

***Because of limited seating due to COVID-19, we request that you limit your dining time to 1.5 hours for parties of two and 2 hours for parties of four to six.  
Thank you for your understanding and cooperation.***

## ❧ ANTIPASTI ❧

**SOUP of the DAY** A.Q.

**MAMMA CONCETTA'S MEATBALLS**  
tomato ragu, parmigiano, soft polenta 16

**ANTIPASTI MISTI**  
mortadella, salame, aged provolone, garden favas  
pickled mushrooms, grilled garlic bread 20

**FRITTO MISTO**  
calamari, rock shrimp, fennel  
onions, green beans, spicy aioli 18

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

## ❧ INSALATE ❧

**CAESAR** 16

**TRICOLORE**  
radicchio, arugula, endive, lemon, olive oil 16

**BEET & HARICOT VERTS**  
avocado, fennel, roquefort vinaigrette 16

**GRILLED OCTOPUS**  
frisée, arugula, potatoes  
green olives, lemon, olive oil 17

**INSALATA MISTA**  
butter lettuce, apples, candied walnuts  
goat cheese, moscatel vinaigrette 16

## ❧ PIZZE ❧

**MARGHERITA**  
tomato, basil, mozzarella di latte 21

**CALZONE**  
prosciutto di parma, wild mushrooms  
arugula, ricotta 23

**HOT ITALIAN**  
sopressata, broccoli rabe  
spicy tomato sauce, burrata 23

**BAMBINI**  
pepperoni, tomato, mozzarella  
french fries, no green stuff 22

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  
707-224-3300 [www.bistrodongiovanni.com](http://www.bistrodongiovanni.com)

**Scott Warner**  
*Executive Chef, Partner*

## ❧ PRIMI ❧

**RISOTTO**  
cotechino sausage, lentils, english peas  
parmigiano reggiano 29

**BUCATINI CARBONARA**  
organic egg, asparagus, bacon, black pepper  
parmigiano reggiano, pecorino 26

**SPAGHETTI & CLAMS**  
tomato, garlic, chilies 26

**GNOCCHETTI**  
lamb ragu, black truffle pecorino 27

**STROZZAPRETI BOLOGNESE**  
traditional meat ragu, aged provolone 26

**MANDILLI**  
silk handkerchief pasta  
authentic genovese pesto 26

**RAVIOLI**  
spinach, pecorino, bellwether ricotta  
lemon cream or tomato sauce 25

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

## ❧ SECONDI ❧

**SEARED SCOTTISH SALMON FILET**  
mashed potatoes, tomato chive butter 35

**GRILLED BRANZINO**  
crispy potatoes, spring pea sauce 36

**PAN ROASTED PETRALE SOLE**  
sautéed greens, lemon caper butter sauce 36

**GRILLED PORK CHOP**  
roasted potatoes, artichokes and garlic  
mostarda di frutta 31

**POLLO alla DIAVOLA**  
roasted, spicy mary's organic half chicken  
broccoli di ciccio, natural jus 29

**VEAL PARMIGIANA**  
tomato, mozzarella di bufala  
parmigiano reggiano, fettuccine alfredo 38

**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  
grilled asparagus, parmigiano reggiano 9  
sautéed garden greens 8  
pasta per bambini, no green stuff 8

## ☞ COCKTAIL SPECIALS ☞

- strawberry acqua fresca** 6 add grey goose vodka 13
- firenze spritz** aperol, prosecco, orange 15
- minta-rita** fresh mint, lime juice, cointreau, tequila 14
- moscow mule** tito's vodka, fever tree ginger beer, lime 13
- saint 75** oxley gin, st. germain, lemon juice, white wine 15
- bistro negroni** 209 gin, campari, antica carpano vermouth 14
- italian greyhound** charbay "grapefruit" vodka, grapefruit juice, campari 14
- "sassy-rita"** cazadores spicy tequila, prickly pear, cointreau, fresh lime, chili-salted rim 14
- "don manhattan"** maker's mark bourbon, carpano vermouth, amarena cherries *on the rocks* 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 2017 19

### old world white and rosé

- bruno giacosa** roero arneis, piemonte, italy 2019 16
- chessa** "mattariga", vermentino, sardegna, italy 2019 15
- 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 2019 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

### old world red

- scarpone** montepulciano d'abruzzo, abruzzo, italy 2019 15
- brandini** "filari corti" nebbiolo, langhe, italy 2016 16
- paolo cali** "violino", nero d'avola, siciliana, italy 2017 15
- tenuta di arceno** chianti classico, toscana, italy 2017 14

### american red

- bistro don giovanni** cabernet sauvignon reserve, napa valley nv 13
- bella union** by far niente, cabernet sauvignon, napa valley 2017 20
- frank family** zinfandel, napa valley 2017 16
- mira** cabernet sauvignon, napa valley 2016 18
- gio red** merlot, cabernet franc, napa valley 2016 18
- silverado vineyards** sangiovese, napa valley 2015 16
- failla** pinot noir, sonoma coast 2018 18
- whitehall lane** merlot, napa valley 2017 14
- monticelli brothers "rolando rosso"** red blend, napa valley nv 14

## ☞ BEERS ☞

- amstel light 7 budweiser 6 lagunitas ipa 7  
firestone "mind haze" hazy ipa 7 peroni 7  
barrel brothers ¿por qué no? amber lager 9 chapman crafted pilsner 9  
sierra nevada pale ale 7 mare island "survivor's tale" pale ale 9  
stella artois 7 ballast point "sculpin" ipa 9 erdinger n/a 6

## ☞ BEVERAGES ☞

- panna still water 1ltr 10 500ml 5 ☞ san pellegrino sparkling water 1ltr 10 500ml 5  
blenheim ginger ale 5.50 fresh meyer 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**