



ROMAN STYLE PIZZA

After a long, cold fermentation process, the natural sourdough loosens the gluten and transforms the organic Italian flour and water into an intensely hydrated and flavorful dough that is naturally easier to digest and full of gut-healthy probiotics.

SIZING: 12X12 16X16

MARGHERITA (V)	\$16	\$24
San Marzano Tomato Sauce, Basil + D.O.P. Bufala Mozzarella		
PEPPERONI	\$16	\$24
San Marzano Tomato Sauce, Crispy Garlic + Aleppo Pepper		
PROSCIUTTO + MUSHROOM	\$18	\$26
Marsala Cream Sauce, Mushrooms, Sage + Provolone		
PESTO FOUR CHEESE (V)	\$16	\$24
Nut-free Basil Pesto, Mozzarella, Fontina, Parmesan, Burrata + Arugula		
VEGAN (VG)	\$19	\$26
Roasted Eggplant, Peppers, Onions, Garlic, Sun-dried Tomato Pesto + Nut Ricotta		
HEIRLOOM ARTICHOKE (V)	\$18	\$24
White Sauce, Spinach, Meyer Lemon, Ricotta + Basil		
FENNEL SAUSAGE	\$19	\$28
San Marzano Tomato Sauce, Roasted Red Peppers, Artichoke + Fontina		

SOUPS + SALADS

ORGANIC KALE CAESAR (V)	\$8	\$14
Anchovy Cesar Dressing, Parmesan, Sourdough Croutons + Sunflower Seeds		
CHOPPED SALAD (GF)	\$8	\$14
Organic Little Gems Lettuce, Gorgonzola, Crispy Prosciutto, Cherry Tomatoes, Olives + Herb Vinaigrette		
BEETS + GREENS SALAD	\$12	\$15
Chioga beets salad with pearl of the dragon mandarins, ruby grapefruit, pickled shallots, goat cheese + candied pecans		
TOMATO GARLIC BISQUE <small>VG</small>		\$11
12 oz soup Served with a slice of our bread.		
SOUP OF THE DAY (VARIES DAILY)		\$11
Served with our bread		

TOASTS + SANDWICHES

AVOCADO BRUSCHETTA TOAST		\$10
Avocado, Tomato, Olive Oil, Lemon, Sunflower Seeds + Pickled Shallots		
LOX + CREME FRAICHE TOAST		\$12
Smoked Salmon, pickled red onions, Persian cucumber, creme fraiche, capers + an egg on our seeded rye bread		
SICILIAN SANDO		\$13
Ham, Capicola, Calabrese Salami, with Aged Provolone, Pickled Shallots, Arugula, Caesar Dressing + Salsa Rustica on our Ciabatta		
TURKEY AVOCADO SANDO		\$12
Turkey, Avocado, Arugula, Mayo + Onion Jam on our Country Loaf		
CORNED BEEF PRETZEL REUBEN		\$11
Corned Beef on Pretzel bun with Gruyere Cheese, Spicy Pickles, Kraut + Russian Dressing. (Served Warm)		

Add a side of French fries with Party Sauce
\$6

PASTA + ENTREES

LASAGNA		\$18
Niman Ranch Beef + Pork, Bechamel, Mozzarella + Marinara		
LINGUINE BOLOGNESE		\$18
Niman Ranch Beef + Pork, Sage + Pecorino		
MUSHROOM CARBONARA (V)		\$16
Penne Pasta, Cream, Egg Yolk + Parmesan		
CHICKEN PARMESAN		\$22
Organic Chicken Parmesan with San Marzano Tomato Sauce, Herb Roasted Carrots + Broccolini		



WINES

	GLASS	BOTTLE
SPARKLING BRUT - DAYS OF YOUTH "THE DIVER" <i>NV, Monterey County</i>	\$9	\$32
SPARKLING BRUT - FOLKTALE <i>NV, Monterey County</i>		\$40
CALIFORNIA SPARKLING ROSÉ - THE DIVER <i>2017, Monterey County</i>	\$9	\$32
SPARKLING ROSE - FOLKTALE <i>NV, Monterey County</i>		\$42
SAUVIGNON BLANC - ALIAS WINERY <i>2018, California</i>	\$8	\$25
WHITE BLEND - DAYS OF YOUTH "THE BEEKEEPER" <i>2018, Monterey County</i>	\$8	\$25
CHARDONNAY - GOLDEN WINERY <i>2018, Monterey County</i>	\$9	\$26
CHARDONNAY - FOLKTALE <i>2018, Arroyo Seco</i>		\$38
PINOT NOIR - DAYS OF YOUTH "THE DIVER" <i>2018, Monterey County</i>	\$9	\$32
CABERNET SAUVIGNON - ALIAS WINERY <i>2018, Napa Valley</i>	\$9	\$25

MIMOSAS

BLACKBERRY MIMOSA	\$10
BLOOD ORANGE MIMOSA	\$10
PEACH MIMOSA	\$10
ORANGE MIMOSA	\$10

BEER

IMPERIAL IPA - PLINY THE ELDER <i>Russian River Brewing, 8.9% ABV - Bottle - Pint</i>	\$10
HAZY IPA - MIND CIRCUS <i>Russian River Brewing, 7.0% ABV - Bottle - Pint</i>	\$10
AMERICAN IPA - HAPPY HOPS <i>Russian River Brewing, 6.5% ABV - Bottle - Pint</i>	\$10
AMERICAN IPA - BLIND PIG <i>Russian River Brewing, 8.9% ABV - Bottle - Pint</i>	\$10
PILSNER - STS <i>Russian River Brewing, 5.35% ABV - Bottle - Pint</i>	\$10

NON-ALCOHOLIC BEVERAGES

PELLEGRINO SPARKLING WATER <i>(16.9 oz)</i>	\$4
AQUA PANA STILL WATER <i>(16.9 oz)</i>	\$4
TOPO CHICO <i>(11.5 oz)</i>	\$4
LEMONCOCCO <i>(12 oz)</i>	\$5
SPRITE, COKE, DIET COKE BOTTLE	\$4