

Curbside Pick-Up and Delivery Menu

Call (510) 482-8094 to Place Orders

April 5<sup>th</sup>

**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

Crab Antipasti \$18

6 oz Crab, English cucumbers, red pepper, papaya, micro greens, chili lime vinaigrette

Hamachi \$20

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

**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

Quatro Formaggio \$19

Spanish manchego, mozzarella, fontina, parmesan, garlic oil

D'Anatra \$22

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

Pizza Speciale \$21

Buffalo mozzarella, concasse tomatoes, prosciutto di parma, fresh basil, lemon pepper arugula



Call to inquire about kids meal

**PASTA**

Fra Diavolo \$28

Sautéed Maine lobster tail, spicy roasted tomato sauce,  
house made prawn sweet corn ravioli

Eggplant \$22

Eggplant parmesan with sautéed squash and marinara

Carbonara \$23

Pancetta, peas, garlic, egg yolk, parmesan, olive oil, parsley, spaghetti

Green Scarves Lasagna \$22

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

Spaghetti & Meatballs \$22

Niman ranch meatballs, marinara, garlic bread

Fettuccini \$23

smoked chicken, sundried tomatoes, mushrooms, lemon cream sauce

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

Breaded local petrale sole,  
tartar sauce and cocktail sauce

Delgiorno \$26

Sautéed rock shrimp, scallops, octopus, leeks, fresh fennel, cherry  
tomatoes, in a lobster sauce with linguini

Pesce \$26

Grilled wild Alaskan Halibut (first of the season), lemon butter, lobster  
risotto, and sautéed vegetables

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

Ribeye \$30

Charbroiled ribeye with blue cheese pan sauce, garlic chive mashed potatoes, and sautéed vegetables

**Desserts**

- Chocolate torte
- Mom's Lemon Cake
- Tiramisu
- Cheese Cake

**Wine**

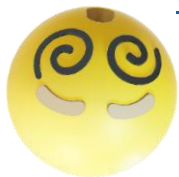
BUY 3 BTLS GET A FREE ROLL OF TP

- Chianti Classico Riserva '15, Castello di Gabbiano (Chianti, Italy) \$21.99
- Barbaresco '15, Malgra Monciraldo (Piedmont, Italy) \$45.33
- Pinot Noir '15, Navarro (Mendocino County, CA) \$39.99
- Cabernet Sauvignon '16, Pine Ridge (Napa, CA) \$41.33

- Chardonnay '17, Rombauer (Carneros, CA) \$39.99
- Chardonnay '16, Keenan (Napa, CA) \$27.99
- Rosé '18, Commanderie de La Bargemone (Aix-en-Provence, France) \$27.99
- Champagne Brut Cuvée Privilège, G.H. Mumm (Champagne, France) \$39.99
- Sauvignon Blanc '18, Silverado (Napa, CA) 1L \$29.99
- Pinot Grigio '17, Barone Fini (Valdadige, Italy) \$21.99

Meritage '17 by Prisoner Wine Company \$90 (Magnum Size)  
[See our list for 1/3 off all wine]

[OUR WINE LIST](#)



## 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

### Dirty Martini

Your choice of vodka or gin, olive juice, Carpano dry vermouth

### 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

**Shake Your Own @ Home**



