

ANTIPASTI

STARTERS

Artichoke Bruschetta	10
Crostini topped with marinated artichokes and sun dry tomatoes, fresh herbs, melted mozzarella	
Bruschetta al Fresco	15
Crostini topped with fresh diced tomatoes, basil, garlic, burrata, balsamic reduction, extra virgin olive oil	
Polpettine al Forno	10
Two house-made meatballs, meat sauce, goat cheese, fresh basil	
Tonno Scottato	20
Seared ahi tuna, blistered cherry tomatoes, lemon, capers, fresh, herbs, extra virgin olive oil	
Charcuterie Board 	27
Chef's selection of Alle-Pia cured meats, imported cheeses, olives, seasonal dry fruit, nuts, crostini bread	
Roasted Artichokes	16
Wood-fire roasted artichokes, goat cheese, balsamic reduction, fresh herbs, grilled bread	
House-Made Hummus	15
House-made hummus, seasonal vegetables, Castelvetrano olives, Marcona almonds, carrots and celery, served with toasted bread	

INSALATE

SALADS

Insalata Mista	11
Mixed greens,vine tomatoes, cucumbers, carrots, house balsamic dressing	
Puglia Salad	15
Spring Mix, baby arugula, fennel, red onion, garbanzo beans, cherry tomatoes, home-made mustard-lemon dressing	
Caesar Salad	13
Romaine lettuce, house-made Cesar dressing, Parmesan cheese, house-made croutons, shaved parmesan cheese	
Spinach Salad 	14
Fresh spinach, strawberries, candied walnuts, wood-fire roasted Alle-Pia pancetta bits, gorgonzola cheese, roasted corn, balsamic dressing walnuts, red onion, balsamic dressing	
 <i>Vina Robles Rosé of Grenache</i>	
Beet Salad	16
Mixed greens, vine tomato, marinated roasted beets, goat cheese, candied	
 <i>Martin Ray Pinot Noir</i>	
Orchard Salad	16
Spring mix,goat cheese, pomegranate seeds, micro arugula, fire-roasted peaches, fire-toasted almonds, red onion, lime-herb dressing	
 <i>Vina Robles Vermentino</i>	
Caprese Salad	15
Fresh mozzarella, vine tomatoes, fresh basil, extra virgin olive oil, pesto aioli	

PIZZE

PIZZA

<i>Dal forno a legna · Wood-fired</i>	
Margherita	16
Tomato sauce, fresh mozzarella, basil	
Monte Bianco	22
Shredded mozzarella, prosciutto Parma, arugula, fresh mozzarella, mascarpone cheese, extra virgin olive oil	
 <i>Vina Robles Sauvignon Blanc</i>	
Diavola 	20
Tomato sauce, shredded mozzarella, Italian sausage, Alle-Pia nduja, wood-fire roasted red bell pepper, spicy honey and basil	
 <i>Vina Robles Zinfandel</i>	
Crudaiola	18
Fresh tomatoes, shredded mozzarella, marinated wood-fire eggplant, artichokes, sundried tomato, fresh sliced mozzarella, extra virgin olive oil	
 <i>Vina Robles Limited Select Cabernet Sauvignon</i>	
Prosciutto e Porcini	22
Creamy porcini sauce, truffle oil, shredded mozzarella, prosciutto di Parma	
Capricciosa	22
Tomato sauce, shredded mozzarella, black olives, artichokes, ham, mushrooms.	

PANINI

SANDWICHES

Prosciutto Panini	18
Mozzarella, sun-dried tomato paste, prosciutto parma, arugula, extra virgin olive oil	
Porchetta Panini	18
Slow-roasted porchetta, smoked scamorza cheese served on a toasted french roll	
 <i>Vina Robles Terra Bella Syrah</i>	
Meatball Panini	17
House meatballs, meat sauce, mozzarella, served on a french roll	
 <i>Vina Robles The Arborist</i>	
Italian Roasted Vegetable Panini	16
Roasted zucchini, squash, red roasted peppers, eggplant, red onions, goat cheese, fresh sliced mozzarella, pesto	
Panino al Pollo	18
Wood-fire roasted chicken breast, fresh mozzarella, sliced vine tomatoes, fresh basil, oregano, extra virgin olive oil	
Panino di Pesce	18
French roll filled with a mix of salmon, white fish, shrimp, mayo, fresh dill, mini pickles, cayenne pepper, sliced vine ripe tomatoes	

Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

A TASTE OF OUR LOCAL PARTNERS

Follow the symbols scan or tap to explore the people and products behind your meal.



