

STARTERS

- Sweet Chili Chicken Wings** chili jam, toasted garlic, cilantro, cucumber, 18 (contains shellfish)
- Wood-Fired Meatballs** dry-aged beef, Sonoma lamb, Niman Ranch pork, pomodoro, Parmesan, herbs 14
- Potato ‘Pommes Soufflés’** crispy & fluffy deep-fried wedge-cut fries, smoked paprika aioli 8 (VEG)
- Vintage Cheddar Board** Quicke’s 2 year-aged clothbound grass-fed cheese, mango chutney, caramelized onion rolls 15 (VEG)
- Salame Board** Fra’ Mani Salame Rosa, Cerignola olives, whole-grain mustard, caramelized onion rolls 12
- Hummus Plate** roasted carrots, herbed cucumber-yogurt sauce, za’atar spice blend, toasted pita bread 12 (VEG)
- Caramelized Onion Rolls** butter 5 (VEG)

SALADS

- Chopped Salad** iceberg, radicchio, salame, provolone, peperoncini, red onion, grape tomatoes, oregano vinaigrette 12
- Iceberg Wedge** Point Reyes blue cheese dressing, bacon lardons, red onion, grape tomatoes 12
- Roasted Carrots & Arugula** wood oven-roasted carrots w/ herb vinaigrette, goat cheese 12 (VEG)
- Thai-Style Pork Larb** ground pork, cilantro, mint, red onion, toasted chili powder, toasted rice powder, lime, cabbage 12

WOOD-FIRED ANCIENT ROMAN-STYLE PIZZA

Classic-style pizzas – w/ roasted red pepper-tomato sauce

- ‘Margherita’** mozzarella, basil 16 (VEG/PB)
- ‘Funghi’** mozzarella, roasted mushrooms, roasted peppers, red onion, Parmesan 19 (VEG)
- Pepperoni** mozzarella, pepperoni, cherry peppers 18
- Pineapple** mozzarella, smoked prosciutto, pickled pineapple & jalapeños 18

Bianchi-style pizzas – no sauce, w/ extra virgin olive oil

- Chicken & Artichoke Hearts** artichoke pesto, goat cheese, red onion, Parmesan 22
- Bacon** crema, red onion, Parmesan 18
- Arugula** mozzarella, smoked prosciutto, wild arugula, Parmesan 17
- Meatball** mozzarella, red onion, scallion, fennel pollen, crema 21

MAINS

- Short Rib Pot Roast** wood oven-roasted carrots, creamy horseradish 29
- Rib Eye Steak Frites** pan-seared 10oz rib eye, caramelized onion butter, pommes soufflés 32
- Chicken Parmesan** fried marinated Petaluma chicken breast, pomodoro, mozzarella, provolone, & Parmesan cheeses 22
- Chicken Milanese** fried marinated Petaluma chicken breast, wild arugula, lemon-caper gremolata, shaved pecorino cheese 22
- Stir-Fried Pork Noodles** slow-roasted pork, ginger-scallion sauce 18
- Faroe Islands Salmon** coconut curry sauce, roasted bell peppers, roasted carrots, cilantro, Thai basil 29
- Falafel** tabbouleh, hummus, herbed cucumber-yogurt sauce, toasted pita bread 17 (VEG)
- The Bellows Burger** grass-fed beef, white cheddar, sweet-hot chili relish, frisée, pommes soufflés 18
- Meatless Burger** Beyond Burger patty, Chao non-dairy slice, sweet-hot chili relish, frisée, pommes soufflés 18 (PB)

FROM THE WOOD-FIRED OVEN

- Shrimp & Grits** wild-caught white prawns, cheesy Anson Mills grits, sweet corn, jalapeño, roasted bell peppers, garlic butter 29
- Lebanese Spice-Roasted Chicken** bone-in chicken breast w/ za’atar spice blend, tabbouleh, herbed cucumber-yogurt sauce 22

