

# PRIMI

**RUSTICA BREAD** 6  
Enzo olive oil, balsamic, shaved parmigiano, basil

<b>BRUSCHETTA</b> 12 Tomatoes, garlic, basil, olive oil, shaved parmigiano, balsamic	<b>MEATBALLS</b> 18 House made
<b>CARPACCIO</b> 22 Thinly sliced filet mignon, arugula, Enzo olive oil, fresh lemon juice, red onions, capers, shaved parmigiana	<b>TUSCAN NACHOS</b> 17 Wonton chips, sausage, cheese, alfredo sauce, sour cream, pico de gallo, avocado
<b>FILET MIGNON BITES</b> 22 House made bleu cheese cream sauce, chimichurri, parsley	<b>COCONUT SHRIMP</b> 20 Coconut flakes, panko breadcrumbs, honey butter sauce
<b>ANTIPASTO</b> 22 Meat & cheese platter	<b>FRIED ARTICHOKE HEARTS</b> 15 Panko crusted, Parmesan cheese, lemon aioli
<b>PESCE MISTO</b> 19 Calamari, shrimp, lemon, jalapeños	<b>BURRATA</b> 19 Arugula, garlic, baby heirloom tomatoes, pesto, balsamic reduction
<b>SAUSAGE &amp; PEPPERS</b> 19	

# INSALATA

<b>ITALIAN CHOPPED</b> 14 Mixed greens, mozzarella, salami, pepperoncini, artichoke hearts, garbanzo beans, kalamata olives, tomatoes, red wine vinaigrette.	<b>SPINACH</b> 14 Fuji apples, candied walnuts, cranberries, feta cheese, poppy seed vanilla bean dressing
<b>CAESAR</b> 13 Parmigiano, garlic croutons, caesar dressing	<b>VERDE</b> 11 Mixed greens, cucumbers, tomatoes, onions, dry bleu cheese, roasted almonds, garlic croutons, red wine vinaigrette
<b>WEDGE</b> 13 Shallots, tomatoes, bacon, creamy and dry bleu cheese dressing	<b>ARUGULA</b> 13 Toasted pine nuts, Enzo olive oil, fresh lemon juice, parmigiano

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

## RISOTTO

VEGETARIAN 25

Sauteed shallots, asparagus, peas, mushrooms, white wine, parmesan

# PASTA

- All pasta made in house daily -

<b>LOBSTER RAVIOLI</b> 28 Lobster and ricotta ravioli, bay shrimp, tomato basil cream sauce
<b>RIGATONI MONTEROSA</b> 25 Sautéed prosciutto, peas, garlic, pink parmigiano sauce
<b>SHORT RIB</b> 28 Red wine braised, celery, carrots, spinach, garlic, onions
<b>LINGUINE ALLE VONGOLE</b> 28 Fresh chopped clams, white wine sauce
<b>PAPPARDELLE BOLOGNESE</b> 26 House made meat sauce
<b>LASAGNA</b> 27 Mini meatballs, marinara, ricotta, mozzarella, parmigiano
<b>BUCATINI ALLA MAMA</b> 28 Meat ragu sauce
<b>GNOCCHI PESTO</b> 26 House made basil pesto sauce

# SECONDI

<b>FILET</b> 8 oz - 59 Brandied cremini mushrooms, shallot demi-glace, truffle oil whipped potatoes, grilled asparagus
<b>18oz BONE-IN RIBEYE</b> 62 Melted bleu cheese, demi-glace, roasted potatoes, seasonal vegetables, onion rings
<b>CHILEAN SEABASS</b> 44 Macadamia crusted, butternut squash risotto, champagne vanilla bean beurre blanc, sautéed spinach
<b>BLACKENED SALMON</b> 37 Goat cheese risotto stuffed poblano relleno, black beans, serrano chili beurre blanc
<b>SHORT RIBS</b> 38 Red wine braised beef short rib, broccolini, whipped potatoes, crispy onion straws
<b>CHICKEN PARMIGIANA</b> 28 Breaded chicken, mozzarella, marinara, pasta, seasonal vegetables
<b>FIVE BURGER</b> 22 1/2 Lb. Angus beef, bacon, caramelized onions, mushrooms, avocado mayonnaise, lettuce, tomato, smoked gouda, salad or fries
<b>CHICKEN ROLLATINI</b> 28 Prosciutto and mozzarella stuffed chicken breast, marsala wine mushroom sauce, pasta, seasonal vegetables
<b>EGGPLANT PARMIGIANA</b> 26 Breaded eggplant, marinara, fresh mozzarella

# PIZZE

<b>MARGHERITA</b> 19 Mozzarella, marinara, basil
<b>AL TUTTO</b> 22 Sausage, ground beef, pepperoni, onions, bell peppers, mushrooms, marinara, mozzarella
<b>PEPPERONI E' FUNGHI</b> 21 Mushrooms, pepperoni, pepperoncini, marinara, mozzarella
<b>PICANTE ITALIANO</b> 22 Calabrese spicy salami, pepperoni, Fresno chilies, marinara, mozzarella and drizzled with Mike's hot honey
<b>BBQ CHICKEN</b> 22 Chicken, caramelized onions, mushrooms, Fresno chilies, house made BBQ sauce, cilantro, mozzarella
<b>CALZONE</b> 19 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

# PORTS

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

	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*		85
DAOU Reserve, Paso Robles		83
Frank Family, Napa		80
My Italian Cousin, Napa		75
Faust, Napa		70
Justin, Paso Robles	17	65
Turnbull, Napa		60
DAOU, Paso Robles	15	58
Robert Hall "Artisan Collection", Paso Robles		55
Conundrum, California*	13	50
Chazz, California*	10	36
Angeline, California	9	32

\*Denotes Cabernet Blend

### ITALIAN REDS

Antinori Tignanello, Super Tuscan		260
Antinori Pian Delle Vigne, Brunello di Montalcino		175
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

### ZINFANDEL

	Glass 6oz	Bottle
Rombauer, Napa	20	80
Turley Juvenile, California		50
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
Staglin, "Salus" Chardonnay		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

\$25 Corkage Fee per 750ml bottle