

# PRIMI

**RUSTICA BREAD** 8  
Enzo olive oil, balsamic, shaved parmigiano, basil

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| <b>BRUSCHETTA</b> 12<br>Tomatoes, garlic, basil, olive oil, shaved parmigiano, balsamic  | <b>TUSCAN NACHOS</b> 17<br>Wonton chips, sausage, cheese, alfredo sauce, sour cream, pico de gallo, avocado |
| <b>CARPACCIO</b> 22<br>Thinly sliced filet mignon, arugula, Enzo olive oil, fresh lemon juice, red onions, capers, shaved parmigiana | <b>COCONUT SHRIMP</b> 20<br>Coconut flakes, panko breadcrumbs, honey butter sauce                           |
| <b>CALAMARI FRITTI</b> 17<br>Calamari, lemon, jalapeños  | <b>FILET MIGNON BITES</b> 22<br>House made bleu cheese cream sauce, chimichurri, parsley                    |
| <b>ANTIPASTO</b> 22<br>Meat & cheese platter   | <b>TIMBALE</b> 19<br>Goat cheese, roasted peppers, balsamic reduction, pine nuts, basil, pesto              |
| <b>MEATBALLS</b> 16<br>House made  |   |
| <b>SAUSAGE &amp; PEPPERS</b> 19<br>Italian sausage, bell peppers, onions   |   |

# INSALATA

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| <b>ITALIAN CHOPPED SALAD</b> 14<br>Mixed greens, mozzarella, salami, pepperoncini, artichoke hearts, garbanzo beans, kalamata olives, tomatoes, red wine vinaigrette. | <b>SPINACH SALAD</b> 13<br>Cranberries, candied walnuts, fuji apples, feta, poppy seed vanilla bean dressing |
| <b>WEDGE</b> 12<br>Shallots, tomatoes, bacon, creamy and dry bleu cheese dressing   | <b>ARUGULA</b> 13<br>Toasted pine nuts, Enzo olive oil, fresh lemon juice, parmigiano                        |
| <b>CAESAR</b> 12<br>Parmigiano, garlic croutons, caesar dressing  |  |

YOUR CHOICE OF PROTEIN  
Chicken 9 Shrimp 12 Salmon 15

## SPECIALTY INSALATA

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| <b>ROSEMARY CHICKEN CHOPPED SALAD</b> 22<br>Cannellini beans, Kalamata olives, asparagus, Feta cheese, blue cheese dressing                 |
| <b>SALMON SALAD</b> 26<br>Avocado corn relish, cucumbers, grape tomatoes, cilantro lime citronette  |
| <b>SPINACH CHICKEN SALAD</b> 22<br>Diced grilled chicken, Cranberries, candied walnuts, fuji apples, feta, poppy seed vanilla bean dressing |

# PASTA

- All pasta made in house daily -

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| <b>LOBSTER RAVIOLI</b> 27<br>Lobster and ricotta ravioli, bay shrimp, tomato basil cream sauce |
| <b>RIGATONI MONTEROSA</b> 24<br>Sautéed prosciutto, peas, garlic, pink parmigiano sauce        |
| <b>GNOCCHI PESTO</b> 25<br>House made basil pesto sauce  |
| <b>PAPPARDELLE BOLOGNESE</b> 24<br>House made meat sauce                                       |
| <b>LASAGNA</b> 26<br>Mini meatballs, marinara, ricotta, mozzarella, parmigiano                 |
| <b>BUCATINI ALLA MAMA</b> 26<br>Meat ragu sauce  |

# SECONDI

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| <b>FILET</b> 8 oz - 58<br>Brandied cremini mushrooms, shallot demi-glace, truffle oil whipped potatoes, grilled asparagus                           |
| <b>CHILEAN SEABASS</b> 44<br>Macadamia crusted seabass, butternut squash risotto, vanilla bean champagne beurre blanc, sautéed spinach              |
| <b>BONE IN RIBEYE</b> 59<br>Prime 18oz bone-in ribeye, bleu cheese, veal demi glace, roasted diced potatoes, seasonal vegetables, onion rings.      |
| <b>BLACKENED SALMON</b> 37<br>Goat cheese risotto stuffed poblano relleno, black beans, serrano chili beurre blanc                                  |
| <b>SHORT RIBS</b> 36<br>Red wine braised beef short rib, broccolini, whipped potatoes, crispy onion straws  |
| <b>CHICKEN PARMIGIANA</b> 28<br>Breaded chicken, mozzarella, marinara, pasta, seasonal vegetables   |
| <b>FIVE BURGER</b> 22<br>1/2lb. Angus beef, bacon, caramelized onions, mushrooms, avocado mayonnaise, lettuce, tomato, smoked gouda, salad or fries |
| <b>CHICKEN ROLLATINI</b> 28<br>Prosciutto and mozzarella stuffed chicken breast, marsala wine mushroom sauce, pasta, seasonal vegetables            |
| <b>EGGPLANT PARMIGIANA</b> 24<br>Breaded eggplant, marinara, fresh mozzarella   |

# PIZZE

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| <b>PIZZA MARGHERITA</b> 17<br>Mozzarella, marinara, basil  |
| <b>PIZZA AL TUTTO</b> 20<br>Sausage, ground beef, pepperoni, onions, bell peppers, mushrooms, marinara, mozzarella                             |
| <b>PIZZA FUNGHI E' PEPPERONI</b> 19<br>Mushrooms, pepperoni, pepperoncini, marinara, mozzarella  |
| <b>PIZZA PICANTE ITALIANO</b> 20<br>Calabrese spicy salami, pepperoni, Fresno chilies, marinara, mozzarella and drizzled with Mike's hot honey |
| <b>CALZONE</b> 18<br>Ground beef, pepperoni, mushrooms, onions, mozzarella   |

