

ANTIPASTI

Garlic Bread: toasted acme ciabatta, garlic, parmigiano reggiano, olive oil ▼ 13

Cured Olives: garlic, herbs, olive oil ▼▼ 8

Antipasto Italiano: prosciutto di Parma, salami, olives, French brie, toasted ciabatta 24

Burrata: creamy mozzarella, cherry tomatoes, olives, pickled onions, basil, toasted ciabatta ▼ 19

Carciofi: grilled Castroville artichoke, lemon thyme, pesto aioli ▼ 16

Roasted Cauliflower: herbs, spices, parmigiano toasted hazelnuts, cream ▼ 15

Polpette: grass fed beef meatballs, tomatoes, basil, parmigiano, reggiano 15

Calamari Fritti: crispy Monterey baby squid, Calabrian chili aioli 20

Gamberoni: marinated grilled prawns, garlic, frisee, lemon aioli 19

Cheese Gnocchi: baked potato dumplings, gorgonzola, parmigiano, cream ▼ 22

INSALATE

Cesare: hearts of romaine, cesare dressing, lemon, garlic croutons, parmigiano reggiano 14

Roasted Beets: goat cheese, organic greens, walnuts, berries, sherry vinaigrette ▼ 15

Arugula & Radicchio: organic greens, crispy Prosciutto di Parma, parmigiano, toasted sunflower seeds, balsamic vinaigrette 15

Minestrone Soup: vegetable bean soup ▼ 10

SIDES

Roasted Yukon Potatoes: garlic, herbs ▼▼ 8

Cannellini Beans: rosemary, garlic, olive oil ▼▼ 10

Vegetables: assorted sauteed vegetables ▼ 9

Crushed Calabrian Chili Peppers: olive oil ▼▼ 5

NONALCOHOLIC DRINKS:

Sodas 4, Italian Soda 5, HouseMade Lavender Soda 7,
Sparkling Pellegrino SM 5, LG 9, Mocktails 9:
Lavender Lemon Drop, Peach Mojito, Fruit Punch

PRIMI

Lasagna: house made pasta layered, beef meat sauce, béchamel, mozzarella, basil 26

Papardelle al Ragù: house made hand cut ribbon pasta, grass fed beef meatballs, meat sauce 28

Cappellini Rustica: organic cherry tomatoes, garlic, basil, extra virgin olive oil ▼ 23

Ravioli Formaggio: house made, filled, spinach, gorgonzola, smoked mozzarella, ricotta, parmigiano in farm mushroom cream ▼ 26

Gnocchi Pesto: house made potato dumplings, snap peas, ricotta, pesto cream ▼ 24

Casarecce Siciliana: tubed pasta, farm mushrooms, house made fennel sausage, English peas, spices, marinara, lite cream 28

Fettuccine Al Salmone: house made pasta, sliced smoked salmon, caramelized shallots, cream 28

Linguini Vongole: Manila Clams, garlic, herbs, spices, pinot grigio wine, butter 30

Fettuccine Pescatora: house made pasta, Manila clams, gulf prawns, cod, pinot grigio wine, light tomato 36

-Gluten free pasta is available upon request-

SECONDI

Pollo Marsala: organic free range chicken breast, crimini, beech, & oyster mushrooms, Florio Marsala, tarragon, vegetables, polenta 32

Pollo Parmigiano organic free range chicken breast, breaded, marinara, mozzarella, capellini pasta 32

Salmone: filet of salmon, orzo pasta, Swiss chard dill cream sauce 34

Vitella Romana: milk fed veal, Prosciutto di Parma, mozzarella, sherry wine, potato gratin, vegetables 38

Bistecca: grass-fed prime cut 14oz Rib-Eye steak, farm mushrooms, roasted Yukon potato, vegetables 68

Gratuity of 20% will be added on parties of 5 guests & more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

