



# MENU

## STARTERS

- Cacio e Pepe Fries**  
black pepper, pecorino, grana padano
- Castelvetrano Olives**  
orange zest
- House-Made Focaccia**  
rosemary, extra-virgin olive oil, balsamic vinegar
- Cauliflower Soup**  
fennel, chives
- di Stefano Burrata**  
toasted focaccia, arugula, balsamico
- Shrimp Fritto Misto**  
red onion, fennel, aioli
- Meatballs**  
tomato sauce, grana padano, garlic toast

## SALADS

- Field Greens** 13  
radish, mint, citrus vinaigrette
  - Caesar** 15  
grana padano, croutons
  - Tuscan Kale** 15  
golden raisins, pine nuts, pecorino
  - Little Gem Lettuces** 15  
carrots, sunflower seeds, grana padano, buttermilk dressing
- add-ons:**  
roasted chicken 6   fried chicken 6   garlic shrimp 10   burrata 8   piadina 4

## BIG PLATES

- Pappardelle** 25  
bolognese sauce, grana padano
- Spaghettini** 18  
tomato conserva, garlic, basil  
add roasted chicken, fennel sausage, or meatballs 6
- Potato and Ricotta Gnocchi** 19  
pesto, sun-dried tomato cream
- Fried Chicken** 27  
potato puree, marinated kale and carrots, spicy honey

## PIZZA

- 10 **ASPARAGUS** 23  
PRESERVED LEMON, GARLIC, TARRAGON, GRANA PADANO
  - 7
  - 8 **MARGHERITA** 21  
TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, FRESH BASIL
  - 9
  - 15 **FENNEL SAUSAGE** 23  
PORTOBELLO MUSHROOMS, ROASTED ONIONS
  - 16 **KALE PESTO** 22  
ROASTED SQUASH, MOZZARELLA, GOAT'S MILK CHEESE
  - 17
  - ROASTED BROCCOLI 20  
RED ONION, CHILI, PARSLEY, LEMON
  - 13 **HEIRLOOM POTATO** 21  
CAMELIZED ONION, WHITE TRUFFLE OIL
  - 15
  - 15 **CREATE YOUR OWN PIZZA** 17  
make it gluten-free add 5  
*add 3 per topping*
- |                 |                           |                    |
|-----------------|---------------------------|--------------------|
| prosciutto      | fiore di latte mozzarella | sun-dried tomatoes |
| pancetta        | goat cheese               | fresh tomatoes     |
| roasted chicken | ricotta                   | anchovies          |
| pepperoni       | castelvetrano olives      | red onion          |
| fennel sausage  | portobello mushrooms      | arugula            |

*Lombardy*

- Roasted Asparagus and Frisée Salad** 15  
pancetta, champagne vinaigrette, soft-boiled egg
- Pork Milanese** 25  
arugula and radish salad, pecorino

*Wines...*

- Franciacorta, Tenuta Villa Crespia** 22/80  
lombardy nv
- Valtellina Superiore, Alfio Mozzi** 19/76  
lombardy 2016

A 20% service surcharge will be added to all purchases.  
In support of City of San Jose employer mandated expenses, a 2% fee will be added. Thank you.



# DRINKS

## COCKTAILS

<b>South Bay Side</b> tito's vodka, carpano bianco, mint, lime, cucumber	15
<b>Bitter Truth</b> botanical vodka, aperol, lemon, grapefruit, peychaud's bitters	15
<b>Sicilian Tempest</b> mt. gay eclipse rum, averna, pineapple, mint, lime	15
<b>Elder Statesman</b> hendrick's gin, aperol, elderflower syrup, lime, bitters	15
<b>La Colomba</b> blanco tequila, carpano bianco, pomegranate, grapefruit soda	15
<b>Oaxacan Sunset</b> mezcal, el tesoro blanco tequila, solerno, citrus	15
<b>Plummy and Slam</b> maker's mark bourbon, amaro nonino, plum preserves, lemon	15
<b>Sangria</b> red wine, brandy, solerno, blackberries, raspberries, citrus	15
<b>Barrel-Aged Negroni</b> gin, campari, sweet vermouth	16
<b>Barrel-Aged Manhattan</b> rye whiskey, barolo chinato, maraschino liqueur, cherry bark bitters	16
<b>Freewheeler</b> non-alcoholic spirit-free aperitivo, zero-proof riesling, club soda, orange	15

## BEER

<b>Trumer Pils</b> draft	7/10
<b>Ghost Town Brewing</b> draft	8/11
<b>Coors Light</b>	7
<b>Mother Earth Tierra Madre Mexican Lager</b>	8
<b>Coronado Brewing Salty Crew Blonde Ale</b>	8
<b>Weihenstephaner Vitus</b> 500ml	13
<b>Sierra Nevada Pale Ale</b>	7
<b>Firestone Walker Mind Haze IPA</b>	8
<b>Anderson Valley Boont Amber Ale</b>	8
<b>Stem Pear Cider</b>	9

## WINE

glass / bottle

### SPARKLING

<b>Prosecco, Adami</b> valdobbiadene nv	14/46
<b>Rosé of Pinot Noir, Drusian</b> veneto nv	14/42

### ROSÉ

<b>Nerello Mascalese, Graci, Etna Rosato</b> sicilia 2022	13/42
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### WHITE

<b>Sauvignon Blanc, Marchesi di Gresy</b> piemonte 2020	15/48
<b>Sauvignon Blanc, Maison Foucher</b> sancerre 2022	18/64
<b>Grüner Veltliner, Berger</b> kremstal 2021	14/46
<b>Riesling, Joseph Rosch</b> mosel 2021	12/40
<b>Chardonnay, Mas La Chevaliere</b> languedoc 2022	12/40
<b>Chardonnay, Routestock</b> carneros 2021	13/44
<b>Chardonnay, Famille Paquet</b> bourgogne blanc 2022	15/50

### RED

<b>Pinot Noir, Compton Wine Co.</b> willamette valley 2021	15/50
<b>Pinot Noir, North Valley Vineyards</b> willamette valley 2022	18/60
<b>Frappato, Valle dell'Acate</b> sicilia 2021	14/48
<b>Barolo, Giacomo Fenocchio</b> piemonte 2018	22/84
<b>Chianti Classico, L'Aura</b> chianti 2021	13/42
<b>Merlot, Petit Manou</b> medoc 2020	13/44
<b>Cabernet Blend, Montepeloso Alpha</b> toscana 2020	16/54
<b>Cabernet Sauvignon, Château Mongravey</b> margaux 2020	19/70

## NON-ALCOHOLIC

Lauretana Still 7  
 Lauretana Sparkling 7  
 San Pellegrino Aranciata 5

San Pellegrino Limonata 5  
 D'Arbo Sour Cherry Soda 5  
 D'Arbo Elderflower Soda 5

Fresh Lemonade 5  
 Blood Orange Limeade 5  
 Sour Cherry Limeade 5

Coca-Cola de Mexico 5  
 Root Beer 5  
 Fountain Soda 5