# DOLCE

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|--------------------------|------------------------------|
| • Tiramisu 10            | • Chocolate Bread Pudding 12 |
| • Chocolate Lava Cake 12 | • Bananas Foster 12          |
| • Creme Brulee 12        | • Affogato 10                |

# PORTS

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|--------------------|-------------------|-------------------------------|
| • Ficklin Tinta 11 | • Sandman Ruby 13 | • Taylor Tawny 14<br>10 years |
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**5 FIVE**  
TUSCAN CALIFORNIA CUISINE

Party of 8 or more 18% gratuity will be added - no split checks  
Dessert fee \$2 per person

# CRAFT SIGNATURE COCKTAILS \$14

## FIVE ROYALE

Tito's Vodka, prosecco, house made raspberry simple syrup, freshly squeezed lemon juice

## ESPRESSO MARTINI

3 Olives triple shot Espresso Vodka, Baileys, dark creme de cocoa, espresso

## A PEROL SPRITZ

A perol, Prosecco & Soda Water

## MIA ROSE

Tito's Vodka, Triple Sec, freshly squeezed lemon juice, simple syrup

## BESO DE VERANO

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

## PAT'S OLD FASHIONED

Four Roses 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

## SINGLE BARREL OLD FASHION 19

5's Hand Picked Single Barrel Select Blantons, Maple Syrup, Chocolate & Orange Bitters

## RED

### CABERNET & CABERNET BLENDS

	Glass 6oz	Bottle
Patrimony by Daniel Daou, Paso Robles		495
Caymus "Special Select", Napa		290
The Mascot, by Harlan Estate		195
O'Shaughnessy, Howell Mountain, Napa Valley		185
Paul Hobbs, Napa		175
Staglin "Salus" Cab		170
Shafer Napa, Stags Leap District		170
Caymus, Napa Liter Bottle	35	165
The Settings, Alexander Valley	35	135
Chappellet Signature, Napa		130
Silver Oak, Alexander Valley		125
Lewis Cellars, Napa	30	120
Stag's Leap Artemis, Napa		120
Justin "Isosceles", Paso Robles		115
Ghost Block, Napa	25	100
Austin Hope, Paso Robles Liter Bottle	22	95
Prisoner, Napa*		85
DAOU Reserve, Paso Robles		83
Frank Family, Napa		80
My Italian Cousin, Napa		75
Faust, Napa		70
Justin, Paso Robles	7	65
Turnbull, Napa		60
DAOU, Paso Robles	15	58
Robert Hall "Artisan Collection", Paso Robles	14	55
Conundrum, California*	13	50
Angeline, California	9	32

\*Denotes Cabernet Blend

### ITALIAN REDS

Antinori Tignanello, Super Tuscan		255
Antinori Pian Delle Vigne, Brunello di Montalcino		170
Camigliano, Brunello di Montalcino		100
Luigi Righetti, Amarone		95
Ruffino Chianti Riserva Ducale Gold		80
Michelle Chiarlo Reyna, Barbaresco, Nebbiolo		75
Rizzi Langhe, Nebbiolo		65
Villa Antinori Sangiovese, Tuscany	15	55
Masi Agricola Veneto, Valpolicella Clasico		45
Fuedo Maccari, Nero, Scicily		40
Banfi, Chianti Classico	10	36
Masciarelli Montepulciano	9	32

### PINOT NOIR

Sanford, Santa Barbara		95
Belle Glos, Los Alturas		75
Meiomi, California	12	46
Cru, Santa Lucia Highlands	10	38

## WINE

List

### SIRAH

Cry Baby Petite Sirah, Paso Robles 35

### ZINFANDEL

Rombauer, Napa 20 80  
Turley Juvenile, California 50  
Cry Baby Old Vine Zinfandel, Paso Robles 35

### MERLOT

Rombauer, Napa 60  
Emmolo, Napa 12 55

## WHITE

### CHARDONNAY

Cakebread, Napa 85  
Staglin, "Salus" Chardonnay 80  
Rombauer, Napa 20 80  
Frank Family, Napa 17 65  
Daou, Paso Robles 12 45  
Hess Select, Monterey 9 32

### SAUVIGNON BLANC

Cakebread, Napa 18 70  
The Settings, Alexander Valley 65  
Ghost Block, Napa 15 60  
Emmolo, Napa 12 46

### PINOT GRIGIO

Santa Margherita, Friuli 14 55  
Pighin, Friuli 9 32

## SPARKLING

Dom Perignon, Epernay		425
Veuve Clicquot La Grande Dame, Reims France		175
Billecart-Salmon, Brut Rosé, France		165
Veuve Clicquot Brut, Reims France	22	100
Tattinger Brut, France		90
Schramsberg, Blanc de Blanc, Napa	17	80
Mumm Cuvée Brut Prestige, Napa NV		55
Adami, Prosecco	11	50
Cristalino, Brut Spain	9	32

## OTHER WINES

DAOU Rosé, Paso Robles	10	40
Toca Madera, Moscato	10	38
Etude, Pino Gris	10	38
Castello Del Poggio Moscato, Paso Robles	9	32
Seaglass Riesling, California	9	32

\$25 Corkage Fee per 750ml bottle