

# BEER & BEVERAGES

## BEER ON DRAUGHT

NEW BELGIUM BREWING BLUE PADDLE <i>BOHEMIAN PILSNER</i>	16 oz	6.00
ANCHOR LIBERTY ALE <i>AMERICAN I.P.A.</i>	16 oz	6.00
SIERRA NEVADA KELLERWEIS <i>HEFEWEIZEN</i>	16 oz	6.00
SIERRA NEVADA RUTHLESS RYE I.P.A. <i>SPRING SEASONAL</i>	16 oz	6.00

## BEER IN BOTTLES

Abita Light <i>Light Lager</i> NEW ORLEANS		5.50
Affligem Blond <i>Belgian Blond Ale</i> BELGIUM		7.00
Anchor Steam <i>Common Ale</i> SAN FRANCISCO		5.50
Anchor Porter <i>Robust Porter</i> San Francisco		5.50
Bear Republic "Racer 5" <i>American I.P.A.</i> California		6.00
Lost Coast "Downtown Brown" <i>American Brown Ale</i> California		5.50
North Coast "Old Rasputin" <i>Russian Imperial Stout</i> CALIFORNIA		7.00
North Coast "Red Seal" <i>American Amber Ale</i> CALIFORNIA		5.50
Peroni <i>Pilsner</i> ITALY		5.50
Russian River "Pliny the Elder" (500ml) <i>Double I.P.A.</i> CA		11.50
Sierra Nevada <i>American Pale Ale</i> CALIFORNIA		5.50
Stone Brewing <i>American Pale Ale</i> CALIFORNIA		6.00
Stone Brewing "Oaked Bastard" <i>American Strong Ale</i> CALIFORNIA		8.50
Unibroue "Blanche De Chambly" <i>Belgian Style Witbier</i> CANADA		7.00
Victory "Prima Pils" <i>German Style Pilsner</i> PENNSYLVANIA		6.00
Clausthaler <i>Non Alcoholic Pilsner</i> GERMANY		5.50

## BEVERAGES

Lauretana Acqua Minerale, Still	750 ML	6.00
Lurissa, Acqua Minerale, Sparkling	750 ML	6.00
Lurissa, Acqua Minerale, Sparkling	500 ML	4.00
Henry Weinhard's Root Beer		3.50
Bundaberg Ginger Beer		3.50
San Pellegrino Italian Sodas		
Aranciata ( <i>Orange</i> ), Limonata ( <i>Lemon</i> )		3.50
Elderflower Spritzer		3.50
Fresh Squeezed Lemonade		3.75
Fresh Squeezed Limeade		3.75
Iced Tea		2.75
Coca-Cola		2.50
Diet Coke		2.50
Sprite		2.50
Ginger Ale		2.50

## WINES BY THE GLASS

### VINO SPUMANTE

		GLASS	BOTTLE
NV	Prosecco, La Marca, Veneto .....	9.00	30.00
NV	Brut Rosé, J Vineyards, Russian River Valley.....	14.00	52.00
NV	Brut Reserve Champagne, Billecart-Salmon (375 ml).....	22.00	40.00
2009	Moscato d'Asti 'La Caliera', Maragliano, Piemonte (375ml) .....	11.00	20.00

### VINO BIANCO

2010	Sauvignon Blanc, Bliss Family, Mendocino.....	8.00	28.00
2010	'San Vincenzo' (Garganega/Chardonnay/Trebbiano), Anselmi, Veneto .....	8.50	34.00
2010	Malvasia Bianca, Birichino, Monterey.....	9.00	34.00
2010	'Anthilia' (Ansonica/Inzolia), Donnafugata, Sicilia .....	9.50	36.00
2010	Pinot Bianco, Elena Walch, Alto Adige .....	10.00	38.00
2010	Pinot Grigio, Erste Neue, Sudtirol, Alto Adige.....	11.00	42.00
2010	Gavi (Cortese) 'Vigneto Massera', Massone, Piemonte.....	12.00	44.00
2009	Chardonnay, Stuhlmuller Vineyards, Alexander Valley.....	14.00	52.00



