



# 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
  - Strawberry and Wild Arugula** 15  
extra-virgin olive oil, ricotta salata, saba
  - 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

- Fazzoletti** 23  
gulf shrimp, english peas, garlic cream
- Spaghettoni** 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 **FOUR-CHEESE** 21  
GARLIC, OREGANO
  - 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            |

*Sardinia*

- Pane di Musica** 15  
baked ricotta, pine nuts, sea salt
- Spring Lamb Ragù** 25  
rigatoni, saffron, mint, ricotta salata

*Wines...*

- Vermentino di Gallura, Contini** 16/50  
elitaria 2020
- Cannonau di Sardegna, Contini** 17/54  
sartiglia 2021

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

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

### ROSÉ

<b>Rondinella, Scaia</b>	13/42
veneto 2022	

### WHITE

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

### RED

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

## 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  
Strawberry-Mint Lemonade 5  
Sour Cherry Limeade 5

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