

PRIMI

RUSTICA BREAD

enzo olive oil, balsamic, parmigiano, basil

6

BRUSCHETTA 13
tomatoes, garlic, basil, olive oil, parmigiano, balsamic

CARPACCIO 23
sliced filet mignon, arugula, Enzo olive oil, lemon, red onions, capers, parmigiano

FILET MIGNON BITES 24
bleu cheese cream sauce, chimichurri

ANTIPASTO 22
meat & cheese platter, grilled bread

PESCE MISTO 19
calamari, shrimp, lemon, jalapeños

SAUSAGE & PEPPERS 19

MEATBALLS 19
tomato sauce, grilled bread

TUSCAN NACHOS 19
wonton chips, sausage, cheese, alfredo sauce, sour cream, pico de gallo, avocado

COCONUT SHRIMP 20
honey butter sauce

FRIED ARTICHOKE HEARTS 16
panko crusted, parmigiano, lemon aioli

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

INSALATA

ITALIAN CHOPPED 15
mixed greens, mozzarella, salami, pepperoncini, artichoke hearts, garbanzo beans, kalamata olives, tomatoes, red wine vinaigrette.

CAESAR 14
parmigiano, garlic croutons, caesar dressing

WEDGE 14
shallots, tomatoes, bacon, creamy and dry bleu cheese dressing

SPINACH 15
fuji apples, candied walnuts, cranberries, feta, poppy seed vanilla bean dressing

VERDE 13
mixed greens, cucumbers, tomatoes, onions, dry bleu cheese, roasted almonds, garlic croutons, red wine vinaigrette

ARUGULA 14
toasted pine nuts, Enzo olive oil, lemon, parmigiano

YOUR CHOICE OF PROTEIN

Chicken 9 Shrimp 12 Salmon 15 Filet 17

RISOTTO

VEGETARIAN

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

28

PASTA

- Made in House -

RIGATONI MONTEROSA 25
prosciutto, peas, pink sauce

LINGUINE PESCATORE 28
scallops, prawns, seabass, white wine, capers, bread crumbs, lemon zest & EnzoChilli Oil

TAGLIATELLE 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 28 *Locally made*
lobster and ricotta ravioli, bay shrimp, tomato basil cream sauce

SECONDI

FILET 8 oz - 62
mushrooms, shallot demi-glace, truffle oil
whipped potatoes, grilled asparagus

18oz BONE-IN RIBEYE 67
bleu cheese, demi-glace, roasted potatoes, seasonal vegetables, onion rings

CHILEAN SEABASS 45
macadamia crusted, butternut squash risotto, champagne vanilla bean beurre blanc, sautéed spinach

BLACKENED SALMON 39
goat cheese risotto stuffed poblano relleno, black beans, serrano chili beurre blanc

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

FIVE BURGER 24
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 20
mozzarella, marinara, basil

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

PEPPERONI E' FUNGHI 22
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 20
ground beef, pepperoni, mushrooms, onions, mozzarella

DOLCE 14

Tiramisu
Chocolate Bread Pudding
Chocolate Lava Cake
Affogato
Creme Brulee

PORTS

• Ficklin Tinta 11 • Sandman Ruby 13 • Taylor Tawny 16
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

PAPER PLANE

Bourbon whiskey, Amaro Nonino, Aperol, lemon juice

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

	Glass 6oz	Bottle
Patrimony by Daniel Daou, Paso Robles		495
Caymus "Special Select", Napa		290
The Mascot, by Harlan Estate		195
Shafer Napa, Stags Leap District		190
O'Shaughnessy, Howell Mountain, Napa Valley		180
Paul Hobbs, Napa		175
Staglin "Salus" Cab		170
Chappellet Signature, Napa		150
Caymus, Napa "Liter Bottle"	30	145
Lewis Cellars, Napa	35	135
The Settings, Alexander Valley		125
Stag's Leap Artemis, Napa		120
Silver Oak, Alexander Valley	28	110
Justin "Isosceles", Paso Robles		110
Ghost Block, Napa	27	105
Austin Hope, Paso Robles "Liter Bottle"	22	100
Prisoner, Napa*		90
White Hall Lane, Napa Valley	20	85
DAOU Reserve, Paso Robles		85
Frank Family, Napa		80
My Italian Cousin, Napa		75
Justin, Paso Robles	17	75
Faust, Napa		70
Turnbull, Napa		60
DAOU, Paso Robles	15	60
Robert Hall "Artisan Collection", Paso Robles		55
Conundrum, California*	13	52
Chazz, California*	12	40
Angeline, California	10	36

*Denotes Cabernet Blend

ITALIAN REDS

Antinori Tignanello, Super Tuscan		260
Antinori Pian Delle Vigne, Brunello di Montalcino		175
Altesino, 2020 Brunello di Montalcino	28	110
Camigliano, Brunello di Montalcino		100
Luigi Righetti, Amarone		95
Castello di Bossi, 2020 Chianti Clasico, Gran Selezione	22	85
Ruffino Chianti Riserva Ducale Gold		80
Valle Reale, 2015 Montepulciano di Abruzzo, San Calisto	17	70
Villa Antinori Sangiovese, Tuscany	15	55
Masi Agricola Veneto, Valpolicella Clasico		50
Fuedo Maccari, Nero, Scicily		40
Ca' del Sarto, Montepulciano d'Abruzzo	12	46
Pasqua, Chianti, Verona	10	38

PINOT NOIR

Sanford, Santa Barbara		95
Belle Glos, Los Alturas		75
Meiomi, California	14	52
Cru, Santa Lucia Highlands	12	46

WINE List

ZINFANDEL

	Glass 6oz	Bottle
Rombauer, Napa	20	80
Turley Juvenile, California		65
Cry Baby Old Vine Zinfandel, Paso Robles		35

MERLOT

Rombauer, Napa		60
Emmolo, Napa	14	55

WHITE

CHARDONNAY

Rombauer, Napa	22	90
Cakebread, Napa		85
Frank Family, Napa	18	70
Balletto, Russian River Valley	16	60
Daou, Paso Robles	14	50
Hess Select, Monterey	10	36

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	16	60
Pasqua, Verona	10	38

SPARKLING

Dom Perignon, Epernay		425
Veuve Clicquot La Grande Dame, Reims France		235
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	12	50
Cristalino, Brut Spain	10	38

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

\$25 Corkage Fee per 750ml bottle

REMY MARTIN - LOUIS XIII "THE PERFECT POUR" .5 oz - 150

1 oz - 500

2 oz - 600