

BISTRO DON GIOVANNI

"All's well that ends with a good meal." – Arnold Lobel

🌀 ANTIPASTI 🌀

ZUPPA

salmon, bacon chowder 16

HEIRLOOM ROASTED PEPPERS

sea salt, aged balsamic 16

MAMMA CONCETTA'S MEATBALLS

tomato ragu, parmigiano, soft polenta 18

FRITTO MISTO

calamari, shrimp, fennel
onions, green beans, spicy aioli 20

SALUMI

mortadella, salame, mozzarella di bufala
pickled mushrooms, garlic toast 20

CARPACCIO

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

BRUSCHETTA

early girl tomatoes, garlic
basil, olives 19

🌀 INSALATE 🌀

CAESAR 18

INSALATA MISTA

butter lettuce, bistro garden apples, goat cheese
marcona almonds, citrus vinaigrette 18

BEEF & HARICOT VERTS

avocado, fennel, roquefort vinaigrette 18

GRILLED OCTOPUS

frisée, arugula, olives, potatoes, lemon, olive oil 20

🌀 PIZZE 🌀

MARGHERITA

tomato, basil, mozzarella di latte 25

B.L.T.

heirloom tomatoes, guanciale, arugula, burrata 26

PROSCUITTO & FIGS

caramelized onions, arugula
gorgonzola dolce, aged balsamic 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.

Please alert your server if you have any food allergies.

\$35 corkage fee for every 750ml
Maximum of three bottles per table

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

🌀 PRIMI 🌀

RISOTTO

italian ham, wild mushrooms
summer squash, alpine cheese 38

RIGATONI BOLOGNESE

traditional meat ragu, parmigiano reggiano 32

SPAGHETTI CLAMS

garlic, tomato, pinot grigio
parsley, calabrian chilies 35

GNOCCHETTI

lamb ragu, black truffle pecorino 33

PENNE AMATRICIANA

guanciale, tomato, calabrian chilies
pecorino, parmigiano 34

MANDILLI

silk handkerchief pasta
authentic genovese pesto 31

RAVIOLI

pesto, spinach, pecorino, ricotta
lemon cream or tomato sauce 32

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

🌀 SECONDI 🌀

SEARED SCOTTISH SALMON FILET

mashed potatoes, tomato chive butter 38

GRILLED BRANZINO

heirloom tomatoes, salsa verde 38

GRILLED PORK CHOP

roasted potatoes, apples
garlic, mostarda di frutta 36

POLLO alla DIAVOLA

oven roasted spicy Rocky Jr. half chicken
broccoli di ciccio, natural jus 36

BRAISED LAMB SHANK

tuscan bean ragu, gremolata 38

VEAL PARMIGIANA

tomato, mozzarella di bufala
parmigiano reggiano, fettuccine alfredo 45

GRILLED ALLEN BROS. NEW YORK

brandy green peppercorn sauce, fries 49

🌀 CONTORNI 9 🌀

sautéed garden greens 🌀 broccoli di ciccio
french fries 🌀 roasted potatoes 🌀 white beans
pasta per bambini, no green 🌀 mashed potatoes

Scott Warner

Executive Chef, Partner

Hugo Ortiz

Chef de Cuisine

COCKTAIL SPECIALS ☞

- “The Bradford” befeater gin, tonic, lime *tall glass* 14
sicilian vodka soda titos vodka, A’ siciliana aranciata 16
“the reviver” 209 gin, lillet blanc, cointreau, lemon juice, sambuca 16
“berry forager” hendrick’s gin, lemon juice, blackberry shrub 16
“mica-male” siete leguas blanco tequila, lime juice hibiscus syrup, tajin rim *on the rocks* 19
strawberry acqua fresca 6 add grey goose vodka 13
firenze spritz aperol, prosecco, orange 15
“il ballerino” maker’s mark bourbon, licor 43, amaro montenegro, *walnut bitters* 15
“edel” gray whale gin, st. germain, cucumber, lemon juice *on the rocks* 16
“la vida flora” la vida mezcal, amaro montenegro, pineapple juice 16
“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
pieropaolo pecorari rosato, pinot noir, refosco, friuli-venezia, italy 2022 15
cantina puiatti, friulano, friuli-venezia, italy 2020 15
terre stregate falanghina, campania, italy 2021 16

american white

- bistro don giovanni chardonnay, california napa valley 12
hess collection chardonnay “su’skol” napa valley 2021 17
groth sauvignon blanc, napa valley 2021 18
whitehall lane sauvignon blanc, napa valley 2020 14

old world red

- fratelli abrigo, barbera d’alba, superiore piemonte, italy 2019 16
scarpone montepulciano d’abruzzo, abruzzo, italy 2020 16
tascante “ghiaia nera”, etna rosso, nerello mascalese, sicilia, italy 2020 17
mazzei “fonterutoli”, chianti classico, toscano, italy 2018 17

american red

- bistro don giovanni cabernet sauvignon reserve, napa valley 15
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 2019 18
miner sangiovese, “gibson ranch” mendocino 2019 16
failla pinot noir, sonoma coast 2021 20
whitehall lane merlot, napa valley 2019 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 |
| donnaufugata, ben ryé, zibibbo, sicilia | 2018 | 16 |
| far niente, dolce, napa valley | 2014 | 24 |
| topaz, sauvignon blanc/semillon, california | 2005 | 19 |

☞ BEERS ☞

- scrimshaw pilsner 8 farmer’s light lager 8 erdinger n/a 7
sierra nevada pale ale 8 birra friuli lager 9 hen house ipa 9
peroni 8 barrel brothers ¿por qué no? amber lager 9
lagunitas ipa 8 mare island “survivor’s tale” pale ale 9

☞ BEVERAGES ☞

- A’ siciliana aranciata 8 ☞ A’ siciliana limonata 8
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