



vina
enoteca

ANTIPASTI

BARBABIETOLA MISTA ARROSTITA | 15

roasted baby beets, house made ricotta, hazelnut gremolata

POLPO | 23

crispy baby octopus, marble potato, arugula, sherry vinaigrette

ZUPPA DI PASTINACA | 14

velvety parsnip soup, roasted parsnip, parsnip chips, apple

INSALATA DI STAGIONE | 14

mixed baby lettuce, shaved seasonal vegetables, golden balsamic vinaigrette

CARPACCIO DI MANZO | 22

thinly sliced beef, sundried tomato & arugula pesto, oregano, grana padano "gelato"

PROSCIUTTO E PERA | 17

24 month Prosciutto di Parma, mix of pear varieties

INSALATA PUGLIESE | 18

chili-citrus marinated local squid, clams & pei mussels, fennel, mint-parsley brodo

PIZZA

- additional or substitution of ingredients at extra cost -

MARGHERITA | 17

mozzarella, evoo, basil

PUTTANESCA | 21

bellweather ricotta, spanish white anchovy, taggiasca olives, capers, roasted garlic, oregano

EMILIANA | 21

mozzarella, prosciutto di Parma, parmigiano reggiano, arugula

SOPHIA | 21

smoked scamorza, foraged mushrooms, roasted garlic

CALZONE | 21

sun-dried tomatoes, fennel, olives, ricotta, calabrian chili, la quercia n'duja

IMPOSSIBLE™ | 21

sun-dried tomato, fennel, braised greens, impossible foods plant based meat, italian sausage spices

ALPINA | 21

evoo base, taleggio DOP, italian sausage, radicchio, saba

We proudly make all of our pasta, bread, and pizza dough in house

*20% gratuity will be automatically applied to parties of 8 or more

*only 5 credit cards accepted for party

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

PRIMI

TAGLIATELLE VERDI BOLOGNESE | 24

spinach tagliatelle pasta, ragù of llano seco pork & bassian farms "never-ever" beef

SPAGHETTI AL NERO DI SEPPIA | 25

squid ink spaghetti pasta, washington salish blue clams, white wine, garlic

AGNOLOTTI ALLA LOMBARDA | 25

stuffed pasta, red wine braised lamb filling, swiss chard, taleggio fonduta

FUSILLI CACIO E PEPE | 19

fusilli pasta, mixed peppercorn pan sauce, pecorino romano

PACCHERI ALLA CALABRESE | 22

paccheri pasta, la quercia n'duja, san marzano tomato, white anchovy, fennel

PIRAMIDI DI FUNGHI | 24

mushroom filled piramidi pasta, mushroom brodo, parsley oil

SECONDI

CREMA DI POLENTA E UOVA | 25

creamy polenta, poached organic egg, roasted seasonal vegetables

MAIALE "SALSICCIA E FAGIOLI" | 34

roasted llano seco pork loin, black calypso beans, grilled brocolini, vermouth glaze

PESCE SPADA IN SAOR | 34

grilled morro bay swordfish, roasted cipollini, squid-ink onion puree, pine-nuts, aperol-currant saor

AGNELLO TONNATO | 34

roasted local lamb saddle, house cured ventresca tuna, romanesque brocolli, tuna emulsion

THE IMPOSSIBLE™ BURGER | 18

plant based burger, spicy mayo, red onion, tomato, lettuce on a poppy seed potato bun with marble potatoes

Please enjoy the ingredients raised, foraged, and caught by our friends that share our commitment to serving great food

Stanford Educational Farm

Rancho Llano Seco

Straus Family Creamery

executive chef | Nativ Geiger
sous chef | Scott Doiguchi

HOUSE COCKTAILS

PINEAPPLE TOMMY'S MARGARITA – medium – | 14

tequila infused with roasted pineapple, fresh lime juice, organic agave syrup, basil leaves

WALTER WHITE – medium- | 16

berto bianco vermouth, luxardo bitter bianco, gordon's dry gin

NEGRONI DEL PROFESSORE – medium – | 15

bitter martini riserva speciale, vermouth del professore, london dry gin, italicus