### VINO ROSATO

2010	Scherrer (Pinot Noir/Syrah/Zinfandel), Sonoma.....	10.50	40.00
------	--	-------	-------

### VINO ROSSO

2010	Chianti 'Cetamura', Coltibuono, Toscana .....	8.00	32.00
2006	Rosso di Montalcino (Sangiovese), Castiglion del Bosco .....	9.50	38.00
2009	Barbera d'Asti, Damilano, Piemonte.....	10.50	42.00
2007	Syrah, Scherrer, Russian River Valley.....	12.00	46.00
2010	Etna Rosso (Nerello Mascalese), Tenuta della Terre Nere, Sicily.....	13.50	50.00
2010	Pinot Noir, Tramin, Sudtirol, Alto Adige .....	14.00	52.00
2007	Valpolicella Superiore Ripasso 'Ca' del Laito', Bussola, Veneto .....	15.00	56.00
2006	Cabernet Sauvignon, Saddleback, Napa.....	15.50	58.00

## ROSE PISTOLA COCKTAILS

### Solstice 10

Tequila, Gran Classico, Orange, Lemon & Lime

### Rose Pistola Negroni 11

Junipero Gin, Carpano Antica & Gran Classico

### Blood Orange Caiparissima 10

Ron Abuelo 7 Year Rum, Blood Orange,  
Elderflower & Lemon

### La Pesca Martini 11

Boyd Blair Vodka, Peach Puree,  
Ginger, Mint & Lemon

### Sazerac 11

Templeton Rye, Brown Sugar, Absinthe

### Forbidden Fruit 11

Marie Duffau "Napoleon" Armagnac, Grapefruit,  
Lemon, Honey & Absinthe

ROSE PISTOLA WELCOMES OUTSIDE WINE TO BE OPENED AT \$15/BOTTLE FOR THE FIRST TWO BOTTLES AND \$30/BOTTLE FOR THE SECOND TWO BOTTLES. ANY OTHER REQUESTS SHOULD BE APPROVED BY MANAGEMENT.

## DINNER

### ANTIPASTI

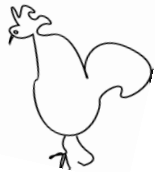
- House Marinated Mixed Olives 5  
Sweet Potato Chips with Paprika & Orange Zest 7  
Roasted Iron Skillet Mussels with Drawn Butter 14  
Grilled Octopus with Puntarelle, White Beans, Fennel & Lemon 15  
Ahi Tuna Tartare with Pickled Vegetables & Salted Water Crackers 15  
Bufala Mozzarella with Roasted Peppers, Olive Tapenade & Toasted Bread 15  
Fritto Misto of Snapper, Calamari & Rock Shrimp with Parsley Aioli & Lemon 15  
American Kobe Beef Carpaccio with Arugula, Balsamic Gelatina & Parmesan 14  
Roasted Beets with Arugula, Ricotta Salata, Mandarins & Pomegranate Vinaigrette 10

### SALADS & SOUP

- Pancetta & Umbrian Lentil Soup with Mixed Herb Pesto 8  
Chopped Salad with Point Reyes Blue Cheese Vinaigrette 8  
Little Gems Caesar Salad with Poached Farm Egg & Reggiano 10  
County Line Harvest Baby Greens with Parmesan, Croutons & Red Wine Vinaigrette 7

### BRUSCHETTE

- Braised Oxtail Ragú with Horseradish Salsa Verde 13  
Sardines with Radish-Celery Salad & Ligurian Lemon Oil 14  
Gorgonzola, Comice Pear, Hazelnuts & Rose Petal Syrup 12  
**ADD** Poached Farm Egg 3



