

# JON & VINNY'S

## ITALIAN

### PASTRY:

dave's banana bread, salted butter \$6.25

harry's strawberry & rhubarb crostada \$7.25 (add soft cream \$1)

bombolone of the day \$4.25

our seeded pecan granola, fruit \$7.25 (choice of almond milk, organic whole milk or yogurt)

pizza al taglio: caciocavallo, bianco tomato, red onion, dried oregano \$7.25 (served room temp or warmed)

DaVall honey date scone, mascarpone butter \$5.00

meringue: morgan's cinnamon hazelnut or marty's peanutbutter \$2.50

italian cookie plate: pistachio wedding, rainbow, biscotti, cannoli \$8.00

laura's blood orange upside down polenta cake \$6.25 (add soft cream \$1)

toasted coconut macaroon \$2.25

flourless chocolate santa barbara pistachio torte, cream, pudwill raspberry \$8.25

parallel espresso soaked tiramisu, cocoa \$9.00

nutella toast: pan de mie, nutella, olive oil, sea salt \$6.50

toast & jam: pan de mie, last year's santa rosa plum & hibiscus jam, salted butter \$7.25

gwen avocado toast, olive oil, grilled gjusta ciabatta, lemon, crushed red chili \$7.50 (add parmesan \$1.25 )

### PLATES:

caramelized schaner farm grapefruit \$5.50

cast iron buttermilk pancakes, harry's strawberries, salted butter, maple \$13.25

kenter canyon stone ground porridge, toasted almonds, gaviota strawberry, orange blossom honey \$7.50 (choice of almond milk or organic whole milk)

olive oil fried egg BLT: grilled gjusta ciabatta & niman ranch bacon, farm egg, tomato, james' arugula, aioli \$14.25

dad's baked bucatini pie, pecorino romano, black pepper, marinara \$9.25

breakfast pizza: zuckerman yukon gold potato, rosemary, olive oil, parmesan, red onion \$12.50 (add grilled niman ranch bacon \$4.00)

soft scrambled eggs, stefano burrata, basil, chive, beylik tomato, grilled gjusta ciabatta \$14.75

olive oil fried eggs, grilled tuscan kale & potato hash, nduja, preserved meyer lemon \$15.50

## SIDES:

grilled niman ranch bacon \$6.00  
james arugula dressed with lemon and olive oil \$6.00  
pan de mie toast \$3.00  
market berries \$8.00

## COFFEE & BEVERAGE:

espresso \$3  
gibraltar \$3.50  
cappuccino \$4  
almond milk cappuccino \$5  
latte \$6  
almond milk latte \$6.50  
americano \$4  
iced latte \$5  
iced almond latte \$6

\*decaf available upon request

coke \$3.50  
cherry coke \$3.50  
diet coke \$3.50  
dr. pepper \$3.50  
ginger ale \$3.50  
lemonade \$4

mountain valley still water \$8  
mountain valley sparkling water \$8



## BEGIN:

marinated olives & spicy pecorino \$9

parmesan garlic bread \$6.25

peter's meatballs, marinara, ricotta, garlic bread \$14

## SEASONAL:

roasted beet "greek", black olive vinaigrette, feta, tomato \$9.25

arugula, shaved zucchini, hazelnut, meyer lemon, fennel, pepato \$10

gem lettuce, calabrian chili dressing, parmesan, bread crumbs \$12.50

wood grilled asparagus, lemon, olive oil, parmesan, black pepper \$11.75

marinated fava bean & japanese tomato, basil and pecorino sardo \$10.75

tangerine & avocado, walnut, spring onion, watermelon radish, fennel pollen \$11

cornmeal fried spring onion, chili aioli \$9

## PIZZA:

"the margherita" \$12.90

.... ya know

"jersey marinara" \$11.25

tomato, crushed red chili, garlic, olive oil, oregano, basil (no cheese)

"sonny's favorite" \$16.75

grilled niman slab bacon, mozzarella, tomato, onion, grana padano

"white lightning" \$15.25

mozzarella, ricotta, garlic, onion, oregano, pickled jalapeño

"little nats" \$17

pepperoni, tomato, oregano, caciocavallo, parmesan

"LA woman" \$17.50

local burrata, tomato, basil, olive oil, sea salt

"the supreme" \$18

mortadella, mozzarella, provolone picante, red onion, mustard greens, chili oil

CRUST DIP - choice of - \$2 ea ranch, creamy italian, marinara

## PASTA:

chilled spaghetti, grilled spigarello, dandelion, chili, lemon zest, grana, olive oil \$11

ricotta & goat cheese gnocchi, rocket walnut pesto, ricotta salata \$13.75

spaghetti a la limon, basil, cream, parmesan \$14.25

tagliatelle, six hour bolognese, parmesan \$15

lamb agnolotti, green garlic, mustard greens, pecorino \$15.25

spicy fusilli vodka, basil, parmesan \$14.25

ricotta & swiss chard francobolli, tomato confit, basil \$15

bucatini cacio e pepe, lots of black pepper, butter, parmesan \$13.25

nettle conchiglia, ham, peas, truffle fonduta \$16.75

## MEAT:

crispy veal milanese, radish and arugula salad, lemon \$28.50

wood grilled red wine & mulling spice marinated ribeye, olive oil, sea salt \$32

## DESSERTS:

parallel espresso soaked tiramisu, cocoa \$9

italian cookie plate: pistachio wedding, rainbow, biscotti, cannoli \$8

strawberry swirl cheesecake, strawberry sauce, cream \$9

soft serve of the day: single or twist \$5.50

something from the pastry case...

ask your server!

## COFFEE & BEVERAGE:

espresso \$3

gibraltar \$3.50

cappuccino \$4

almond milk cappuccino \$5

latte \$6

almond milk latte \$6.50

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coke \$3.50

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ginger ale \$3.50

lemonade \$4

mountain valley still water \$8

mountain valley sparkling water \$8



*helen's*

## WINE

### sparkling

good morning mimosa \$12

NV R.H Coutier Blanc de Blanc Champagne \$26gl / \$40btl

NV Glera Prosecco, Bisson \$14gl / \$88btl

### white

2013 Favorita, Giuseppe Roagna, Langhe \$12gl / \$36btl

2013 Sauvignon Blanc, Lune et Soleil, Soliste, Sonoma Coast \$18/ \$54btl

2011 Vouvray, Champalou \$13gl / \$40btl

### rose

2014 MiP, Domaine St. Lucie \$14gl / \$42btl

### red

2014 Pinot Noir, Oeno, Sonoma Coast \$14gl / \$40btl

2013 Cotes du Rhone, Domaine de la Manarine \$15gl / \$30btl

2012 Chianti Classico, Istine, Toscana \$15gl / \$45btl

### beer

sunner kolsh \$9

Maui coconut porter \$7

Mama's yella pils \$6

Racer 5 IPA \$5

Session Lager \$4