

## Antipasti

<b>Garlic Rolls “Saporito”</b>	extra virgin olive oil, oregano and garlic	<b>4.50</b>
<b>Minestrone Soup</b>	tubetti pasta, celery, carrots, onions, fennel and zucchini	<b>5.95</b>
<b>Calamari Fritto</b>	roasted garlic aioli and marinara sauce	<b>7.95</b>

## Salads

<b>Mixed Greens</b>	cherry tomatoes and balsamic vinaigrette	<b>7.25</b>
<b>Chopped “Tre Colori”</b>	tomatoes, olives, red onions, cucumbers, croutons, parmesan and citrus vinaigrette (shrimp add \$3)	<b>7.50</b>
<b>Caesar</b>	hearts of romaine, croutons, and creamy anchovy dressing (chicken add \$2)	<b>8.95</b>
<b>Insalata di Pollo</b>	smoked chicken, field greens, apples, currants, celery, gorgonzola, roasted walnuts and apple cider vinaigrette	<b>11.95</b>

## Pasta

<b>Nonna’s Spaghetti</b>	marinara and parmesan (meatballs add \$4)	<b>8.95</b>
<b>Ravioli “Tra Vigne”</b>	house made pasta, spinach, ricotta and sage	<b>10.95</b>
<b>Shrimp Pappardelle</b>	tiger prawns, cherry tomatoes, garlic, basil pesto and spicy chili oil	<b>12.95</b>
<b>Fettuccini alla Bolognese</b>	hand made fresh pasta, slow cooked meat sauce, and pecorino cheese	<b>12.50</b>
<b>Chicken Parmesan</b>	mozzarella and penne with marinara	<b>13.50</b>

Sorry, we can't provide separate checks.  
A service charge of 18% will be added to parties of 8 or more.

## Piadine

(oven baked flatbread with a salad on top)

<b>Caesar</b>	roasted garlic, hearts of romaine, creamy anchovy dressing (chicken add \$2)	<b>10.50</b>
<b>Mediterranean</b>	hummus, baby spinach, olives, tomatoes, cucumbers, red onions and feta	<b>10.50</b>
<b>Caprese</b>	pesto, tomatoes, romaine and fresh mozzarella	<b>11.50</b>
<b>Lemon Chicken</b>	roasted peppers, mozzarella and baby spinach	<b>11.75</b>
<b>Rocca</b>	roasted turkey, applewood bacon, field greens, feta, red onion and cilantro aioli	<b>11.95</b>

## Pizza

		<b>Small/Large</b>
<b>Margherita</b>	marinara, mozzarella and basil	<b>12.95/16.95</b>
<b>Positano</b>	crescenza cheese, sautéed gulf shrimp, scallions and fried lemons	<b>14.95/17.95</b>
<b>Vespa</b>	smoked mozzarella, chicken apple sausage, oven roasted onions and spinach	<b>14.95/17.95</b>
<b>Funghi</b>	crimini, shiitake and beach mushrooms, Fontina cheese and truffle oil	<b>14.95/17.95</b>
<b>Ducati</b>	mozzarella, marinara, capicola, mushrooms, spicy italian sausage and sun dried tomatoes	<b>15.95/19.95</b>

## Create your own Pizza

Mozzarella and marinara (\$2 first item, add \$1 each additional topping)

**Small** (11" in diameter serves 1 to 2) **11.95** / **Large** (16" in diameter serves 3 to 4) **15.95**

### **Cheeses:**

goat, feta,  
fontina, gorgonzola

### **Vegetables:**

fresh tomatoes, arugula, spinach,  
sun-dried tomatoes, roasted peppers,  
eggplant, mushrooms, artichoke hearts,  
kalamata olives, onions,  
garlic paste, pesto

### **Meats:**

italian sausage,  
pepperoni, chicken,  
prosciutto, capicola,  
pancetta

## Oven Baked Sandwiches

(served till 4pm daily)

All sandwiches served on house made rosemary focaccia

<b>Meatball</b>	spicy meatballs, mozzarella, marinara and garlic aioli	<b>8.95</b>
<b>Porchetta</b>	roasted pork loin, fennel, caramelized onions, fontina cheese and chipotle aioli	<b>8.95</b>
<b>Veggie</b>	portabella mushrooms, roasted red peppers, goat cheese, crispy julienne potatoes, rocket arugula and garlic aioli	<b>8.95</b>

