

Diavola Pizzeria & Salumeria

ANTIPASTI



- House Cured Salami & Cheese** 30.00
Daily Selection of House Cured Meats & Local Vegetables w/ Imported & Domestic Cheeses
- Diavola Chop Salad** 16.00
Chicory, Local Greens, Salami, Bacon, Ceci Beans, Oregano, Pepperoncini, Pecorino, Pickled Onions, Gorgonzola & Red Wine Vinaigrette
- Oven Roasted Beets** 17.00
Local Greens, Fennel, Sunflower & Pumpkin Seeds, Feta, Pickled Red Onions & Herbs w/ a Citrus Vinaigrette & Buttermilk
- Mediterranean Octopus** 20.00
N'Duja Tapenade, Crispy Potato, Salsa Verde, Fennel, Celery Heart, Frisee, Pepper Aioli, Bottarga & Lemon Vinaigrette
- Local Radicchio & Chicory Salad** 18.50
Guanciale, Pecorino, Fried Leeks & Potatoes, Pomegranate, Mustard Greens, Burnt Carrots & Buttermilk Bagna Caulda Dressing

SPECIALS



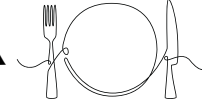
- Crispy Veal Sweetbread** 24.00
Castelvetro Olives, Lemon & Black Garlic Relish, Celery Root Puree, Endive, Fennel, Hoshigaki Persimmons, Miso & Sesame Dressing
- Fritto Misto** 18.50
Lemon, Fennel, Turnips, Onion, Sage, Calamari, Sardines & Smoked Pepper Aioli
- Pasta Fazool** 14.50
Italian Heirloom Beans, Tomato, Pasta, Local Greens, Prosciutto, Parmigiano & Crostino
- Mussels & Fries** 22.00
Gorgonzola Dolce Latte, Black Garlic, Chorizo, Creme Fraiche, Green Onion & Vermouth
- Parmigiano & Taleggio Arancini** 18.00
Spicy Tomato & Mushroom Vodka Sauce w/ Castelmagno Cheese
- Crispy Brussel Sprouts** 20.00
Hazelnuts, Fried Egg, House Smoked Ham, Chestnuts, Sautéed Sweet Onions, Shiitake Mushrooms, Blood Orange & Celery Root Puree

PASTA



- Mushroom Ravioli al Casino** 27.00
Artichokes, Speck, Taleggio Crema, Leeks, Brown Butter Soffritto, Marsala & Basil
- Bucatini alla Carbonara** 27.00
Guanciale, Smoked Octopus, Uni, Parsley, Cured Egg, Green Onion & Pecorino
- Spaghettini w/ Pork Cheek Ragu** 26.00
Slow Braised Pork & Beef w/ Basil & Parmigiano
- Chestnut Gnocchi w/ Dungeness Crab** 29.00
Scallops, Peperoncino, Kale, Verjus, Bread Crumb, Basil, Lemon Zest, Ricotta Salata & Celery Root Puree, Green Garlic
- Mafaldine w/ Duck Bolognese** 27.00
Hazelnuts, Smoked Pecorino, Fresh Cracked Peppercorn, Chives & Rosemary

CENA



- Chicken Under a Brick** 32.00
Kale & Herb Gnudi, Mushroom Pan Sauce, Celery Root Puree, Local Greens & Local Carrots
- Ligurian Seafood Stew** 38.00
Whole Shrimp, Clams, Mussels, Squid, Halibut, Crab Potatoes, Polenta, Parsley & Crostini
- Sardines al Beccafico** 24.00
Sicilian Stuffed Sardines, Heirloom Beans, Olives, Fennel, Pine Nuts, Citrus, Bay Leaf, Green Garlic & Celery Hearts
- Grass-Fed 40 oz Ribeye for Two** 95.00
Grilled Caesar Salad w/ Steak Fries
- Oven Roasted Stuffed Quail** 28.00
Sautéed Local Chard w/ Pine Nuts & Currants, Lentils, Celery Root Puree & Balsamic

