

PRIMI

BRUSCHETTA 12	TUSCAN NACHOS 17
Tomatoes, garlic, basil, olive oil, shaved parmigiano, balsamic	Wonton chips, sausage, cheese, alfredo sauce, sour cream, pico de gallo, avocado
ARROSTICINI 6 for 14 / 12 for 26	COCONUT SHRIMP 20
Traditional cuisine from the Italian region of Abruzzo. Seasoned lamb skewers, kosher salt, cayenne pepper	Coconut flakes, panko breadcrumbs, honey butter sauce
CALAMARI FRITTI 17	FILET MIGNON BITES 22
Calamari, lemon, jalapeños	House made bleu cheese cream sauce, chimichurri, parsley
ANTIPASTO 22	TIMBALE 19
Meat & cheese platter	Goat cheese, roasted peppers, balsamic reduction, pine nuts, basil, pesto
MEATBALLS 16	
House made	
RUSTICA BREAD 8	
Enzo olive oil, balsamic, shaved parmigiano, basil	

INSALATA

ITALIAN CHOPPED SALAD 14/19
Mixed greens, mozzarella, salami, pepperoncini, artichoke hearts, garbanzo beans, kalamata olives, tomatoes, red wine vinaigrette
WEDGE 12/17
Shallots, tomatoes, bacon, creamy and dry bleu cheese dressing
CAESAR 12/17
Parmigiano, garlic croutons, caesar dressing
SPINACH 12/17
Cranberries, candied walnuts, fuji apples, feta, poppy seed vanilla bean dressing
VERDE 10/14
Mixed greens, cucumbers, tomatoes, onions, dry bleu cheese, roasted almonds, garlic croutons, red wine vinaigrette
ARUGULA 13/17
Toasted pine nuts, Enzo olive oil, fresh lemon juice, parmigiano

PASTA

RIGATONI MONTEROSA 23
House made rigatoni, sautéed prosciutto, peas, garlic, pink parmigiano sauce
SPAGHETTI & MEATBALLS 22
House made spaghetti & meatballs, marinara, parmigiano
LOBSTER RAVIOLI 27
Lobster and ricotta ravioli, bay shrimp, tomato basil cream sauce
SPAGHETTI CHECCA 24
House made spaghetti, fresh tomatoes, basil, garlic, olive oil, burrata cheese
PAPPARDELLE BOLOGNESE 23
House made meat sauce
LASAGNA 24
Mini meatballs, marinara, ricotta, mozzarella, parmigiano
SPAGHETTI CLAMS 26
House made spaghetti, baby clams, olive oil, onions, garlic, parsley, white wine sauce
CASARECCE RAPINI & SAUSAGE 23
House made casarecce, rapini, crumbled sausage, garlic, olive oil

SECONDI

FILET 8 oz - 52
Brandied cremini mushrooms, shallot demi-glace, truffle oil whipped potatoes, grilled asparagus
BLACKENED SALMON 34
Goat cheese risotto stuffed poblano relleno, black beans, serrano chili beurre blanc
BONE IN RIBEYE 56
Prime 18oz bone-in ribeye, bleu cheese, veal demi glace, roasted diced potatoes, seasonal vegetables, onion rings.
SHORT RIBS 34
Red wine braised beef short rib, vegetable mirepoix, whipped potatoes, crispy onion straws
CHICKEN ROLLATINI 26
Prosciutto and mozzarella stuffed chicken breast, marsala wine mushroom sauce, pasta, seasonal vegetables
CHILEAN SEABASS 42
Macadamia crusted seabass, butternut squash risotto, vanilla bean champagne beurre blanc, sautéed spinach
CHICKEN PARMIGIANA 26
Breaded chicken, mozzarella, marinara, pasta, seasonal vegetables
FIVE BURGER 19
1/2lb. Angus beef, bacon, caramelized onions, mushrooms, avocado mayonnaise, lettuce, tomato, smoked gouda, salad or fries
EGGPLANT PARMIGIANA 24
Breaded eggplant, marinara, fresh mozzarella

