

***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, mozzarella di bufala
garden favas, pickled mushrooms, garlic toast 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

BEEF & 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

PIZZA of the DAY A.Q.

HOT ITALIAN
sopressata, broccoli rabe, spicy tomato sauce
mozzarella, fontina 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

Scott Warner
Executive Chef, Partner

❧ PRIMI ❧

RISOTTO of the DAY A.Q.

SPAGHETTI & CLAMS
tomato, garlic, chilies 26

GNOCCHETTI
lamb ragu, black truffle pecorino 27

PASTA 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

FISH of the DAY A.Q.

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 dry aged flannery new york
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
fever tree ginger ale 3.50 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