



vina
enoteca

ANTIPASTI

ZUPPA DI ZUCCA | 14

creamy heirloom gourd soup, pickled beet tops, brown butter pepita, sage

CARPACCIO DI MANZO | 15

thinly sliced beef, sundried tomato & arugula pesto, oregano

PROSCIUTTO E PERA | 14

24 month Prosciutto di Parma, mix of pear varieties

INSALATA

- add grilled chicken breast \$ 6 -

BARBABIETOLA MISTA ARROSTITA | 14

roasted baby beets, house made ricotta, hazelnut gremolata

CALAMARI ALLA GRIGLIA | 23

gem lettuce, salsa verde, rancho gordo beans

POLPO | 17

chianti red wine braised octopus, marble potato, arugula, sherry vinaigrette

INSALATA DI STAGIONE | 14

mixed baby lettuce, shaved seasonal vegetables, golden balsamic vinaigrette

INSALATA DI CONTORNO | 6

PRIMI

PACCHERI BOLOGNESE | 19

paccheri pasta, pork & veal ragù

CRESTA DI GALLO AL PESTO DEL SUD | 17

cresta di gallo pasta, walnut-parsley pesto, pecorino romano

LINGUINE COZZE E POMODORO | 19

linguine pasta, san marzano tomato, mussels, herbed breadcrumbs

SPAGHETTI ALLA CARBONARA | 19

spaghetti pasta, crispy guanciale, poached egg, pecorino, black pepper

FUSILLI CACIO E PEPE | 19

fusilli pasta, mixed peppercorn pan sauce, parmigiano reggiano

LUMACHE ALL'AMATRICIANA | 16

lumache pasta, san marzano tomato, guanciale, pecorino, black pepper

PIZZA

- additional or substitution of ingredients at extra cost -

MARGHERITA | 15

mozzarella, EVOO, basil

HOT SWEET HOT | 18

EVOO base, house made n'duja, smoked scamorza, pears

D'AMATRICE | 18

guanciale, red onion, pecorino, black pepper

EMILIANA | 20

mozzarella, prosciutto di Parma, parmigiano reggiano, arugula

SOPHIA | 20

smoked scamorza, foraged mushrooms, roasted garlic

SICILIANA | 18

oregano, red onion, anchovy, pecorino, green onion

CALZONE | 18

san marzano tomato, mozzarella, sausage, ricotta, baby beet greens

VERDURE | 18

evo base, mozzarella, marinated artichoke, sun-dried tomato, olives

SPECIALITA'

THE IMPOSSIBLE™ BURGER | 16

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

County Line Harvest

Straus Family Creamery

Glaum Egg Ranch

Laura Chenel Cheese

executive chef | Nadiv Geiger

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

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

SPUMANTE

	GLASS	BOTTLE
CLERA Drusian Prosecco Superiore Brut Valdobbiadene – VENETO, IT	NV	12 42
CHAMPAGNE Lassalle J. Champagne Brut 1er Cru - CHAMPAGNE, FR	NV	20 60

BIANCO

	GLASS	BOTTLE
VERMENTINO Canayli di Gallura Superiore - SARDEGNA, IT	2012	15 55
GEWURZTRAMINER Thomas Fogarty Gewurztraminer, California, Monterey, USA	2013	10 40
PINOT GRIS Astrolabe – MARLBOROUGH, NZ	2011	11 45
CHARDONNAY Cannonball – HEALDSBURG, CA	2014	13 48
MANZONI Serése Manzoni Bianco – LOMBARDIA, IT	2016	15 55

ROSATO

	GLASS	BOTTLE
ANGELS & COWBOYS Sonoma County – HEALDSBURG, CA	2016	9 34

ROSSO

	GLASS	BOTTLE
AGLIANICO Fattoria Alois Campole, CAMPANIA, IT	2013	15 55
VALPOLICELLA Venturini Valpolicella Classico – VENETO, IT	2015	13 48
NEGROAMARO Tenute Rubino Marmorelle Rosso Salento, PUGLIA, IT	2013	12 45
MONTEPULCIANO Fattoria del Cerro Vino Nobile, TOSCANA, IT	2015	13 48
SUPER TUSCAN Le Sughere di Frassinello Maremma Toscana, TOSCANA, IT	2013	16 60
REFOSCO Ronchi di Cialla Refosco, FRIULI, IT	2015	15 55

BIRRA

KOLSCH Freewheel 5.0% – REDWOOD CITY	16 oz		8
IPA Freewheel 6.8% – REDWOOD CITY	16 oz		8
AMBER Freewheel 5.0% – REDWOOD CITY	16 oz		8
IPA Fieldwork 7.0% – BERKELEY	16 oz		8
CIDER South City 5.5% – SAN BRUNO	12 oz		7

HOUSE COCKTAILS

Bar Manager | Massimo Stronati

GEORGIE BEST – strong – | 18

kilchoman machir bay, meyers fresh lemon juice, honey thyme mix, sherry fino dried tomatoes infused, angostura bitters, aphrodite bitters

BALSAMIC VINEGAR NEGRONI BARREL AGED – medium – | 18

cocchi storico torino, bitter campari, tanqueray london dry gin, aceto balsamico di Modena

BASILICIOUS – medium – | 15

hendricks gin, chili peppers, meyers fresh lemon juice, basil leaves, EVOO

YELLOW SUBMARINE – medium- | 17

oakland gin N.5, sherry fino, galliano, celery bitters *by Ago Perrone The Connought London

NEGRONI DEL PROFESSORE – strong – | 18

vermouth del professore classico, campari, tanqueray london dry gin, bergamot bitters *by The J.T Project Rome

IMPROVED 75 FRENCH – medium- 16

gin, fresh lemon juice, simple syrup, champagne, st.germain

PINEAPPLE TOMMY'S MARGARITA – medium – | 14

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

LEO – strong – | 16

mezcal joven, vermout del professore, amaro lucano, orange bitters

FARM MAITAI – medium – | 14

homemade falernum vina, fresh lime juice, organic passion fruit syrup, dry curacao, pineapple rum, reserva anejo ron, edible flower

IMPROVED HANKY PANKY – strong – | 15

cocchi storico di torino, plymouth gin, fernet branca, chamomille bitters

ITALICUS SPRITZ – light- | 15

italicus rosolio di bergamotto, prosecco, soda water, mint spring

THE DAILY SPECIALS | ✨

Ask our bartender's special choice