



BRUNCH SATURDAY & SUNDAY ONLY

AVOCADO TOAST-SUNNY SIDE UP EGG / CRISPY WHOLE WHEAT	19
CAST IRON SKILET ITALIAN BREAD PUDDING PANETTONE-VANILLA GELATO	16
EGG PANINI-OMELETTE / PROSCIUTTO COTTO / BACON / MOZZARELLA CHEESE	16
*STEAK AND EGGS-8oz NEW YORK STEAK / EGGS 'ANY STYLE' / HOUSE POTATOES	22
*SALMON BENEDICT-SEARED SALMON / POACHED EGG / HOLLANDAISE / ARUGULA	20
SHORT RIB HASH-BEEF SHORT RIB / POACHED EGGS / ASPARAGUS / POTATO / ENGLISH PEAS	18
*PRAWN FRITTATA-LOCAL SHRIMP / TOMATO BASIL SALAD / GRILLED BREAD	19
BELGIAN WAFFLE-MOSCATO BATTERED FRIED CHICKEN / MAPLE SYRUP / WHIPPED CREAM	19

CICCHETTI

SOUP OF THE DAY	16
BRUSCHETTA-EARLY GIRL TOMATO / BASIL / BURRATA	14
POLPETTONE-8oz MEAT BALL / MARINARA / TOASTED BREAD	12
CASTELVETRANO OLIVES-GARLIC / ROSEMARY / ORANGE ZEST	8
*SALUMI PLATE-CHEF SELECTION OF SALUMI / OLIVES / PICKLED VEGETABLES	25
*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
SOURDOUGH GARLIC BREAD-PARMESAN / PARSLEY / SMOKED SEA SALT / OLIVE OIL	12
*FRIED CALAMARI & ONION RINGS-TEMPURA-STYLE / CHIPOTLE-GARLIC AIOLI / LEMON	18
GIUSTI FARMS' ROASTED BRUSSELS SPROUTS-WOOD-FIRED OVEN / BACON / GARLIC BUTTER	19
*ARTISANAL CHEESE BOARD-CHEF'S CHEESE SELECTION / SEASONAL COMPOTE / TRES LECHE HONEY	25

INSALATA

CAESAR-ROMAINE / POACHED EGG / ANCHOVIES / SOURDOUGH CROUTON	17
CHICORY- MANDARINES / BLUE CHEESE / WALNUTS / PANCETTA-VINAIGRETTE	18
ROASTED BEETS & FETA-QUINOA / LOCAL GREENS / YOGURT VINAIGRETTE	18
BUTTER LETTUCE- RED PEAR / GOAT CHEESE / ALMONDS / WHITE BALSAMIC VINAIGRETTE	16
*BLACKENED SALMON SALAD-TOMATO / CUCUMBER / ARUGULA / HARD BOILED EGG	25
CITRUS CAPRESE SALAD- BASIL / GENOVESE PESTO / BURRATA CHEESE	18
ADD CHICKEN, FISH OR SHRIMP TO ANY SALAD	9

We love it when you like our bread! in order that we maintain the quality, there is a small charge for addditional 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*



3 COURSE LUNCH SPECIAL / 40

EXCLUDING HOLIDAYS
CHOOSE ANY FIRST COURSE, MAIN DISH AND DESSERT
* ASTERISKS INDICATES ITEMS WITH AN ADDITIONAL CHARGE
PLEASE ASK YOUR SERVER FOR MORE DETAILS

FORNO

*SALSICCIA-MARINARA / RED ONIONS / BELL PEPPER / ARTICHOKE / OREGANO / 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 / OLIVES / ARUGULA	28
PARADISO-BUTTERNUT SQUASH / BROCCOLI / RED ONIONS / AVOCADO / GREEN OLIVES / GENOVESE PESTO	26
ADD-ANCHOVIES / PROSCIUTTO / AVOCADO / PEPPERONI / CALABRIAN CHILE / ARUGULA	5

PRIMI

*HAND CUT FETTUCINE-DUNGENESS CRAB MEAT / TOMATO VODKA SAUCE / BASIL / CHILI	36
*LINGUINE AL LIMONE-LITTLENECK CLAMS / SHRIMP / ASPARAGUS / LEMON / CHILI	33
*PAPPARDELLE ALFREDO-GRILLED CHICKEN OR SHRIMP / CREAM SAUCE / PARMESAN	32
*16 LAYER LASAGNA DELLA NONNA-MARINARA / BACON / BOLOGNESE / PARMESAN	30
HAND CUT GNOCCHI- GENOVESE PESTO / CHERRY TOMATO / PARMESAN / CALABRIAN CHILI	32
*SPAGHETTI CHITARA AL NERO-SQUID INK / SHRIMP / PEI MUSSELS / CLAMS / CALAMARI / ESCABECHE	38

SECONDI

*CHICKEN PARMIGIANA-BUFALA MOZZARELLA / TOMATO SAUCE / ARRABIATA PASTA	28
*FLANK STEAK SANDWICH-CARAMELIZED ONION / BLUE CHEESE / BUTERNUT SQUASH	22
*SEARED FISH OF THE DAY-GREN SPLIT & FRENCH LENTILS / LEMON CREAM SAUCE / SALSA VERDE	35
*GRILLED CHICKEN CLUB SANDWICH-BACON / AVOCADO / TOMATO / LETTUCE / POTATO WEDGES	18
*GRILLED DRY AGED HAMBURGER-10oz DRY AGED BEEF / ONION / PICKLE / TOMATO / POTATO WEDGES	24
ADD BACON / MUSHROOMS / FRIED EGG / AVOCADO	6

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 occassion special.

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 added to all Prix Fixe menus and parties of 6 or more.



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-AGED COCKTAILS

BARREL AGED NEGRONI SAPPHIRE GIN / CAMPARI / ANTICA CARPANO	19
BARREL AGED MANHATTAN BULLEIT / SWEET VERMOUTH / CHOCOLATE BITTERS	19
BARREL AGED OLD FASHIONED MAKER'S / ORANGE BITTERS / AMARENA CHERRIES	20

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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