PIZZE

PIZZA MARGHERITA 16
Mozzarella, marinara, basil
PIZZA AL TUTTO 18
Sausage, ground beef, pepperoni, onions, bell peppers, mushrooms, marinara, mozzarella
PIZZA PROSCIUTTO 18
Prosciutto, garlic, spinach, fuji apples, brie, parmigiano
PIZZA FUNGHI E' PEPPERONI 17
Mushrooms, pepperoni, pepperoncini, marinara, mozzarella
PIZZA BIANCA 18
Fontina cheese, caramelized onions, cremini mushrooms, alfredo sauce
CALZONE 18
Ground beef, pepperoni, mushrooms, onions, mozzarella

DOLCE

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

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

*Add Chicken 8 *Add Shrimp 11 *Add Salmon 14

CRAFT SIGNATURE COCKTAILS \$14

FIVE ROYALE

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

ESPRESSO MARTINI

Van Gogh Espresso Vodka, Baileys, dark creme de cocoa, espresso

NEGRONI

Hendrick's Gin, Campari & Sweet Vermouth

MIA ROSE

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

BESO DE VERANO

Corazón 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

3 Olives Pomegranate Vodka, Pama pomegranate liqueur, POM Wonderful pomegranate juice

LAVENDER MARTINI

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

WINE *List*

RED

CABERNET & CABERNET BLENDS

	Glass 6oz	Bottle
Patrimony by Daniel Daou, Paso Robles		495
Peter Michael, Napa "Los Pavots"		290
Caymus "Special Select", Napa		280
The Mascot, by Harlan Estate		195
O'Shaughnessy, Howell Mountain, Napa Valley		185
Paul Hobbs, Napa		175
Shafer Napa, Stags Leap District		170
Caymus, Napa 1 Liter	35	165
Palmaz Vineyard, Napa		155
Chappellet Signature, Napa		130
Silver Oak, Alexander Valley		125
Lewis Cellars, Napa	30	120
Ghost Block, Napa	25	100
Justin "Isosceles", Paso Robles		97
Stag's Leap Artemis, Napa		90
Prisoner, Napa*		85
DAOU Reserve, Paso Robles		83
Frank Family, Napa		80
Austin Hope, Paso Robles	20	78
My Italian Cousin, Napa		75
Faust, Napa		65
Justin, Paso Robles	16	62
Turnbull, Napa		60
DAOU, Paso Robles	15	58
Robert Hall "Artisan Collection", Paso Robles	14	55
Chappellet "Mountain Cuvée", Napa*		52
Conundrum, California*	13	50
Angeline, California	9	32

*Denotes Cabernet Blend

ITALIAN REDS

Antinori Tignanello, Super Tuscan		195
Antinori Pian Delle Vigne, Brunello di Montalcino		155
Poggio San Polo, Brunello Di Montalcino, Sangiovese		120
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
Tiberio Cerasuolo, D'Abruzzo Montepulciano	12	44
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
Mer Soleil, Santa Lucia Highlands	15	58
Meiomi, California	12	46
Cru, Santa Lucia Highlands	10	38

Glass
6oz

Bottle

SIRAH

Cry Baby Petite Sirah, Paso Robles 35

ZINFANDEL

Rombauer, Napa 17 65
Turley Juvenile, California 50
Cry Baby Old Vine Zinfandel, Paso Robles 35

MERLOT

Rombauer, Napa 60
Emmolo, Napa 12 55

WHITE

CHARDONNAY

Peter Michael, Napa "Belle Cote" 165
Rombauer, Napa 20 80
Cakebread, Napa 75
Frank Family, Napa 18 70
Ramey, Russian River 65
Daou, Paso Robles 12 45
Hess Select, Monterey 9 32

SAUVIGNON BLANC

Cakebread, Napa 18 70
Ghost Block, Napa 60
Emmolo, Napa 12 46

PINOT GRIGIO

Santa Margherita, Friuli 14 55
Pighin, Friuli 9 32

SPARKLING

Dom Perignon, Epernay		295
Veuve Clicquot La Grande Dame, Reims France		175
Billecart-Salmon, Brut Rosé, France		155
Veuve Clicquot Brut, Reims France	20	95
Tattinger Brut, France		75
Schramsberg, Blanc de Blanc, Napa	14	65
Mumm Cuvée Brut Prestige, Napa NV		55
Adami, Prosecco	10	45
Cristalino, Brut Spain	9	32

OTHER WINES

DAOU Rosé, Paso Robles	12	46
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