

OAK + VIOLET

SICILIAN SUMMER NIGHT

ANTIPASTI

PANE ALLA NORMA \$19

Sicilian flatbread topped with eggplant, ricotta salata, basil

FRIED SQUASH BLOSSOM \$15

Herbed ricotta, pesto, cherry tomato salad

SARDINE MEATBALLS \$18

A Sicilian classic with golden raisins, pine nuts, tomato sauce

FRITTO MISTO \$20

Anchovies, squid, shrimp, tarragon aioli

LA VERDURA \$22

Squash, asparagus, broccolini, olives, root vegetable chips, house made dips

CHARCUTERIE BOARD \$22

Selection of cured meat and cheese, pickled vegetables, almond, truffle honey

BLACK TRUFFLE FRIES \$10

House cut fries, truffle, Parmigiano Reggiano

PRIMI

SUMMER TOMATO SOUP \$10

Sicilian extra virgin olive oil, fried bread

TOMATO + BURRATA SALAD \$15

Heirloom tomatoes, watermelon, pistachios, soft herbs

PEACH + PLUM SALAD \$15

Rocket, goat cheese, red beets, blackberry reduction

LINGUINE TRAPANESE \$15

Pesto of almonds, citrus crumb

SECONDI

LEMON & THYME ORGANIC HALF PETALUMA CHICKEN \$26

Endive, watercress, roasted peaches, preserved lemon

SEARED SCALLOPS AND SHIMEJI MUSHROOMS \$34

English peas, citrus, sun-dried pepper

BRANZINO \$34

Castelvetrano olives, shallot, fennel, sweet peppers, romesco

PETIT FILET MIGNON (8oz) \$39

Parsnip puree, roasted shallots, roasted fennel, Nero d'Avola reduction

SWEET ENDINGS

GELO DI MELONE \$9

Cinnamon, chocolate, pistachios

DARK CHOCOLATE MOUSSE + CANDIED ORANGE \$10

Chocolate almond cluster, whipped cream

LEMON SAMBUCA SORBET \$9

Almond tuile, lemon zest

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COCKTAILS \$14

PALERMO PUNCH - Tequila, Lime, Blood Orange, Blood Orange Soda

SBAGLIATO - Campari, Red Vermouth, Prosecco

YELLOW DOG - Barrel Aged, Rum, Luxardo Maraschino Liqueur, Averna, Yellow Chartreuse

APEROL SPRITZ - Aperol, Prosecco, Soda

RED PANDA - Absolut Vodka, Velvet Falernum, Lychee, Strawberry, Lemon

P3 - Pisco, Pineapple Juice, Pineapple Syrup, Lime

SOUTHSIDE - Junipero Gin, Lime, Simple Syrup, Mint

FIREMELON - Habanero Infused Tequila, Chile Poblano Liqueur, Lime, Watermelon Juice, Tajin

PAPER PLANE - Old Grand-Dad Bourbon, Aperol, Amaro Nonino

EL CAMINO - Mezcal, Aperol, Rosemary Syrup, Grapefruit, Lime

MOCKTAIL \$10

COURTYARD FRESCO - Lemon, Mint, Strawberry Syrup, Passion Fruit Sparkling Water

SICILIAN WINES

BOLLICINE

EMMANUELE SCAMMACA - 'Murgo' Brut Rose, Sicilia, Italia 2017 \$16 \$72

BIANCO

FILIPPO GRASSO - 'Carrico 68.2', Etna Bianco, Sicilia, Italia 2018 \$15 \$64

CARAVIGLIO - 'Infatata', Malvasia Secco, Salina, Sicilia, Italia 2018 \$13 \$48

DE BARTOLI - 'Lucido', Cataratto, Trapani, Sicilia, Italia 2018 \$52

ROSATO

ALBERTO GRACI - Etna Rosato, Mt. Etna, Sicilia, Italia 2019 \$14 \$54

ROSSO

PIETRADOLCE - Etna Rosso, Mt. Etna, Sicilia, Italia 2018 \$14 \$54

COS - Frappato, Vittoria, Sicilia, Italia \$17 \$79

GULFI - Sanlore, Nero d'Avola, Chiaramonte, Sicilia, Italia \$96

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RED WINES

WENTE, Cabernet - Southern Hills, Livermore Valley 2017	\$15	\$60
HALL, Cabernet Sauvignon - Napa 2015	\$25	\$100
ALFARO FAMILY, Pinot Noir - Santa Cruz Mountains 2017	\$18	\$72
EMERITUS, Pinot Noir - Russian River Valley 2016	\$20	\$80

WHITE WINE

CAMBRIA, Chardonnay - Santa Maria Valley	\$14	\$60
FAR NIENTE, Chardonnay - Napa Valley 2018	\$25	\$100
KATHRYN KENNEDY, Sauvignon Blanc - Napa Valley 2017	\$16	\$64
BONNY DOON VINEYARD, Rose - Central Coast, 2018	\$12	\$48

BEERS OF THE DAY

DISCRETION BREWING - Hi! Citra Hazy IPA	\$10
BAREBOTTLE BREWING - Grand Tiki, Guava + Passion Fruit Sour	\$12
ALMANAC BREWING - Vibes + Hoppy Pilsner	\$12

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