TO START

OUR BREAD 1.95
extra virgin olive oil & aged balsamic, roasted garlic,
ADD HOUSE-CHURNED BUTTER 1.00

MARINATED OLIVES 5.95
gordal, arbequina and empeltre olives, citrus,
rosemary, extra virgin olive oil

FRESH BURRATA 11.95
wood-grilled red grapes, fig vincotto,
wild arugula, our bread

CURED MEATS

SWEET FRA'MANI SOPRESSATA 10.95
shaved celery, parmesan, lemon, our bread

SALAMI COTTO W/ PISTACHIO 10.95
house-churned butter, petite celery, our bread

LA QUERCIA PROSCIUTTO ROSSA 10.95
pickled market vegtables,
extra virgin olive oil, our bread

VEGETABLES

TODAY'S MARKET VEGETABLES A.Q.
seasonally inspired

ROASTED CAULIFLOWER 9.95
brown butter, smoked provolone,
hazelnut, lemon

CHARRED BRUSSELS SPROUTS 8.95
moscato vinegar, parmesan, bread crumbs

PIZZA

Handcrafted dough using California-milled flour, filtered water,
sea salt and fresh yeast that creates a crisp crust,
chewy center and unique artisan flavor.

RED

ROSSA 11.95
organic tomato, roasted garlic, calabrian chili,
sweet basil, herbs, extra virgin olive oil

MARGHERITA 13.95
fresh mozzarella, basil, extra virgin olive oil

HOBBS PEPPERONI 14.95
fresh mozzarella, parmesan

HOUSE-MADE PORK SAUSAGE 14.95
fresh mozzarella, fennel pollen

GUANCIALE & ROASTED ONIONS 15.95
smoked caciocavallo, calabrian chili, arugula

WHITE

BLOOMSDALE SPINACH 14.95
crispy purple kale, young pecorino, garlic
cracked black peppercorn, extra virgin olive oil

SHAVED MUSHROOM 14.95
gruyère, melted onions, black truffle,
torn parsley, rosemary, thyme

FENNEL BIANCO 14.95
hand-shaved fennel, burrata, rosemary,
torn basil, extra virgin olive oil

BUTTERNUT SQUASH 15.95
candied bacon, taleggio cheese,
fresno chili, oregano, parsley, parmesan

PROSCIUTTO & FARM EGG 16.95
mozzarella, gruyère, pecorino, chili flakes,
black pepper, sunny-side up egg

THIN SIN

Our roman-style, extra-thin pizza.
ALL PIZZAS CAN BE PREPARED
ON THIN SIN DOUGH

ADD

white anchovy	2.95	sunny-side up egg	2.50
pork sausage	2.95	roasted garlic	1.00
burrata	3.95	calabrian chilies	1.00
prosciutto rossa	4.95	wild arugula	1.00

SALADS

FIVE LETTUCE SALAD 8.95
red oak lettuce, speckled romaine,
mustard greens, butter lettuce, escarole,
grana padano, extra virgin olive oil, lemon, herbs

HEIRLOOM SPINACH & PURPLE KALE 9.95
medjool dates, pecorino, cracked black pepper,
mustard vinaigrette, lemon

LA ROSSA 9.95
lolla rossa lettuce, watermelon radish,
smoked caciocavallo, pickled golden raisins,
shallot vinaigrette

FINE CHOPPED SALAD 9.95
iceberg, romaine, radicchio, cauliflower,
tomato, chickpeas, salumi, basil, capretta cheese,
italian vinaigrette

MEATBALLS

HOUSE-MADE PORK MEATBALLS 12.95
organic tomato, lardo, basil

TURKEY MEATBALLS 12.95
orgnic tomato, roasted garlic, chili flakes

MEATBALLS & FETTUCCINE 16.95
california tomatoes, basil, oregano

HANDMADE PASTA

GEMELLI 14.95
slow-cooked rapini, spicy sausage,
parmesan brodo, chili flakes

BUCATINI 15.95
slow-braised pork ragu, smoked grana padano,
basil, extra virgin olive oil

WINES BY THE GLASS

SPARKLING

	GLS.	BTL.
PROSECCO la marca, veneto, nv	10.00	42.00
MOSCATO D'ASTI saracco, piedmont, 2012	10.00	42.00

WHITE

	GLS.	BTL.
PINOT GRIGIO ca donini, veneto, 2012	8.00	32.00
SAUVIGNON BLANC bastianich, veneto, 2011	10.00	40.00
TREBBIANO D'ABRUZZO cirelli, abruzzo, 2012	10.00	40.00
FALANGHINA montesole, campania, 2012	11.00	44.00
GAVI michele chiarlo, piedmont, 2012	12.00	48.00
SOAVE CLASSICO gini, veneto, 2012	12.00	48.00
CHARDONNAY tiefenbrunner, alto adige, 2012	13 .00	52.00

RED

	GLS.	BTL.
MONTEPULCIANO D'ABRUZZO agriverde, abruzzo, 2011	9.00	36.00
BARBERA D'ASTI villa remoti, piedmont, 2011	10.00	40 .00
NERO D'AVOLA/SYRAH cusumano,"benuara" sicily, 2011	12.00	48.00
PRIMITIVO castello monaci, "pilúna" puglia, 2012	12.00	48.00
CHIANTI RUFINA nipozzano, tuscany, 2009	13.00	56.00
SUPER TUSCAN brancaia, "tre" tuscany, 2010	13.00	56.00
BABY AMARONE allegrini, "palazzo della torre" veneto, 2010	14.00	60.00

DRAFT BEERS

PABST BLUE RIBBON	4.00
LAGUNITAS IPA	6.00
GREAT LAKES DORTMUNDER GOLD	6.00
REVOLUTION EUGENE PORTER	6.00
STONE ARROGANT BASTARD ALE	8.00
VICTORY GOLDEN MONKEY	8.00

BOTTLED BEERS

COORS	5.00
COORS LIGHT	5.00
VICTORIA	6.00
LOST COAST 8 BALL STOUT	6.00
LOST COAST TANGERINE WHEAT	6.00
LAGUNITAS LIL SUMPIN SUMPIN	6.00
SAMUEL SMITH HARD CIDER	6.00
GREAT LAKES BURNING RIVER PALE ALE	6.00
BOULEVARD TANK 7 FARMHOUSE ALE	7.00
STONE SUBLIMELY SELF RIGHTEOUS ALE	7.00

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HAND-CRAFTED COCKTAILS

NEGRONI SBAGLIATO cocchi torino vermouth, aperol, prosecco	11.00
SB OLD FASHIONED redemption rye, cacao, fernet	11.00
LONICERA blanco tequila, lime, honey, angostura bitters	11.00
TWENTIETH CENTURY gin, cocchi americano, lemon, cacao	11.00
SICILIAN HIGHBALL averna, cynar, lemon, ginger beer	11.00

DRAFT COCKTAILS

HEART OF ANOTHER rum, lime, pineapple, maraschino	11.00
AMERICANO ROSA aperol, cocchi rosa, lemon	11.00

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