

BISTRO DON GIOVANNI

*Because of limited parking availability, we encourage you to use a transportation service.
Our parking lot is under video surveillance for your safety.*

❧ ANTIPASTI ❧

SOUP

short rib minestrone, farro, parmigiano 16

MAMMA CONCETTA'S MEATBALLS

tomato ragu, parmigiano, soft polenta 17

PROSCIUTTO e MELONE 22

BRUSCHETTA

big ranch tomatoes, basil, garlic, olives 16

FRITTO MISTO

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

CARPACCIO

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

SALUMI

mortadella, salame, provolone piccante
pickled mushrooms, grilled garlic bread 20

❧ INSALATE ❧

CAESAR 18

TRICOLORE

radicchio, arugula, endive, lemon, olive oil 16

BEET & HARICOT VERTS

avocado, fennel, roquefort vinaigrette 18

GRILLED OCTOPUS

frisée, arugula, potatoes
olives, lemon, olive oil 18

CAPRESE

bistro garden heirloom tomatoes
mozzarella di bufala, basil, olive oil 21

❧ PIZZE ❧

MARGHERITA

tomato, basil, mozzarella di latte 25

SOPPRESSATA

broccoli rabe, cherry tomatoes, burrata 27

SPICY COPPA

wild mushrooms, onions, arugula
quattro formaggi 27

BAMBINI

pepperoni, tomato, mozzarella, french fries 25

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.

❧ PRIMI ❧

RISOTTO

chicken sausage, wild mushrooms
sweet corn, perlagrigia truffle cheese 34

PASTA of the DAY A.Q.

SPAGHETTI & CLAMS

tomato, garlic, calabrian chilies 32

FETTUCINE

lamb ragu, truffle pecorino 32

STROZZAPRETI BOLOGNESE

traditional meat ragu, parmigiano reggiano 30

MANDILLI

silk handkerchief pasta
authentic genovese pesto 29

RAVIOLI

spinach, pecorino, bellwether ricotta
lemon cream or tomato sauce 30

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

❧ SECONDI ❧

SEARED SCOTTISH SALMON FILET

mashed potatoes, tomato chive butter 38

BRAISED LAMB SHANK

tuscan bean ragu, gremolata 38

GRILLED PORK CHOP

roasted potatoes, garden apples and garlic
mostarda di frutta 35

POLLO alla DIAVOLA

roasted, spicy cooks venture half chicken
root vegetable purée, wild mushroom jus 35

VEAL PARMIGIANA

tomato, mozzarella di bufala
parmigiano reggiano, fettuccine alfredo 45

STEAK FRITES

grilled allen brothers ribeye
brandy green peppercorn sauce, fries 49

❧ CONTORNI ❧

sautéed garden greens 8

french fries 8 ❧ rosemary roasted potatoes 8

white beans 7 ❧ mashed potatoes 7

pasta per bambini, no green stuff 8

*Scott Warner
Executive Chef, Partner*

*Hugo Ortiz
Chef de Cuisine*

☞ COCKTAIL SPECIALS ☞

- strawberry acqua fresca** 6 add grey goose vodka 13
bellini peach purée, sparkling white 14
firenze spritz aperol, prosecco, orange 15
“edel” gray whale gin, st. germain, cucumber, lemon juice *on the rocks* 16
bistro negroni 209 gin, campari, antica carpano vermouth 15
“sassy-rita” cazadores spicy tequila, mango, cointreau, lime, chili-salted rim 14
la vida loca del maguey vida mezcal, tamarind, ginger root, cointreau 15
“don manhattan” maker’s mark bourbon, carpano vermouth, amarena cherries *on the rocks* 15

☞ WINES by the GLASS ☞

sparkling

- la maschera** prosecco “extra dry” veneto, italy nv 13
roederer estate brut, anderson valley nv 18
schramsberg brut rosé, north coast 2018 20

old world white and rosé

- bruno giacosa** roero arneis, piemonte, italy 2021 19
domaine ott “by.ott” rosé, côtes de provence, france 2021 15
paisley pinot grigio, friuli-venezia, italy 2020 14
tenuta tascante, etna bianco, carricante, sicilia, italy 2021 17
viticoltori de conciliis falanghina, campania, italy 2020 15

american white

- bistro don giovanni** chardonnay, california nv 11
hess collection chardonnay “su’skol” napa valley 2019 14
groth sauvignon blanc, napa valley 2021 15
whitehall lane sauvignon blanc, napa valley 2020 14

old world red

- bellifolli**, nero d’avola, siciliana, italy 2019 15
scarpone montepulciano d’abruzzo, abruzzo, italy 2020 16
pietradolce etna rosso, nerello mascalese, siciliana, italy 2020 17
querciabella chianti classico, toscana, italy 2018 17

american red

- bistro don giovanni** cabernet sauvignon reserve, napa valley nv 13
bella union by far niente, cabernet sauvignon, napa valley 2017 20
gio red merlot, cabernet franc, napa valley 2019 18
frank family zinfandel, napa valley 2019 16
mira cabernet sauvignon, napa valley 2017 18
borreo by silverado vineyards, sangiovese, napa valley 2018 16
failla pinot noir, sonoma coast 2021 18
whitehall lane merlot, napa valley 2018 14
monticelli brothers “rolando rosso” red blend, napa valley nv 15

☞ DESSERT WINES ☞

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|---|------|----|
| badia a coltibuono, vin santo, chianti, toscana | 2012 | 16 |
| donnafugata, ben ryé, zibibbo, sicilia | 2018 | 16 |
| far niente, dolce, napa valley | 2014 | 24 |
| topaz, sauvignon blanc/semillon, california | 2005 | 19 |

☞ BEERS ☞

- budweiser 6 erdinger n/a 6 lagunitas ipa 7 trumer pilsner 7
peroni 7 stella artois 7 firestone “mind haze” hazy ipa 7
birra friuli lager 9 barrel brothers ¿por qué no? amber lager 9
sierra nevada pale ale 7 mare island “survivor’s tale” pale ale 9

☞ BEVERAGES ☞

- panna still water 1ltr 11 ☞ san pellegrino sparkling water 1ltr 11
fresh lemonade 4 juices 6 iced tea 4 fever tree ginger beer 3.50
mighty leaf hot teas 4