

PRIMI

RUSTICA BREAD 6
enzo olive oil, balsamic, parmigiano, basil

BRUSCHETTA 12
tomatoes, garlic, basil, olive oil, parmigiano, balsamic

CARPACCIO 22
sliced filet mignon, arugula, Enzo olive oil, lemon, red onions, capers, parmigiano

FILET MIGNON BITES 22
bleu cheese cream sauce, chimichurri

ANTIPASTO 22
meat & cheese platter, grilled bread

PESCE MISTO 19
calamari, shrimp, lemon, jalapeños

SAUSAGE & PEPPERS 19

MEATBALLS 18
tomato sauce, grilled bread

TUSCAN NACHOS 17
wonton chips, sausage, cheese, alfredo sauce, sour cream, pico de gallo, avocado

COCONUT SHRIMP 20
honey butter sauce

FRIED ARTICHOKE HEARTS 15
panko crusted, parmigiano, lemon aioli

BURRATA 19
arugula, garlic, heirloom tomatoes, pesto, balsamic

INSALATA

ITALIAN CHOPPED 14
mixed greens, mozzarella, salami, pepperoncini, artichoke hearts, garbanzo beans, kalamata olives, tomatoes, red wine vinaigrette.

CAESAR 13
parmigiano, garlic croutons, caesar dressing

WEDGE 13
shallots, tomatoes, bacon, creamy and dry bleu cheese dressing

SPINACH 14
fuji apples, candied walnuts, cranberries, feta, poppy seed vanilla bean dressing

VERDE 11
mixed greens, cucumbers, tomatoes, onions, dry bleu cheese, roasted almonds, garlic croutons, red wine vinaigrette

ARUGULA 13
toasted pine nuts, Enzo olive oil, lemon, parmigiano

YOUR CHOICE OF PROTEIN
Chicken 9 Shrimp 12 Salmon 15 Filet 15

RISOTTO

VEGETARIAN 27
shallots, asparagus, peas, mushrooms, white wine, parmigiano

PASTA

- Made in House -

RIGATONI MONTEROSA 25
prosciutto, peas, pink sauce

SHORT RIB TAGLIATELLE 28
red wine braised, celery, carrots, spinach, onions

LINGUINE ALLE VONGOLE 28
Clams, white wine sauce

PAPPARDELLE BOLOGNESE 26
meat sauce

LASAGNA 28
mini meatballs, marinara, ricotta, mozzarella, parmigiano

BUCATINI ALLA MAMA 28
beef and pork ragu

GNOCCHI PESTO 26
basil pesto

LOBSTER RAVIOLI Locally made 28
lobster and ricotta ravioli, bay shrimp, tomato basil cream sauce

SECONDI

FILET 8 oz ~ 59
mushrooms, shallot demi-glace, truffle oil
whipped potatoes, grilled asparagus

18oz BONE-IN RIBEYE 65
bleu cheese, demi-glace, roasted potatoes, seasonal vegetables, onion rings

CHILEAN SEABASS 44
macadamia crusted, butternut squash risotto, champagne vanilla bean beurre blanc, sautéed spinach

BLACKENED SALMON 37
goat cheese risotto stuffed poblano relleno, black beans, serrano chili beurre blanc

SHORT RIBS 38
red wine braised, broccolini, whipped potatoes, crispy onion straws

CHICKEN PARMIGIANA 29
breaded chicken, mozzarella, marinara, pasta, seasonal vegetables

FIVE BURGER 22
1/2 Lb. Angus beef, bacon, caramelized onions, mushrooms, avocado mayonnaise, lettuce, tomato, smoked gouda, salad or fries

CHICKEN ROLLATINI 29
prosciutto and mozzarella stuffed chicken breast, marsala wine mushroom sauce, pasta, seasonal vegetables

EGGPLANT PARMIGIANA 26
breaded eggplant, marinara, mozzarella

PIZZE

MARGHERITA 19
mozzarella, marinara, basil

AL TUTTO 22
sausage, ground beef, pepperoni, onions, bell peppers, mushrooms, marinara, mozzarella

PEPPERONI E' FUNGHI 21
mushrooms, pepperoni, pepperoncini, marinara, mozzarella

PICANTE ITALIANO 22
calabrese spicy salami, pepperoni, Fresno chilies, marinara, mozzarella and Mike's hot honey

BBQ CHICKEN 22
chicken, caramelized onions, mushrooms, Fresno chilies, BBQ sauce, cilantro, mozzarella

CALZONE 19
ground beef, pepperoni, mushrooms, onions, mozzarella

DOLCE

Tiramisu	12	Chocolate Bread Pudding	14
Chocolate Lava Cake	14	Bananas Foster	14
Creme Brulee	14	Affogato	11