PURPLEDAY –medium- | 15

mezcal, sloe gin, fresh lemon juice, raspberry gum syrup, sloe gin, seedlip garden
cardamom bitters, club soda

DANCING MONKEY – strong – | 16

monkey shoulder scotch blend, gobernador oloroso sherry, yellow chartreuse, mexican mole bitters,
marinated olives

GREEN MAVERICK– strong- | 15

kaffir lime leaves fords gin infused, green chartreuse, ancho verde, fresh lime juice, cognac vsop,
mezcal, pepper corn

IL MERCANTE – barrel aged – | 18

templeton rye whiskey, manzanilla picante, marsala secco, orange bitters, chili bitters

SIMON TEMPLAR – light- | 15

amaro lucano, barolo chinato cocchi, lemon bitters, cardamom bitters, south city cider

VICTOR THE TRADE – medium – | 15

rum mix, dry curaçao, orgeat syrup, passion fruit syrup, absinthe spry

T-BIRD – medium – | 16

rocket vodka,banana liquor, creme de mure, fico d'india, ginger liquor, basil leaves

PISCO FISCHIO – medium – | 15

pisco capurro, fennel liquor , pineapple gum syrup, fresh lemon juice, eggwhite, campari al carciofo

SPAGHETTI WESTERN – light – | 15

aperol, mezcal, agave syrup, fresh lemon juice, acqua salata

GARGAMELLA – | 13 (Spirits free)

seedlip spiced, honey thyme mix and ginger ale

BRACCIO DI FERRO – | 13 (Spirits free)

seedlip garden, mediterranean tonic water and basil leaves

OLIVIA – | 13 (Spirits free)

fresh lime juice, cranberry juice, seedleep garden , orange juice

PIÑA – | 13 (Spirits free)

fresh lime juice, coco real, fresh pineapple juice

SPONGEBOB– | 13 (Spirits free)

lime juice, ginger, apple juice, carrot juice

SOPHIA – | 13 (Spirits free)

lemon juice, cranberry juice and fever tree edelflower tonic water

bar manager | Massimo Stronati

SPUMANTE	GLASS	BOTTLE
CLERA Drusian Prosecco Superiore Brut Valdobbiadene – VENETO, IT	12	42
CHAMPAGNE Lassalle J. Champagne Brut 1er Cru - CHAMPAGNE, FR	20	79
ROSE' SPUMANTE Scacciadiavoli Rose – UMBRIA, IT	20	79
BIANCO	GLASS	BOTTLE
VERMENTINO Canayli di Gallura Superiore - SARDEGNA, IT	15	55
GEWURZTRAMINER Elena Walch Gewurztraminer - TRENTO, IT	14	50
PINOT GRIS Astrolabe – MARLBOROUGH, NZ	11	45
CHARDONNAY Cannonball – HEALDSBURG, CA	13	48
ZUANI Zuani Vigne Bianco Collio – FRIULI, IT	15	60
CHARDONNAY Foley Johnson Chardonnay - CARNEROS, CA	15	55
ROSATO	GLASS	BOTTLE
ANGELS & COWBOYS Sonoma County – HEALDSBURG, CA	10	40
ROSSO	GLASS	BOTTLE
CABERNET SAUVIGNON Woodside Vineyards – MENLO PARK, CA	15	55
PINOT NOIR Astrolabe – MARLBOROUGH, NZ	15	55
BARBERA Vietti Tre Vigne, Barbera d'Asti - PIEMONTE, IT	17	65
VALPOLICELLA Venturini Valpolicella Classico - VENETO, IT	13	48
CABERNET BLEND Vignalta 'Gemola' Rosso Colli Euganei - VENETO, IT	15	55
NEBBIOLO Produttori, Barbaresco - PIEMONTE, IT	18	67
BIRRA		
KOLSCH Freewheel 5.0% – REDWOOD CITY	16 oz	8
AMBER Freewheel 5.0% – REDWOOD CITY	16 oz	8
PALE ALE Freewheel 5.5% – REDWOOD CITY	16 oz	8
MILK STOUT Freewheel 4.6% – REDWOOD CITY	16 oz	8
LA BIONDA Birra Moretti 6.00% – ITALY	16 oz	8
CIDER South City 5.5% – SAN BRUNO	12 oz	7