

BISTRO DON GIOVANNI

“If I can’t have too many truffles, I’ll do without truffles.” — *Sidonie Gabrielle Colette*

ANTIPASTI

SOUP

bacon, potato and pasta 12

MAMMA CONCETTA’S MEATBALLS

tomato ragu, parmigiano, soft polenta 14

BRUSCHETTA

broccoli rabe, ricotta di bufala, olives 14

PROSCIUTTO di PARMA

mozzarella di bufala
pickled mushrooms, garlic toast 18

FRITTO MISTO

calamari, rock shrimp, fennel
onions, green beans, spicy aioli 16

CARPACCIO

thinly sliced filet of beef, capers, arugula
parmigiano, bistro breadstick 18

INSALATE

CAESAR 12

GRILLED OCTOPUS

frisée, potatoes, olives, chilies
lemon olive oil 16

BEEF & HARICOT VERTS

avocado, fennel, roquefort vinaigrette 14

TRICOLORE

radicchio, arugula, endive, lemon, olive oil 12

APPLE & CHICORIES

pomegranates, candied walnuts
creamy blue cheese dressing 14

PIZZE

MARGHERITA

tomato, basil, mozzarella di latte 19

SPECK

butternut squash, caramelized onions
gorgonzola dolce, aged balsamic 22

STROMBOLI

salame, mortadella, tomato
provolone and parmesan `cheese 21

BAMBINI

pepperoni, tomato, mozzarella, fries
no green stuff 19

Scott Warner

Executive Chef, Partner

4110 howard lane, napa, california
707-224-3300 www.bistrodongiovanni.com
gratuity of 18% may be added to parties of 6 or more

PRIMI

RISOTTO

braised pork shank, artichokes
parmesan reggiano 30

FETTUCINE al FORNO

baked pasta with ham, wild mushrooms
parmesan cream 24

SPAGHETTI & CLAMS

tomato, garlic, calabrian chilies 24

GNOCCHETTI al RAGU d’AGNELLO

lamb ragu, black truffle pecorino 22

LASAGNA BOLOGNESE

classic meat ragu
béchamel, provolone cheese 22

MANDILLI

silk handkerchief pasta
authentic genovese pesto 18

RAVIOLI

lemon cream or tomato sauce
spinach, pecorino, bellwether ricotta 18

*our pastas are handmade in house
gluten-free options are available*

SECONDI

SEARED SALMON FILET

mashed potatoes, tomato chive butter 32

GRILLED BRANZINO

garden greens, lemon vinaigrette 34

POLLO alla DIAVOLA

broccoli di ciccio, lemon confit 28

BRAISED LAMB SHANK

roasted and pureed winter vegetables
natural au jus 34

GRILLED PORK CHOP

roasted potatoes, garlic, apples
mostarda di frutta 28

STEAK FRITES


grilled and sliced, akaushi rib-eye
brandy green peppercorn sauce, fries 45

CONTORNI

french fries 6

brussels sprouts, caper brown butter, parmigiano 8

sautéed greens, garlic, lemon 9

tuscan beans 7  mashed potatoes 7

pasta per bambini, no green stuff 8

*our caesar dressing is made with farm fresh raw eggs
consuming raw or undercooked meat, poultry, seafood
shellfish or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions*

☞ COCKTAIL SPECIALS ☞

- bistro eggnog** brandy, bourbon, rum, cognac, ground nutmeg 13
acqua fresca strawberry lemonade 6 add vodka 10
bellini peach purée, prosecco 12
firenze spritz aperol, prosecco, soda, orange 12
moscow mule tito's vodka, fever tree ginger beer, lime 12
bistro negroni 209 gin, campari, antica carpano vermouth 14
pear drop grey goose la poire, domaine de canton, lemon juice 12
"mi margarita" herradura silver, cointreau, limoncello, lime juice 13
pom-pom cosmo blue ice vodka, pomegranate juice, prosecco, cointreau, lime 13
"don manhattan" high west bourbon, antica carpano vermouth, amarena cherries 13
"sassy-rita" astral spicy tequila, hibiscus syrup, cointreau, fresh lime, chili-salted rim 14

☞ APERITIFS ☞

- antica carpano 9 aperol 9 campari 9
cinzano dry bianco, sweet bianco, sweet rosso 8
lillet 9 h.b. pastis 9 pernod 9 punt e mes 8 st. germaine 9

☞ WINES by the GLASS ☞

sparkling

- la maschera** prosecco "extra dry", veneto, italy nv 12
domaine carneros brut by taittinger, carneros 2014 14
schramsberg brut rosé, north coast 2015 19
villa di corlo lambrusco grasparossa di castelvetro, modena, italy nv 13

old world white and rosé

- bruno giacosa** roero arneis, piemonte, italy 2016 14
corte giacobbe soave, veneto, italy 2017 12
domaine ott rosé, côtes de provence, france 2017 14
aurora greco, campania, italy 2015 10
lagaria pinot grigio, veneto, italy 2016 10
pietradolce etna bianco, sicily 2017 14

american white

- antica** sauvignon blanc, by *ANTINORI* napa valley 2017 14
bistro don giovanni chardonnay, california nv 9
hess collection chardonnay "su'skol napa valley 2016 12
groth chardonnay, napa valley 2016 18
luna vineyards pinot grigio, napa valley 2017 10
whitehall lane sauvignon blanc, napa valley 2016 11

old world red

- poggio bonelli** chianti classico, toscana, italy 2015 13
scarpone montepulciano d'abruzzo, abruzzo, italy 2016 14
beni di batasiolo "sovrana" barbera d'alba, piemonte, italy 2014 13

american red

- bistro don giovanni** cabernet sauvignon reserve, napa valley nv 13
gio red sangiovese, zinfandel, napa valley 2015 18
caymus cabernet sauvignon, napa valley 2016 26
sonoma cutrer pinot noir, sonoma coast 2015 15
mira cabernet sauvignon, napa valley 2013 18
seghesio zinfandel, sonoma county 2016 12
whitehall lane merlot, napa valley 2015 14
frank family petite sirah, napa valley 2014 14
silverado vineyards sangiovese, napa valley 2013 16
monticelli brothers "rolando rosso" red blend, napa valley nv 13

☞ BEERS ☞

- alpine duet ipa 6 amstel light 6 budweiser 5 erdinger n/a 5 lagunitas ipa 6 peroni 6
stella artois 6 henhouse saison 8 sierra nevada pale ale 6 drake's pilsner 6
barrel brothers ¿por qué no? amber lager 8 saginaw golden ale 22oz 14

☞ BEVERAGES ☞

- panna still water 1ltr 8 500ml 4 ☞ san pellegrino sparkling water 1ltr 8 500ml 4
blenheim ginger ale 5.50 fresh lemonade 4 juices 6 iced tea 4
fever tree ginger beer 3.50 mighty leaf hot teas 4

BISTRO T-SHIRTS \$30 BISTRO CAPS \$20