PIZZA



- Margherita** 23.00
Mozzarella di Bufala, Basil & Tomato Sauce
- Manhattan NY Pie** 23.00
Mozzarella, Provolone, Fior di Latte, Cheddar, Brick Cheese, & Sicilian Oregano
- The Bee Sting** 24.00
Fior di Latte, Basil, Serrano Peppers, Ricotta, Salami Pepperoni, Hot Honey, House Ranch & Tomato Sauce
- King Kamehameha** 24.00
Roasted Pineapple, Pickled Jalapeños, Smoked Ham, Canadian Bacon, Pepperoni, Bacon & Sweet Red Onion
- La Bellucci** 24.00
Mortadella, Confit Garlic, Smoked Gouda, Artichokes, Lemon Zest, Mushrooms, Red Onion & Taleggio Crema
- Elmo** 24.00
Prosciutto Cotto, Garlic Oil, Gorgonzola & Red Onions
- Bambino** 24.00
Sicilian Style Baked Pizza w/ Fresh Mozzarella, House Smoked Sausage, Basil, Oregano, Tomato & Olives
- Sonja** 24.00
Tomato, Mascarpone, Prosciutto & Arugula
- Salsiccia** 24.00
House Sausage, Pecorino, Red & Green Onions
- Inferno** 23.00
Roasted Red Peppers, Tomato, Basil, Provolone, Mozzarella, Serrano, & Calabrian Chili Peppers
- Dictator** 24.00
Marinated Short Rib, Korean BBQ Sauce, Garlic, Serrano Chiles, Green Onions, Kimchi & Kewpie
- Prosciutto & Funghi** 24.00
Sautéed Mushrooms, Hot Pepper Spread, Prosciutto Cotto, Basil, Gorgonzola & Tomato

Add To Any Pizza

- House Sausage / Prosciutto / House Salami 5
Mozzarella di Bufala / Anchovies 4 / Farm Egg 3
Gluten Free Crust 5 / Dairy Free Cheese 3
House Ranch 2 /



Our Produce,
 Meat, Pork, Poultry & Fish
 Comes From Local Farms, Ranches & Fisheries
 Guided by Principles of Sustainability.

Groups of 8 or more are subject
 to a 20% service charge

Cake/Dessert Fee. \$4.50 Per Person

Diavola Cocktails

Paper Plane

Old Forester Bourbon, Cappelletti,
 Amaro Nonino, Fresh Citrus

G.G.C. Negroni

London Dry Gin, Campari, Carpano Antica Vermouth

G.G.C. Manhattan

Old Forester Bourbon, 1776 Rye,
 Carpano Antica Vermouth & Bitters

Aperol Spritz

Aperol, Prosecco, Club Soda, Orange

Tempesta Italiana

Del Capo Amaro, Mount Gay Rum,
 Fresh Citrus, Ginger Syrup
 & Soda water

Dive Bar Mai Tai

Mount Gay Rum, Cointreau, Lime, Amaretto,
 Blood Orange Whipped Cream

Beer / Drinks

TAP

Peroni Azzuro
 Rome, Italy

7.00

Barrel Brothers Brewing Co.
 "Por Que No?" Lager
 Windsor, CA

7.25

Henhouse Brewing Co.
 IPA
 Santa Rosa, CA

7.50

Moonlight Brewing Co.
 "Death & Taxes" Black Lager
 Santa Rosa, CA

7.25

BOTTLE / CAN

Athletic Brewing Co. N/A Ale

5.00

Old Caz Cazzers Sour

8.00

Coors Light

4.25

Sapporo

5.50

Mauui Bikini Blonde Ale

5.50

HARD CIDER

Humbolt Cider Co. (16 oz)

8.00

SOFT DRINKS

Bottle Coke

5.50

Can Coke

4.00

Diet Coke

4.00

Sprite

4.00

Iced Tea

5.00

Boylan's Root Beer

4.00

Sparkling Water 750ml

6.00

Pellegrino Aranciata

5.00

Pellegrino Pompelo

5.00

Pellegrino Aranciata Rosso

5.00

i dolci 12.00

Cannoli

Ricotta & Mascarpone w/ Dark Chocolate, Pistachios & Citrus Marmalade

Tiramisu

Cocoa Powder & Shaved Dark Chocolate

Meyer Lemon Tart

Chocolate Ganache, Meringue Crisp & Almonds

Ricotta Cheesecake

Preserved Plums & Toasted Pecans

Panna Cotta

Balsamic Figs & Rosemary

Pear & Currant Galette

Streusel, Caramel Sauce, Vanilla Ice Cream,
 and Persimmons

Chocolate Torte (gf)

Brown Sugar Creme Anglaise, Caramel Sauce

Affogato

Double Espresso Poured Over Vanilla Soft Serve w/ Biscotti

Straus Organic Soft Serve - Vanilla, Chocolate or Swirl

Small Cup: \$5.00 or Small Cone: \$6.00