

Curbside Pick-Up and Delivery Menu

Call (510) 482-8094 to Place Orders

March 26th

STARTERS

Little Gem Caesar \$14

Whole leaf, anchovy dressing, parmesan, croutons

Bacon Salad \$18

Baby greens, bacon, avocado, pine nuts, gorgonzola, rice wine vinaigrette

Chopped Salad \$16

Little gem lettuce, garbanzos, salami,
mozzarella, kalamata olives, creamy balsamic

Brussels Sprouts \$13

Pan fried brussels sprouts, pancetta, breadcrumbs, parmesan

Pear Salad \$14

Butter lettuce, pecans, gorgonzola, pears, sherry vinaigrette

Hamachi \$20

Rare yellow tail, English cucumbers, wakame,
avocado, radish, and Soy Sauce

Crab Antipasti \$20

6oz Dungeness Crab, avocado, English cucumbers, red bell pepper, baby
greens, and papaya with a chili-lime vinaigrette

PIZZA

Salsiccia \$19

House made fennel sausage, pepperoni, onions, mushrooms, marinara,
mozzarella, parmesan

Funghi \$19

Spanish manchego, parmesan, shitakes, criminis, portabellas, caramelized
onions, fresh herbs, garlic truffle oil

Rustica \$19

Smoked chicken, roasted red peppers, scallions,
mozzarella, cilantro pesto

Margherita \$18

Tomatoes, mozzarella, garlic, basil

Quatro Formaggio \$19

Spanish manchego, mozzarella, fontina, parmesan, garlic oil

D'Anatra \$22

Duck confit, caramelized onions, chevre, arugula, balsamic glaze

Call to inquire about kids meals

PASTA

Green Scarves Lasagna \$22

Spinach pasta sheets, ricotta, mozzarella,
parmesan, basil, marinara, béchamel

Spaghetti & Meatballs \$22

Niman ranch meatballs, marinara, garlic bread

Fettucine \$23

smoked chicken, sundried tomatoes, mushrooms,

Puttanesca \$25

Tomatoes, garlic, anchovies, crushed red chilis, capers, olives, prawns

Linguini Vongole \$24

One pound of clams, garlic, lemon, white wine, parsley, olive oil, basil,
and butter

Bolognese \$24

Five-hour ragout of pancetta, veal, beef, tomato, and cream with penne,
spaghetti, or gnocchi

MAIN

Herb Roasted Chicken \$26

½ Petaluma Chicken, sautéed vegetables, and garlic chive mashed potatoes

Fish & Chips \$22

With French fries, cocktail sauce, and aioli

Delgiorno \$26

Sautéed prawns, salmon, sprouts, chanterelle mushrooms, spinach,
in a basil garlic tomato sauce with linguini

Pesce \$26

Grilled wild king salmon with lemon caper aioli,
Sweet pea and chanterelle mushroom risotto, and steamed broccoli

72-hr Short Ribs Sous Vide \$28

Short ribs charbroiled then placed in a sous vide for 72 hrs, red wine
demi glace, garlic mashed potatoes, sautéed seasonal vegetables

NY Steak \$28

Charbroiled NY cut with bordelaise,
garlic-chive mashed potatoes, and sautéed vegetables

Wine

Chianti Classico Riserva '15
Castello di Gabbiano Btl. \$21.99
Sauvignon Blanc '18 (1 Liter !)
Silverado, Napa, CA Btl. \$29.99

[see list for all wine 1/3 off]

Desserts

Chocolate torte
Mom's Lemon Cake
Tiramisu
Chocolate Gooey Cake
Ice Cream Sundae

TAKE & SHAKE COCKTAILS \$22

two servings in a mason jar; just add ice, shake, and enjoy

Cucumber Martini

House made cucumber vodka, Domaine Canton Ginger Liqueur, St Germaine Elderflower Liqueur, Splash of Lime Juice, and a Mint Sprig

Reposado Margarita

Azunia Reposado Tequila, Cointreau Orange Liqueur, Fresh Lime

Side Car

Hennessey VS, Gran Marnier, Fresh Lemon Juice

Cosmo

Vodka [Grey Goose, Belvedere, Kettle, Etc.], Fresh Lime, Cointreau

Hemmingway Daquiri

Zaya 15-yr Rum, Luxardo Maraschino Liqueur, Fresh Lime and Grapefruit

Paper Plane

Woodford reserve bourbon, Aperol, Amaro Nonino Quintessentia, Fresh Lemon

Negroni [we recommend stirring]

Gin [St. George, Bombay, Hendrix, Etc.], Campari, Antica Vermouth

Manhattan [we recommend stirring]

Whiskey [Woodford, Basil Hayden's, Etc.], Antica Vermouth, Bitters

Rye Frisco [we recommend stirring]

Woodford Reserve Rye, Dom Benedictine, Cherry Bitters, Fresh Lemon