

BISTRO DON GIOVANNI

We are thrilled to welcome you back! "ANDRA' TUTTO BENE!" — *Giovanni, Scott and the Bistro Staff*

🌀 ANTIPASTI 🌀

GAZPACHO

chilled tomato and vegetable soup
corn-avocado salsa 12

MAMMA CONCETTA'S MEATBALLS

tomato ragu, parmigiano, soft polenta 15

FRITTO MISTO

calamari, rock shrimp, fennel
onions, green beans, spicy aioli 18

CARPACCIO

thinly sliced filet of beef, capers, arugula
parmigiano, bistro breadstick 19

ANTIPASTI MISTI

salame, mortadella, pickled mushrooms
provolone piccante, gnocco fritto 18

🌀 INSALATE 🌀

CAESAR 15

TRICOLORE

radicchio, arugula, endive, lemon, olive oil 15

BEET & HARICOT VERTS

avocado, fennel, roquefort vinaigrette 15

CAPRESE

big ranch farm tomatoes, basil
mozzarella di bufala 18

GRILLED OCTOPUS

frisée, arugula, potatoes
green olives, lemon, olive oil 17

INSALATA MISTA

butter lettuce, peach, candied walnuts
goat cheese, moscatel vinaigrette 15

🌀 PIZZE 🌀

MARGHERITA

tomato, basil, mozzarella di latte 20

HOT SICILIAN SAUSAGE

wild mushrooms, tomato, fontina 23

BISTRO FIG

caramelized onions, gorgonzola dolce
arugula, aged balsamic 22

BAMBINI

pepperoni, tomato, mozzarella
french fries, no green stuff 20

Scott Warner

Executive Chef, Partner

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🌀 PRIMI 🌀

RISOTTO del GIORNO A.Q.

PACCHERI

pork & cabbage sugo
ricotta salata di bufala 24

SPAGHETTI & CLAMS

tomato, garlic, chilies 25

GNOCCHETTI

lamb ragu, truffle pecorino 25

BUCATINI BOLOGNESE

traditional meat ragu, aged provolone 25

MANDILLI

silk handkerchief pasta
authentic genovese pesto 24

RAVIOLI

spinach, pecorino, bellwether ricotta
lemon cream or tomato sauce 22

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

🌀 SECONDI 🌀

SEARED WILD KING SALMON FILET

mashed potatoes, tomato chive butter 37

GRILLED BRANZINO

sautéed garden greens, lemon herb vinaigrette 36

BRAISED LAMB SHANK

white bean ragu, natural jus 36

POLLO alla DIAVOLA

spicy roasted half chicken
summer vegetable ragu, natural jus 28

GRILLED PORK CHOP

roasted potatoes and garlic
summer fruit mostarda 29

STEAK FRITES

grilled akaushi rib eye
brandy green peppercorn sauce, fries 47

🌀 CONTORNI 🌀

french fries 6 🌀 rosemary roasted potatoes 8
white beans 7 🌀 mashed potatoes 7
sautéed garden greens, garlic, lemon 8
summer vegetable ragu 8
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*

**PLEASE WEAR YOUR FACE COVERING
WHEN MOVING ABOUT THE RESTAURANT**

🌀 COCKTAIL SPECIALS 🌀

blondie mary vodka, golden heirloom tomato juice, green tabasco 12

strawberry acqua fresca 6 add ketel one vodka 13

firenze spritz aperol, prosecco, soda, orange 14

pimm's cup pimm's no1, fever tree ginger ale 14

paper plane knob creek rye, aperol, amaro nonino 14

moscow mule tito's vodka, fever tree ginger beer, lime 13

pear drop grey goose pear, domaine de canton, lemon juice 13

bistro negroni oxley gin, campari, antica carpano vermouth, 14

italian greyhound charbay "grapefruit" vodka, grapefruit juice, campari 13

"sassy-rita" cazadores spicy tequila, prickly pear, cointreau, fresh lime, chili-salted rim 14

"don manhattan" maker's mark bourbon, antica carpano vermouth, amarena cherries 14

🌀 APERITIFS 🌀

antica carpano 11 aperol 10 campari 10

cinzano dry bianco, sweet bianco, sweet rosso 9

lillet 10 h.b. pastis 10 pernod 10 punt e mes 9 st. germaine 10

🌀 WINES by the GLASS 🌀

sparkling

la maschera prosecco "extra dry", veneto, italy nv 13

domaine carneros brut by taittinger, carneros 2016 17

schramsberg brut rosé, north coast 2016 19

old world white and rosé

bruno giacosa roero arneis, piemonte, italy 2019 16

domaine barat chablis, burgundy, france 2018 18

domaine ott "by.ott" rosé, côtes de provence, france 2019 15

pietradolce etna bianco, carricante, sicilia, italy 2019 16

santa margherita pinot grigio, valdadige-veneto, italy 2019 14

terre stregate "svelato" falanghina, campania, italy 2018 14

american white

bistro don giovanni chardonnay, california nv 10

hess collection chardonnay "su'skol" napa valley 2018 13

groth sauvignon blanc, napa valley 2019 14

whitehall lane sauvignon blanc, napa valley 2018 12

luna vineyards pinot grigio, napa valley 2018 12

old world red

tenuta di arceno chianti classico, toscana, italy 2016 14

scarpone montepulciano d'abruzzo, abruzzo, italy 2018 14

damilano "marghe" nebbiolo, langhe-piemonte, italy 2017 16

american red

bistro don giovanni cabernet sauvignon reserve, napa valley nv 13

bella union by far niente, cabernet sauvignon, napa valley 2017 20

mira cabernet sauvignon, napa valley 2016 18

frank family zinfandel, napa valley 2017 16

gio red merlot, cabernet franc, napa valley 2016 18

silverado vineyards sangiovese, napa valley 2015 16

failla pinot noir, sonoma coast 2018 18

art house pinot noir, napa valley 2012 15

whitehall lane merlot, napa valley 2016 14

monticelli brothers "rolando rosso" red blend, napa valley nv 14

🌀 BEERS 🌀

alpine duet ipa 7 amstel light 7 budweiser 6 erdinger n/a 6 lagunitas ipa 7 peroni 7
stella artois 7 sierra nevada pale ale 7 chapman crafted pilsner 9 henhouse red rye saison 9
temescal poolside convo blonde ale 10 barrel brothers ¿por qué no? amber lager 9
saginaw golden ale 9

🌀 BEVERAGES 🌀

panna still water 1ltr 9 500ml 4 🌀 san pellegrino sparkling water 1ltr 9 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