## Drinks and Desserts

<b>Beverages</b>	<b>Glass</b>	<b>Pitcher</b>
Coke, Diet Coke, Sprite, Orange	<b>2.75</b>	<b>6.95</b>
Root Beer, Dr. Pepper		
Iced Tea: Regular or Raspberry	<b>2.75</b>	<b>6.95</b>
Mezzo e Mezzo	<b>2.75</b>	<b>7.95</b>
Lemonade: Regular or Strawberry	<b>2.95</b>	<b>8.50</b>
Juices: Orange, Cranberry, Apple	<b>2.50</b>	
Italian Sodas: Cherry, Lemon, Lime, Tangerine or Raspberry	<b>2.75</b>	
Aranciata & Limonata	<b>2.75</b>	
Lauretana Sparkling	<b>3.50(sm)</b>	<b>6.00(lg)</b>
Lauretana Still	<b>3.50(sm)</b>	<b>6.00(lg)</b>
Espresso	<b>2.25</b>	<b>dbl 3.00</b>
Macchiato	<b>2.50</b>	<b>dbl 3.25</b>
Cappuccino	<b>2.75</b>	<b>dbl 3.50</b>
Latte	<b>3.50</b>	<b>dbl 4.25</b>
Mocha	<b>3.50</b>	<b>dbl 4.25</b>
Coffee (Peerless): Regular, Decaf	<b>1.95</b>	
Hot Cocoa	<b>2.00</b>	
Hot Tea	<b>2.25</b>	

## Gelato

(Cup, Sugar Cone, or Cake Cone)

### Flavors

Valrhona Chocolate, Tahitian Vanilla Bean, Strawberry, Butter Pecan, Triple Fudge Brownie, Cookies and Cream, Coconut Almond Joy, Espresso, Mint Chip & Raspberry Sorbet	<b>3.75</b>
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# Wine

(NO CORKAGE)

# Beer

## Whites

Tra Vigne, Chardonnay, California, 2008  
 Vinum, Chenin Blanc/Viognier, California, 2009  
 Torre DiLuna, Pinot Grigio, Italy, 2009  
 Robert Mondavi, Fume Blanc, Napa Valley, 2008  
 Whitehall Lane, Sauvignon Blanc, Napa Valley, 2009  
 Pavi, Pinot Grigio, Napa Valley, 2009  
 Honig, Sauvignon Blanc, Napa Valley, 2010  
 Merryvale, "Starmont" Chardonnay, Napa Valley, 2009

### Glass/Bottle

**7/26**  
**7/26**  
**8/30**  
**9/34**  
**9/34**  
**10/37**  
**10/37**  
**11/41**

## Sparkling

Villa Sandi, Prosecco Treviso, Italy

**8/30**

## Rose

Jana, Rosé of Grenache, California, 2008  
 Saintsbury, Vin Gris of Pinot Noir, Carneros, 2010

**8/30**  
**10/37**

## Reds

Tra Vigne, Cabernet Sauvignon, California, 2008  
 Folie a Deux, "Menage a Trois", California, 2009  
 Bridlewood, Pinot Noir, California, 2009  
 Ruffino, Chianti, Italy, 2008  
 Round Two, Syrah, Contra Costa County, 2007  
 Franciscan, Merlot, Napa Valley, 2006  
 Mac Murray Ranch, Pinot Noir, Sonoma, 2009  
 Dry Creek, Zinfandel, Sonoma, 2008  
 Louis M. Martini, Cabernet Sauvignon, Sonoma, 2009

**7/26**  
**8/30**  
**9/34**  
**9/34**  
**10/37**  
**11/41**  
**11/41**  
**11/41**  
**12/44**

## Cellar Selection

Patz & Hall, Hyde Vineyard, Chardonnay, Napa Valley, 2008  
 Pride, Cabernet Sauvignon, Napa/Sonoma, 2007

**75**  
**95**

## Draft

Pizzeria Tra Vigne, Pale Ale, Paso Robles, CA  
 Pizzeria Tra Vigne, Honey Blonde, Paso Robles, CA  
 Anchor Steam, "Summer Beer" Pilsner, San Francisco, CA  
 Bear Republic, Racer 5, IPA, Healdsburg, CA  
 Shock Top, Belgian Wheat, MO

### Pint/Pitcher

**5/18**  
**5/18**  
**5/18**  
**5/18**  
**5/18**

## By The Bottle

Bud Light, Lager, St. Louis, MO  
 Coors Light, Lager, Golden, CO  
 Michelob Ultra, Lager, St. Louis, MO

**4**  
**4**  
**4**

Great White, Belgian Wheat Ale, Eureka, CA  
 Scrimshaw, Pilsner, Fort Bragg, CA  
 Clausthaler, Non-Alcoholic, Germany  
 Corona, Lager, Mexico

**5**  
**5**  
**5**  
**5**

Peroni, Lager, Italy  
 Stella Artois, Lager, Belgium  
 Guinness, Stout, Ireland

**6**  
**6**  
**6**