ALLE-PIA
ATASCADERO
Sausage & Salumi



PASOLIVO
PASO ROBLES
Olive Oil



VINA ROBLES
PASO ROBLES
Suggested Wine Pairing



PASTE

PASTA

Patate Riso e Cozze	26
Traditional Pugliese style dish, thin-sliced potatoes, fresh cluster tomatoes, black mussels, pecorino romano, parsley, rice, extra virgin olive oil	
Lasagna di Carne	23
Fresh pasta, bolognese, béchamel, mozzarella, parmesan	
 <i>Vina Robles Cabernet Sauvignon</i>	
Lasagna di Zucca	23
Wood-fire roasted butternut squash, goat cheese, eggs, mozzarella, Parmesan cheese, chopped walnuts, fried sage spread into fresh pasta sheets, alfredo sauce and baked until golden	
 <i>Vina Robles Chardonnay</i>	
Eggplant Parmigiana	23
Eggplant, tomato sauce, mozzarella, mortadella, mini meatballs, shredded mozzarella, basil	
Cannelloni	23
House-made pasta filled with wood-fire roasted chicken-pork-beef, vegetables eggs, parmesan, alfredo and marinara sauce, topped with mozzarella	
Manicotti	21
Ricotta, spinach, pecorino cheese, marinara sauce, mozzarella and baked to perfection	
Orecchiette & Meatballs	22
Orecchiette pasta, house-made meat sauce, meatballs, parmesan	

SECONDI

MAIN COURSES

Salmon Piccata	26
Baked fresh salmon, capers, lemon, butter, white wine, served with roasted potatoes, and sauteed spinach	
 <i>Martin Ray Pinot Noir</i>	
Rollino Di Pollo	26
Rolled chicken stuffed with artichokes and peppers covered in a lemon cream sauce, served with heirloom tomatoes	
 <i>Vina Robles Light Rosé</i>	
Spiedino Misto Gratinato	28
Herb-marinated skewers of a mixture of Salmon, shrimp, Mahi Mahi, diced zucchini, red onion, lemon slice, cherry tomatoes, baked and gratin	
Costate Stracotte	30
Slow-braised beef short ribs served over a fried polenta medallion and caponata pugliese, topped with pepe-verde mustard sauce	
 <i>Vina Robles Cabernet Sauvignon</i>	

NON-ALCOHOLIC BEVERAGES

Pellegrino	3
Coke & Diet coke, Sprite, La Croix	3
Iced Tea	3
Juice & Chocolate Milk	3

IL CAFFÈ

Americano	4
Espresso	5
Additional shots \$1 each	

Upcoming Events !



Want the latest VR news?





CONTORNI

SIDES

Roasted Potatoes & Onions	6
Yukon potatoes, onions, rosemary, garlic, Pasolivo olive oil	
Vegetables	6
Side of Sautéed spinach	
Rustic Bread	5
Fresh baked bread served with Pasolivo extra virgin olive oil	

BAMBINI

KIDS

Pasta	12
Pasta with tomato or alfredo sauce	
Pizza	12
Cheese or Pepperoni +\$2	

DOLCI

DESSERTS

Tiramisu	12
Espresso-soaked lady fingers, mascarpone cream, cocoa	
Italian Cheesecake	12
Cream cheese, lemon zest, sour cream, vanilla, graham cracker crust	
Flourless Chocolate Cake	12
Rich dark chocolate cake with raspberry sauce	
Soufflé Bel Sorriso	13
Warm chocolate soufflé with raspberries	
Rhubarb Blueberry Lemon Pie	14
Home-made rhubarb pie baked with fresh blueberries and lemon zest and served warm with a scoop of creamy Italian gelato	
Affogato	9
Vanilla gelato topped with fresh espresso	
Gelato & Sorbetto	9
Seasonal selections	

WINES BY THE GLASS

Chardonnay	7
Light Rosé	7
Sauvignon Blanc	7
Martin Ray “Pride” Cuvée	7
Rosé of Grenache	7
Martin Ray Brut Rosé	12
The Arborist	8
Martin Ray Pinot Noir	8
Zinfandel	10
Estate Petite Sirah	10
Limited Select Cabernet Sauvignon	10
Martin Ray Santa Cruz Mountains Cabernet Sauvignon	12
Signature	13
<i>60% Cabernet Sauvignon, 24% Petite Sirah, 16% Petit Verdot</i>	
Terra Bella Syrah	15
Terra bella Grenache	16
Suendero	16
<i>56% Cab Sauv, 20% Malbec, 14% Petit Verdot, 10% Cab Franc</i>	

