

# PRIMI

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

## INSALATA

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

## PASTA

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

# SECONDI

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

## PIZZE

<b>PIZZA MARGHERITA</b> 16
Mozzarella, marinara, basil
<b>PIZZA AL TUTTO</b> 18
Sausage, ground beef, pepperoni, onions, bell peppers, mushrooms, marinara, mozzarella
<b>PIZZA PROSCIUTTO</b> 18
Prosciutto, garlic, spinach, fuji apples, brie, parmigiano
<b>PIZZA FUNGHI E' PEPPERONI</b> 17
Mushrooms, pepperoni, pepperoncini, marinara, mozzarella
<b>PIZZA BIANCA</b> 18
Fontina cheese, caramelized onions, cremini mushrooms, alfredo sauce
<b>CALZONE</b> 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		395
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	35	165
Palmaz Vineyard, Napa		155
Chappellet Signature, Napa		130
Silver Oak, Alexander Valley		125
Lewis Cellars, Napa	30	120
Justin "Isosceles", Paso Robles		110
Ghost Block, Napa	25	100
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 Chappellet	14	55
"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 Poggio		155
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
<b>PINOT NOIR</b>		
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

19

75

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

Cakebread, Napa

85

Rombauer, Napa

20

80

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

410

Veuve Clicquot La Grande Dame, Reims France

175

Billecart-Salmon, Brut Rosé, France

165

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