

BISTRO DON GIOVANNI

“My mother’s menu consisted of two choices: Take it or leave it.” — *Buddy Hackett*

ANTIPASTI

SOUP

short rib minestrone 12

MAMMA CONCETTA’S MEATBALLS

tomato ragu, parmigiano, soft polenta 14

BRUSCHETTA ARRABBIATA

tuna confit, tomato, white beans
calabrian chilies 16

PROSCIUTTO di PARMA

mozzarella di bufala, pickled mushrooms
olives, grilled ciabatta bread 18

FRITTO MISTO

calamari, rock shrimp, fennel
onions, green beans, spicy aioli 17

CARPACCIO

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

INSALATE

CAESAR 14

BEET & HARICOT VERTS

avocado, fennel, roquefort vinaigrette 15

TRICOLORE

radicchio, arugula, endive, lemon, olive oil 14

GRILLED OCTOPUS

frisée, potatoes, olives, chilies
lemon, olive oil 17

BUTTER LETTUCE

avocado, asparagus, pistachios
lemon mascarpone dressing 16

PIZZE

MARGHERITA

tomato, basil, mozzarella di latte 19

GUANCIALE

broccoli rabe, tomato, jersey mozzarella 23

SALAME TOSCANO

wild mushrooms, spring onions
quattro formaggi 23

BAMBINI

pepperoni, tomato, mozzarella, fries
no green stuff 19

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

Scott Warner
Executive Chef, Partner

PRIMI

RISOTTO

sausage, wild mushrooms
english peas, parmigiano 28

SPAGHETTI & CLAMS

tomato, garlic, calabrian chilies 24

GNOCCHETTI al RAGU d’AGNELLO

lamb ragu, caprotto cheese 23

PASTA of the DAY A.Q.

PENNE all’AMATRICIANA

bacon, tomato, calabrian chilies, pecorino 23

MANDILLI

silk handkerchief pasta
authentic genovese pesto 20

RAVIOLI

lemon cream or tomato sauce
spinach, pecorino, bellwether ricotta 20

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

SECONDI

SEARED SALMON FILET

mashed potatoes, tomato chive butter 32

GRILLED BRANZINO

sautéed greens, lemon vinaigrette 34

POLLO alla DIAVOLA

summer vegetable and white bean ragu 28

GRILLED PORK CHOP

roasted potatoes, garlic, artichokes
mostarda di frutta 28



BRAISED LAMB SHANK

spring vegetable and chick pea ragu
natural jus, gremolata 35

STEAK FRITES

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

CONTORNI

french fries 6  summer vegetable ragu 8
asparagus, caper brown butter, parmigiano 8
sautéed garden greens, garlic, lemon 8
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
please alert your server if you have any food allergies*

☞ COCKTAIL SPECIALS ☞

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
pimm's cup pimm's No 1, muddled cucumber, lemon juice, ginger ale 13
strawberry daiquiri angostura spiced rum, rhubarb shrub, lime juice 12
italian greyhound charbay "grapefruit" vodka, grapefruit juice, campari 12
"don manhattan" high west bourbon, antica carpano vermouth, amarena cherries 13
"sassy-rita" astral spicy tequila, prickly pear, 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 2015 15
schramsberg brut rosé, north coast 2016 19

old world white and rosé

apicella falanghina, biancolella, costa d'amalfi, italy 2017 13
domaine barat chablis premier cru, vaillons, france 2017 16
bruno giacosa roero arneis, piemonte, italy 2017 14
corte giacobbe soave, veneto, italy 2017 12
domaine ott "by.ott" rosé, côtes de provence, france 2018 14
santa margherita pinot grigio, trentino-alto adige, italy 2017 13
santadi "villa solais" vermentino, sardegna, italy 2017 12

american white

bistro don giovanni chardonnay, california nv 9
hess collection chardonnay "su'skol" napa valley 2017 12
groth chardonnay, napa valley 2016 18
herb lamb "two old dogs" sauvignon blanc, napa valley 2017 14
whitehall lane sauvignon blanc, napa valley 2017 11
luna vineyards pinot grigio, napa valley 2018 10

old world red

poggio bonelli chianti classico, toscana, italy 2016 13
scarpone montepulciano d'abruzzo, abruzzo, italy 2017 14
braida "montebruna" barbera d'asti, piemonte, italy 2016 15

american red

bistro don giovanni cabernet sauvignon reserve, napa valley nv 13
mira cabernet sauvignon, napa valley 2013 18
the prisoner cabernet, zinfandel, syrah, napa valley 2017 22
frank family zinfandel, napa valley 2016 15
gio red sangiovese, zinfandel, napa valley 2015 18
silverado vineyards sangiovese, napa valley 2013 16
failla pinot noir, sonoma coast 2017 18
whitehall lane merlot, napa valley 2015 14
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