

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, Goat Cheese, Pickled Red Onions & Herbs w/ a Citrus Vinaigrette & Buttermilk
- Mediterranean Octopus 20.00
N'Duja Tapenade, Crispy Potato, Salsa Verde, Fennel, Celery Heart, Frisee, Smoked Paprika Aioli, Bottarga & Lemon Vinaigrette
- Local Radicchio & Chicory Salad 18.50
Guanciale, Pecorino, Fried Leeks & Potatoes, Burnt Carrots & Buttermilk Bagna Caulda Dressing

SPECIALS



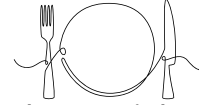
- Spring Bruschetta 20.00
Wild Mushrooms, Spring Peas, Snap Peas, Stracciatella, Calabrian Chili Oil & Pecorino
- Fritto Misto 22.00
Shrimp, Calamari, Sardines, Sage & Smoked Pepper Aioli
- Crispy Veal Sweetbreads 26.00
Castelvetro Olives, Lemon & Black Garlic Relish, Celery Root Puree, Pea Shoots, Snap Peas, Artichokes, Miso & Sesame Dressing
- Saffron & English Pea Arancini 18.00
Spicy Tomato & Mushroom Vodka Sauce, w/ Castelmagno Cheese & Walnut Pesto
- Fried Squash Blossoms 20.00
Stuffed w/ Corn, Ricotta, Zucchini & Ricotta & Basil Frisee, Agrodolce, Lemon, Roasted Corn & Chili Morita
- Fried Porcini & Dry Creek Peach 24.00
Leek Salsa Verde, Dry Creek Peach, Frisee, Lambrusco Vinaigrette, Shiitake Mushrooms & Lemon Zest

PASTA



- Linguine alla Chitarra w/ Manila Clams 27.00
Mendocino Uni, Clams, Mussels, Potato, Chard, Parsley, Bottarga, Potato Crema, Tomato & Cacciocavallo
- Spaghettoni w/ Pork Cheek Ragù 26.00
Slow Braised Pork & Beef w/ Basil & Parmigiano
- Potato Gnocchi w/ Lamb Sugo 27.00
Pecorino Sardo, Spinach, English Peas & Snap Peas
- Mafaldine alla Nerano 28.00
Sicilian Pesto, Scallop Crudo, Shaved Ricotta, Cherry Tomatoes, Creme Fraiche, Fried Zucchini, Parmigiano & Bottarga
- Local Nettle & Ricotta Angnolotti 27.00
Artichokes, Speck, Leeks, Brown Butter Sofritto, Stracciatella, Pea Shoots & Basil

CENA



- Chicken Under a Brick 32.00
Ricotta & Kale Gnudi, Porcini, Romano Beans Shallot & Sherry Vinegar Pan Sauce, Local Greens & Celery Root Puree
- Alaskan King Salmon 38.00
Risotto, Parmigiano, Roasted Corn, Zucchini, Cherry Tomato Green Beans, Basil, Pistachio & Lemon Gremolata
- Grass-Fed 40 oz Ribeye for Two 95.00
Grilled Caesar Salad w/ Steak Fries
- Soft Shell Crab Tempura 28.00
w/ Lemon Caper Brown Butter, Cherry Tomato, Corn, Zucchini, Basil, Uni Aioli w/ Pea Shoots, Arugula, Frisee, Fennel & Orange Vinaigrette

PIZZA



- Margherita 24.00
Mozzarella di Bufala, Basil & Tomato Sauce
- The Bee Sting 24.00
Fior di Latte, Basil, Serrano Peppers, Ricotta, Salami Pepperoni, Hot Honey, House Ranch & Tomato Sauce
- King Kamehameha 26.00
Roasted Pineapple, Pickled Jalapeños, Red Onion Smoked Ham, Canadian Bacon, Pepperoni & Bacon
- Diavola 24.00
Roasted Red Peppers, Provolone, Arugula & Sliced Sicilian Meatballs
- Lil Briezzy 24.00
Yukon Gold Potato, Carmelized Onion, Brie, Basil Mozzarella & Green Onion
- Bambino 24.00
Sicilian Style Baked Pizza w/ Fresh Mozzarella, Olives, House Smoked Sausage, Basil, Oregano & Tomato
- Sonja 24.00
Tomato, Mascarpone, Prosciutto & Arugula
- Salsiccia 24.00
House Sausage, Pecorino, Red & Green Onions
- Inferno 24.00
Roasted Red Peppers, Tomato, Basil, Provolone, Mozzarella, Serrano, & Calabrian Chili Peppers
- Dictator 25.00
Marinated Short Rib, Korean BBQ Sauce, Garlic, Serrano Chiles, Green Onions, Kimchi & Kewpie

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 Apres Cocktails 14.00

Crystal Clear Lemon Drop
360 Vodka, Triple Sec, Simple Syrup, Citrus

Aperol Spritz
Aperol, Prosecco, Club Soda, Orange

G.G.C. Negroni
London Dry Gin, Campari, Carpano Antica Vermouth

Certified Fresh
Mezcal, Tomato Water, Olive Oil

G.G.C. Manhattan
Old Forester Bourbon, 1776 Rye,
Carpano Antica Vermouth & Bitters

Strawberry Basil Margarita
Arette Blanco, Agave, Cointreau, Lime

Beer / Drinks

| TAP | BOTTLE / CAN | SOFT DRINKS |
|---|--------------------------------|---------------------------------|
| Peroni Azzuro Rome, Italy 7.00 | Coors Light 4.25 | Bottle Coke 5.50 |
| Barrel Brothers Brewing Co. "Por Que No?" Lager Windsor, CA 7.25 | Sapporo 5.50 | Can Coke 4.00 |
| Henhouse Brewing Co. IPA Santa Rosa, CA 7.50 | Maui Bikini Blonde Ale 5.50 | Diet Coke 4.00 |
| Moonlight Brewing Co. "Death & Taxes" Black Lager Santa Rosa, CA 7.25 | Old Caz Cazzers Sour 8.00 | Sprite 4.00 |
| | Non- Alcoholic | Iced Tea 5.00 |
| | Athletic Brewing N/A Ale 5.00 | Boylan's Root Beer 4.00 |
| | Peroni 5.00 | Sparkling Water 750ml 6.00 |
| | HARD CIDER | Pellegrino Aranciata 5.00 |
| | Humbolt Cider Co. (16 oz) 8.00 | 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

Ricotta Cheesecake

Preserved Plums & Toasted Pecans

Strawberry Galette

Basalmlc Glaze, Rosemary & Crème Anglaise

Panna Cotta

Rhubarb, Blood Orange, Rosemary Balsamic & Pistachio

Chocolate Cake (GF)

Pears, Crème Anglaise

Affogato

Double Espresso Poured Over Vanilla Soft Serve w/ Biscotti

Straus Organic Soft Serve - Vanilla, Chocolate or Swirl

Small Cup: \$6.00 or Small Cone: \$7.00

