

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 Onion, Citrus & Herbs w/ Citrus Vinaigrette & Buttermilk Dressing

Radicchio Salad 17.00

Frisée, Parmigiano & Basil w/ Balsamic Vinaigrette

Grilled Caesar Salad 18.00

Puntarelle, Little Gem, Radicchio, Bread Crumbs, Hazelnuts, Parmigiano, Lemon & Bagna Caulda

Truffled Pecorino & Sgabei 20.00

Fried Ligurian Bread, Mortadella, Favas & Cauliflower Agrodolce

Mediterranean Octopus 20.00

N'Duja Tapenade, Crispy Potato, Salsa Verde, Fennel, Celery Heart, Frisee, Pepper Aioli, Bottarga & Lemon Vinaigrette

LUNCH SPECIALS

Diavola Fish n' Chips with Oysters 24.00

Beer Battered Ling Cod & Oysters, Tartar Sauce, Pickled Cabbage Slaw & Fries

Albacore Tuna Melt 22.00

Havarti, Comete, Toma, Gruyere, Jack, Cheddar, Asparagus, Snap Peas w/ Creamy Tomato Soup

Angel Hair all Assassina w/ Garlic Shrimp 26.00

Shrimp, Calabrian Chilis, Tomato & Basil

PANINI & TACOS

The Dagwood Turkey Club 22.00

Smoked Turkey, Bacon, Spam, Toma Cheese, Kimchi Aioli, Avocado, Lettuce, Tomato & Brie

Spicy Fried Chicken 22.00

Pickled Cabbage Slaw, B&B Pickles, Cilantro, Hot Sauce & Parmigiano Aioli On Sgabei Bread

Diavola Burger 22.00

Mustard Fried Grassfed Beef Patty, Cheddar Cheese, Caramelized Onions, Secret Sauce on Sesame Bun w/ Crispy Potatoes & B&B Pickles
Add: Bacon 2 / Egg 3 / Mushrooms 2 / Gorgonzola 2

Italian Hoagie "La Bestia" 22.00

Spicy Salami, Sopressata, Genoa Salami, Mortadella, Coppa, Provolone, Mufaletta Spread, Mozzarella, Peperoncini Dressing, & Sicilian Chop Salad

Local Rock Cod Tacos 22.00

Fried Cod, Pickled Cabbage & Onions, Cilantro, Arugula, Radish, Lemon, Corn Tortillas & Spicy Aioli

Diavola Super Quesabirria Tacos 22.00

Crispy Carnitas, Mozzarella & Cotija Cheese, Onion, Cilantro, Radish, Tortillas, Salsa de Carmen & Beef Short Rib Consomme

PASTA

Potato Gnocchi 24.00

Asparagus, Truffle Oil, Mushrooms, Sofritto, Snap Peas, Truffle Pecorino Cream & Parmigiano

Rigatoni w/ Pork Cheek Ragù 26.00

Slow Braised Pork & Beef w/ Basil & Parmigiano

Ravioli ai Quattro Formaggi 25.00

Roasted Fennel, Tomato Sauce, Basil, Pistachio, Olives & Leeks

PIZZA

Lil Briezzy 24.00

Yukon Gold Potato, Carmelized Onion, Brie, Basil Mozzarella & Green Onion

Margherita 24.00

Mozzarella di Bufala, Basil & Tomato Sauce

King Kamehameha 26.00

Roasted Pineapple, Pickled Jalapeno, Canadian Bacon, Smoked Ham, Bacon, Pepperoni, & Sweet Red Onion

Romana 24.00

FTomato, Garlic, Oregano, Olives, Capers, Anchovies, Mozzarella Di Bufala & Calabrian Chiles

Dictator

Marinated Short Rib, Korean BBQ Sauce, Garlic, Serrano Chiles, Green Onions, Kimchi & Kewpie 24.00

The Bee Sting

Fior di Latte, Basil, Serrano Peppers, Ricotta, Pepperoni, Salami, Honey, House Ranch & Tomato Sauce 24.00

Elmo

Prosciutto Cotto, Garlic Oil, Gorgonzola & Red Onions 24.00

Diavola

Roasted Red Peppers, Provolone, Arugula & Sliced Sicilian Meatballs 24.00

Cha Cha Cha

House Smoked Pork Belly, Roasted Red Peppers, Goat Cheese & Green Onion 24.00

Sonja

Tomato, Mascarpone, Prosciutto & Arugula 24.00

Salsiccia

House Sausage, Pecorino, Red & Green Onions 24.00

Inferno

Roasted Red Peppers, Tomato, Basil, Provolone, Mozzarella, Serrano, & Calabrian Chili Peppers 24.00

Prosciutto & Funghi

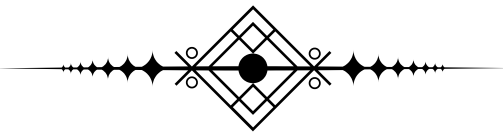
Sautéed Mushrooms, Hot Pepper Spread, Prosciutto Cotto, Basil, Gorgonzola & Tomato 24.00

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 6 or more are subject
to a 20% service charge
Cake/Dessert Fee. \$4.50 Per Person

Diavola Cocktails

Venetian Spritz
*Select Apertivo, Prosecco, Olives,
Bitters, Lime, Citrus Peel*

Mandarino Spritz
*Mandarino, Prosecco, Agave, Lemon,
Soda water*

Aperol Spritz
Aperol, Prosecco, Orange, Soda Water

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

Raw Ginger Mule
*Vodka, Raw Ginger Syrup, Ginger Beer,
Bitters, Citrus*

G.G.C. Margarita
Arette Blanco, Agave, Cointreau, Lime

Beer / Drinks

TAP	BOTTLE / CAN	SOFT DRINKS
Barrel Brothers Brewing Co. 7.25 Por Que No? Lager Windsor, CA	Coors Light 4.25 Sapporo 5.50 Maui Bikini Blonde Lager 5.50 Athletic Brewing N/A Ale 5.00 Old Caz Cazzers Sour 8.00	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 Limonata 5.00 Apple Juice 4.00
Henhouse Brewing Co. 7.50 IPA Santa Rosa, CA	HARD CIDER 8.00 Humbolt Cider Co. (16 oz)	
Peroni Azzuro 7.00 Rome, Italy		
Moonlight Brewing Co. 7.25 "Death & Taxes" Black Lager Santa Rosa, CA		

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

Panna Cotta
Rhubarb, Blood Orange, Rosemary Balsamic & Pistachio

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

