

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

DOLCI

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

"Sicilian wine list curated by Shelley Lindgren, winner of the James Beard Award for Best Wine Program, A16, San Francisco"

BOLLICINE

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

BIANCO

FILIPPO GRASSO - 'Carrico 68.8', 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 \$14 \$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 2019 \$17 \$79

GULFI - Sanlore, Nero d'Avola, Chiaramonte, Sicilia, Italia 2018 \$96

PAOLO CALI', "Violino", Nero d'Avola, Vittoria, Sicilia, Italia 2016 \$14 \$52

GURRIERI, Nero d'Avola, Sicilia, Italia 2017 \$13 \$48

AMARO

AVERNA \$12/2 oz. glass

AMARA, Amaro d'Arancia Rossa \$13/2 oz. glass

AMARO NEPETA \$14/2 oz. glass

DOLCI

FERRANDES, Passito di Pantelleria, Sicilia, Italia 2013 \$17/2 oz. glass

VIRGONA, Malvasia delle Lipari, Sicilia, Italia 2011 \$16/2 oz. glass

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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 - Key Lime Pirate + Kettle Sour	\$12
ALMANAC BREWING - Vibes + Hoppy Pilsner	\$12

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