PORTS

• Ficklin Tinta 11 • Sandman Ruby 13 • Taylor Tawny 14-10 years

GLUTEN FREE VEGETARIAN • VEGAN OPTIONS
AVAILABLE UPON REQUEST

Dessert fee \$2 per person

Party of 8 or more 20% gratuity will be added,
no split checks

CRAFT SIGNATURE COCKTAILS \$15

FIVE ROYALE

Wheatley Vodka, prosecco, house made raspberry simple syrup, freshly squeezed lemon juice

ESPRESSO MARTINI

3 Olives triple shot Espresso Vodka,
5 Farms Irish cream, dark creme de cocoa, espresso

APEROL SPRITZ

Aperol, Prosecco & Soda Water

PERFECT PEAR MARTINI

Grey Goose Pear Vodka, freshly squeezed lemon juice, lychee juice, simple syrup, St. Germain.

BESO DE VERANO

El Jimador Reposado Tequila, agave nectar, fresh lime juice, served over hibiscus-habanero-ginger cubes

PAT’S OLD FASHIONED

Buffalo Trace Bourbon, maple syrup, chocolate & orange bitters

POMEGRANATE MARTINI

Pearl Pomegranate Vodka, Pama pomegranate liqueur, POM Wonderful pomegranate juice

LAVENDER MARTINI

3 Olives Citrus Vodka, freshly squeezed lemon juice, lavender simple syrup, St. Germain

FEATURED WINE

PACENTRO ROSSO (Red) or BIANCO (White)

Glass 10 Bottle 36

RED

CABERNET & CABERNET BLENDS

Patrimony by Daniel Daou, Paso Robles
Caymus “Special Select”, Napa
The Mascot, by Harlan Estate
Shafer Napa, Stags Leap District
O'Shaughnessy, Howell Mountain, Napa Valley
Paul Hobbs, Napa
Staglin “Salus” Cab
Chappellet Signature, Napa

Caymus, Napa “Liter Bottle”
Lewis Cellars, Napa
The Settings, Alexander Valley
Stag’s Leap Artemis, Napa
Silver Oak, Alexander Valley
Justin “Isosceles”, Paso Robles
Ghost Block, Napa
Austin Hope, Paso Robles “Liter Bottle”
White Hall Lane, Napa Valley
Prisoner, Napa*
DAOU Reserve, Paso Robles
Frank Family, Napa
My Italian Cousin, Napa
Faust, Napa
Justin, Paso Robles
Turnbull, Napa
DAOU, Paso Robles
Robert Hall “Artisan Collection”, Paso Robles
Conundrum, California*
Chazz, California*
Angeline, California

*Denotes Cabernet Blend

ITALIAN REDS

Antinori Tignanello, Super Tuscan
Antinori Pian Delle Vigne, Brunello di Montalcino
Altesino, 2020 Brunello di Montalcino
Camigliano, Brunello di Montalcino
Luigi Righetti, Amarone
Castello di Bossi, 2020 Chianti Clasico, Gran Selezione
Ruffino Chianti Riserva Ducale Gold
Valle Reale, 2015 Montepulciano di Abruzzo, San Calisto
Villa Antinori Sangiovese, Tuscany
Masi Agricola Veneto, Valpolicella Clasico
Fuedo Maccari, Nero, Scicily
Banfi, Chianti Classico

PINOT NOIR

Sanford, Santa Barbara
Belle Glos, Los Alturas
Meiomi, California
Cru, Santa Lucia Highlands

WINE

List

ZINFANDEL

Rombauer, Napa
Turley Juvenile, California
Cry Baby Old Vine Zinfandel, Paso Robles

MERLOT

Rombauer, Napa
Emmolo, Napa

WHITE

CHARDONNAY

Rombauer, Napa
Cakebread, Napa
Frank Family, Napa
Balletto, Russian River Valley
Daou, Paso Robles
Hess Select, Monterey

SAUVIGNON BLANC

Cakebread, Napa
The Settings, Alexander Valley
Ghost Block, Napa
Emmolo, Napa

PINOT GRIGIO

Santa Margherita, Friuli
Pighin, Fruili

SPARKLING

Dom Perignon, Epernay
Veuve Clicquot La Grande Dame, Reims France
Billecart-Salmon, Brut Rosé, France
Veuve Clicquot Brut, Reims France
Tattinger Brut, France
Schramsberg, Blanc de Blanc, Napa
Mumm Cuvée Brut Prestige, Napa NV
Adami, Prosecco
Cristalino, Brut Spain

OTHER WINES

DAOU Rosé, Paso Robles
Toca Madera, Moscato
Etude, Pino Gris
Castello Del Poggio Moscato, Paso Robles

\$25 Corkage Fee per 750ml bottle

REMY MARTIN - LOUIS XIII “THE PERFECT POUR”

.5 oz - 150

1 oz - 500

2 oz - 600