### TODAY'S PASTA

- Tagliatelle with Seafood Sauce 20  
Spaghetti with Pork Meatballs & Lemon Zest 17  
Baked Spugnone with Oxtail Sugo & Provolone 18  
Farfalle with Lobster, Mandarins & Micro Greens 18  
Tagliarini with Chanterelle Mushrooms, Rosemary & Ricotta Salata 18  
Black Truffle-Ricotta Ravioli with a Parmesan-Fennel Brodo & Butter 17

### SALUMI PLATE

\$6 each  
\$15 for five  
\$20 try them all

### HOUSE MADE

Fennel  
Toscana  
Bresaola  
Pepperoni  
Mortadella  
Hot Coppa  
Mild Coppa

### IMPORTED

San Daniele Prosciutto

*All Meats Served with  
Pickled Vegetables*

### ARTISAN CHEESES

\$6 each  
\$14 for three  
\$24 for all five

**Quadro di Bufala**  
*Lombardia, Italy*  
*Buffalo Milk*

**Brescianella Fresca**  
*Lombardia, Italy*  
*Cow's Milk*

**Petit Basque**  
*Pyrenees, France*  
*Sheep's Milk*

**Valdeón**  
*León, Spain*  
*Cow & Goat Milks*

**Verzin di Capra**  
*Piemonte, Italy*  
*Goat's Milk*

## DINNER

### FROM OUR WOOD FIRED OVEN

#### PIZZA

*All pizzas are 12" thin crust*

Stracchino Stuffed Foccacia	17
Chanterelle Mushrooms & Bacon	18
Quattro Formaggi, Caramelized Onions & Thyme	17
Bufala Mozzarella with Chicories & Mixed Herb Pesto	18
House Cured Pepperoni, Roasted Peppers & Arugula	18
Cheese	12



#### ADD THESE ITEMS

Basil	1	Onions	2	Truffle Oil	4
Olives	2	Farm Egg	3	Cured Meats	5
Arugula	2	Mushrooms	5	Pastis Sausage	3



#### TODAY'S ENTRÉES

<b>BRAISED MAHI MAHI</b> with Heirloom Carrots, Leeks & Capers	27
<b>SEAFOOD STUFFED CALAMARI</b> with Due Polente & Puttanesca	25
<b>SLOW BRAISED VEAL OSSO BUCO</b> with Saffron Risotto & Citrus	26
<b>GRILLED TERRORIZED RIBEYE</b> with Mashed Potatoes & Grilled Chicories	35
<b>GRILLED BRANZINO FILLET</b> with Cannellini Beans, Fennel, Arugula & Lemon	27
<b>GRILLED NIMAN RANCH PORK CHOP</b> with Roasted Vegetables & Mustard Fruits	25
<b>HOFFMAN FARMS CHICKEN AL MATTONE</b> with Broccoli di Cicco & Compound Butter	22
<b>SEARED PETRALE SOLE FILLET</b> with Umbrian Farro Salad & Blood Orange Beurre Blanc	27
<b>LOCAL DUNGENESS CRAB CIOPPINO</b> with Clams, Rockfish, Prawns, Calamari & Grilled Ciabatta	32
<b>BAKED SWEET PRAWNS &amp; SCALLOP</b> with Cauliflower Purée, Spinach, Bread Crumbs & Balsamic	30

#### VEGETABLE SIDES

Fried Potatoes with Marash Chile	5
Sautéed Spinach with Garlic & Lemon	6
Grilled Broccoli di Cicco with Calabrian Chile	6
Due Polente with Mascarpone & Cracked Pepper	6
Roasted Brussels Sprouts with Pancetta, Lemon & Fried Capers	6



**EXECUTIVE CHEF MARK GORDON    CHEF DE CUISINE PABLO ESTRADA**

WHENEVER POSSIBLE WE USE LOCAL ORGANIC INGREDIENTS GUIDED BY PRINCIPLES OF SUSTAINABILITY.

FEBRUARY 3, 2012