAT S. LEANDRO	11
BLUE OCEAN ITALIAN PILSNER HALF MOON BAY	10

HENHOUSE DOUBLE IPA (7.1 ABV) SANTA ROSA	14
ANIMAL TROPICAL IPA (7.5 ABV) SAN FRANCISCO	10

BOTTLED BEER

BUDWEISER PALE LAGER USA	7
CORONA MEXICAN LAGER MEXICO	7
PERONI EUROPEAN PALE LAGER ITALY	7
HEINEKEN DUTCH PALE LAGER NETHERLANDS	7
STELLA ARTOIS PILSNER BELGIUM	7

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