WINE

* Chef Special Selection

Sparkling & Rosé – Fun and Refreshing for Everyday

Glass, Bottle

[Glera] NV Primaterra Prosecco – Veneto, Italy	8	24
[Moscato] '17 Lovo Colli Euganei Fior d'Arancio – Veneto, Italy		33
[Pinot Noir, Pinot Meunier, Chardonnay] NV Charles de Cazanove 'Brut' – Champagne, France		59
[Pinot Auxerrois, Muscat] NV Geschickt 'Obi Wine Keno Bulle' Pét Nat – Alsace, France (dry) (Biodynamic) *		42
[Grenache, Syrah, Cinsault Rosé] '18 Fabre en Provence Côtes de Provence Rosé – Provence, France (still)	10	30

Riesling – The Greatest Wine

[Riesling] '16 Müller-Catoir Haardt Riesling – Pfalz, Germany (dry) (Sustainable)		45
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Crisp, Aromatic Whites – the Perfect Accompaniment

[Sauvignon Blanc] '18 Von Winning Sauvignon Blanc II – Pfalz, Germany (Organic)		42
[Pinot Grigio] '18 Giocato – Primorska, Slovenia	9	27
[Gewürztraminer, Müller Thurgau] '17 Re Manfredi Basilicata Bianca – Basilicata, Italy		35
[Sauvignon Blanc] '18 Patient Cottat 'Le Grand Caillou' – Loire Valley, France	8	24
[Chenin Blanc] '15 Florent Cosme 'Utopie' Vouvray Demi-Sec – Loire Valley, France (Biodynamic)		46

Centerpiece Whites – Elegant & Purposeful

[Chardonnay] '16 Jax Vineyards 'Y3' – Napa Valley, California	12	36
[Chardonnay] '14 Sandhi – Santa Barbara County, California		44
[Garganega] '17 Tenuta Santa Maria 'Lepia' Soave – Veneto, Italy		29
[Carricante] '15 Cottanera 'Calderara' Etna Bianco – Sicily, Italy		55

Easygoing Reds – Full-Flavored, Food-Friendly

[Sangiovese] '18 Fattoria Pugliano 'Poggio Vignoso' Chianti – Tuscany, Italy (Organic)	10	30
[Merlot, Zinfandel, Syrah] '18 'Stay in Bed Red' by J. Brix Wines – California (local vintners, Escondido) (Sustainable)		43
[Pinot Noir] '17 Mohua – Central Otago, New Zealand (Sustainable)	13	39
[Pinot Noir] '15 Chanin Wine Co. – Santa Barbara, California (Sustainable)		60
[Petite Sirah] '18 McManis Family Vineyards – Lodi, California (Sustainable)	9	27
[Merlot] '18 Honoro Vera – Jumilla, Spain	8	24
[Malbec] '18 'Padrillos' by Ernesto Catena Vineyards – Mendoza, Argentina		28

Bold Reds with Character & Balance – Rich & Full-Bodied

[Cabernet Sauvignon] '16 Daniel Cohn 'Bellacosa' – North Coast, California	13	39
[Cabernet Sauvignon, Cabernet Franc] '18 Genuine Risk Red Blend – Central Coast, California		40
[Merlot, Cabernet Sauvignon, Cabernet Franc] '14 Chateau Dumas Cenot Bordeaux Supérieur – Bordeaux, France		39
[Merlot blend] '16 Chateau Carbonneau 'Sequoia' Sainte-Foy-Bordeaux – Bordeaux, France (Sustainable)		30

Dessert Wines – an Indulgent Conclusion

[Grenache] '16 M. Chapoutier Banyuls – Roussillon, France (500 ml)		40
[Chenin Blanc] '97 Marc Bredif 'Nectar' Vouvray Moelleux – Loire, France (375 ml) *		54
[Riesling] '16 Hexamer Meddersheimer Altenberg Eiswein – Nahe, Germany (375 ml) (Sustainable) *		115