HANDCRAFTED COCKTAILS

Lavender Lemon Drop: Vodka, House Made Honey Lavender Syrup, Lemon	16
Melodrama: Vodka, Fresh Watermelon Juice, Lime, Mint	16
Sympathy For Nature: Vodka, Aloe Liqueur, Genepy, Sugar Snap Pea, Basil, Sugar, Lime	16
Spicy Blood Orange Margarita: Tequila, Blood Orange, Agave, Lime, Jalapeno, Ice	15
Roman Garden: Hendricks Gin, Aperol, Elderflower, Basil, Mint, Lemon	16
Alchemist Gin & Tonic: Butterfly Pea Flower infused Gin, Tonic, Rosemary, Juniper, Sage, Ice	15
Sicilian Gin & Tonic: Sicilian Pink Grapefruit Infused Gin, Tonic, Rosemary, Orange, Ice	15
Tickled Pink: Carpena Malvolti Prosecco, Passion Fruit Liqueur, Lemon Peel	15
Aperol Spritz: Carpena Malvolti Prosecco, Aperol, Soda Water, Orange Peel, Ice	14
The Mules: <u>Choose:</u> Vodka/Tequila/Whiskey. With Ginger Beer, Lime, Ice	14
Walnut Creek Old Fashion: Knob Creek Bourbon, Walnut Bitters, Simple Syrup, Ice	16
Benvenuti's Manhattan: Woodford Bourbon, Carpano Antica Vermouth, Orange Bitters	16

WHITE WINES BY THE GLASS

Prosecco	Carpene Malvolti, Veneto Italia, DOCG (light, crisp, dry)	14
Moscato	Ruffino D'asti, Piedmont, Italia, DOCG (sweet, floral)	11
Rose	Calafuria, Salento, Puglia, Italy (peaches, pink grapefruit, pomegranate)	14
Riesling	A to Z, Oregon (mandarin orange, peach, pears)	12
Sauv Blanc	St Supery, Napa Valley (ripe fruit, hints of citrus tones)	15
	Duckhorn, North Coast, 2021 (soft, mango, pineapple, melon)	16
Albarino	Abadia De San Campio, Spain (ripe pineapple, mango, citrus)	14
Pinot Grigio	St Michael-Eppan, DOC, Italy (peach, pineapple, tropical, sage)	15
Grillo	DonnaFugata, Sur Sur, Sicilia, Italia (crisp, cantaloupe, wildflowers)	15
Chardonnays	Daou, Paso Robles, (mango, vanilla)	15
	Truchard, Carneros, Napa (pineapple, mango, Meyers lemon)	16
	Frank Family, Carneros (ripe fruit, savory oak)	20
	Rombauer, Carneros (buttery, vanilla)	21

RED WINES BY THE GLASS

Nerello	Etna Rosso, Petra Lava, DOC Sicily (soft, red fruit, soft tannins)	14
Barbera	San Silvestro, Appassimento, Piemonte, Italia DOC (dark berries, spices)	16
Nebbiolo D'Alba	San Silvestro, Brumo DOC, Piemonte, Italia (vanilla, spicy, floral)	16
Chianti	Tenuta Artimino, Toscana, Italia, DOCG (balanced, cherries)	14
Red Blend	Villa Antinori, Toscana, Italia (ripe berries, plums, spice, balanced)	15
	Freakshow, Lodi, (black cherry, violet, cinnamon, coffee)	15
Super Tuscan	Tenuta Le Colonne, Bolgheri, Tuscan, Italia (bold, rich, tannins)	18
Pinot Noir	Chalk Hill, Sonoma Coast, (honeysuckle, orange peel, berries)	16
Zinfandel	Earthquake, Lodi, California (blackberry, espresso, baking spices)	14
	Prisoner, Napa Valley (balanced, dark cherry)	22
Merlot	Ferrari-Carano, Sonoma (plum, cherry, pomegranate, clove)	16
Petite Syrah	The Crusher, California (plum, blackberry, spice)	15
Cabernet	Daou, Paso Robles, (currant, black cherry, cedar, bold)	19

BOTTLE BEER

DRAFT BEER			
Peroni / Lager/ Italia 5.1%	10	Bud Light- Lager- MO 4.2%	7
Danville Brewing 925/ Blonde/CA 5.5%	10	Blue Moon – Wheat- CO 5.4%	8
Calicraft Cool Kidz /IPA/ CA 7.2	10	Sierra Nevada -Pale Ale- Chico 5.6%	8
		Lagunitas -IPA– Petaluma 6.2%	8
		Fremont Dark Star -Stout –WA 8%	8
		Lagunitas - Non-Alcoholic IPA- Petaluma	7