

BISTRO DON GIOVANNI

“Life is a combination of magic and pasta.” – Federico Fellini

🌀 ANTIPASTI 🌀

SOUP

roasted sweet pepper & tomato purée 16

MAMMA CONCETTA'S MEATBALLS

tomato ragu, parmigiano, soft polenta 17

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,
garden fava beans, pecorino stagionato
pickled mushrooms, garlic toast 20

BRUSCHETTA

broccoli rabe, olives, mozzarella di bufala 17

🌀 INSALATE 🌀

CAESAR 18

BUTTER LETTUCE

dates, pear pecorino, candied walnuts
citrus vinaigrette 17

TRICOLORE

radicchio, arugula, endive, lemon, olive oil 16

BEET & HARICOT VERTS

avocado, fennel, roquefort vinaigrette 18

GRILLED OCTOPUS

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

🌀 PIZZE 🌀

MARGHERITA

tomato, basil, mozzarella di latte 25

PROSCIUTTO di PARMA

asparagus, wild mushroom, bergamino di bufala 26

HOT ITALIAN

spicy sausage, roasted tomatoes & fennel
spring onions, fontina 26

BAMBINI

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

**\$35 corkage fee for every 750ml
three bottle maximum per table**

*Please alert your server if you have any food allergies.
Our parking lot is under surveillance for your safety.*

A 20% gratuity may be added to parties of 6 or more

🌀 PRIMI 🌀

RISOTTO of the DAY A.Q

FUSILLI BOLOGNESE

traditional meat ragu, parmigiano reggiano 30

SPAGHETTI CLAMS

garlic, tomato, pinot grigio
parsley, calabrian chilies 32

GNOCCHETTI

lamb ragu, truffle pecorino 32

RIGATONI

tomato braised baby back ribs,
ricotta, pecorino 32

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

GRILLED PORK CHOP

roasted potatoes, garlic, artichokes
mostarda di frutta 35

POLLO alla DIAVOLA

oven roasted spicy Rocky Jr. half chicken
grilled asparagus, natural jus 35

BRAISED LAMB SHANK

chickpea & cavolo nero ragu, gremolata 37

VEAL PARMIGIANA

tomato, mozzarella di bufala
parmigiano reggiano, fettuccine alfredo 45

GRILLED ALLEN BROS. RIBEYE

brandy green peppercorn sauce, fries 49

🌀 CONTORNI 🌀

sautéed garden greens 8, chickpea-cavolo nero ragu 8
grilled asparagus, lemon, olive oil 9
french fries 8 🌀 roasted potatoes & artichokes 9
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 🌀

“The Bradford” beefeater gin, tonic, lime *tall glass*
“the wise guy” hendrick’s gin, lemon juice, sage syrup, prosecco, grapefruit juice 17
strawberry acqua fresca 6 add grey goose vodka 13
firenze spritz aperol, prosecco, orange 15
bellini peach purée, sparkling white 14
“la vida flora” la vida mezcal, amaro montenegro, pineapple juice 16
“edel” gray whale gin, st. germain, cucumber, lemon juice *on the rocks* 16
bistro negroni 209 gin, campari, antica carpano vermouth 15
¿que pasta? casa dragones blanco tequila, aperol, amaro nonino, lemon juice 19
“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 2019 22

old world white and rosé

bruno giacosa roero arneis, piemonte, italy 2021 19
domaine ott “by.ott” rosé, côtes de provence, france 2021 16
paisley pinot grigio, friuli-venezia, italy 2020 14
cantina puiatti, friulano, friuli-venezia, italy 2020 15
antica hirpinia falanghina, campania, italy 2020 15

american white

bistro don giovanni chardonnay, california napa valley 12
hess collection chardonnay “su’skol” napa valley 2021 15
groth sauvignon blanc, napa valley 2021 18
whitehall lane sauvignon blanc, napa valley 2020 14

old world red

fratelli abrigo, barbera d’alba superiore, piedmont, italy 2019 16
scarpone montepulciano d’abruzzo, abruzzo, italy 2020 16
tascante “ghiaia nera”, etna rosso, nerello mascalese, sicilia, italy 2020 17
querciabella chianti classico, toscana, italy 2018 17

american red

bistro don giovanni cabernet sauvignon reserve, napa valley 14
bella union by far niente, cabernet sauvignon, napa valley 2019 20
gio red merlot, cabernet franc, napa valley 2019 18
frank family zinfandel, napa valley 2019 16
mira cabernet sauvignon, napa valley 2018 18
miner sangiovese, “gibson ranch” mendocino 2019 16
vincent christopher pinot noir, “walala vineyard” sonoma coast 2018 22
whitehall lane merlot, napa valley 2018 14
monticelli brothers “rolando rosso” red blend, napa valley nv 15

🌀 DESSERT WINES 🌀

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 4
 blenheim ginger ale 6 mighty leaf hot teas 4