



WINE • SMALL BITES • MORE

italian cheese & wine pairing

Chef's Selection of 3 Italian Cheeses 1 oz each | \$14
Paired with 3 wines 2 oz pours | \$14

pane

Rosemary & Sea Salt Focaccia v NF | \$8

cicchetti

Marinated Olives v GF NF | \$12

Green Olives, Kalamata Olives, Basil, Garlic Oil, Calabrian Chilli Oil

Prosciutto Di Parma (3 oz) | \$12

Guanciale & Pan Seared Marble Potatoes GF NF | \$10

Arancini NF | \$7

Parmesan Risotto, Mozzarella, Basil Pesto, Pomodoro Sauce

Devil's Thumb Ranch Wagyu Meatball NF | \$8

Pomodoro, Pecorino

Olive Tapenade Bruschetta v DF NF | \$9

Tapenade Served on House-Made Sourdough

Charcuterie Board NF | \$28

Chef's Selections of Cheese & Cured Meats, Olives, Fig Jam
Honeycomb, & Crackers | Severs Two

piccola insalata

Caprese Salad v GF | \$10

Mozzarella, Basil, Balsamic, Basil Pesto

Burrata & Marinated Tomato Salad v GF | \$10

Burrata, Marinated Cherry Tomatoes, Basil, Aged Balsamic, Basil Pesto

Caesar Salad v GF NF | \$8

Romaine Lettuce, House-Made Caesar Dressing, Parmigiano
Garlic Breadcrumbs

Fennel Arugula Salad v GF | \$8

Toasted Pine Nuts, Shaved Pecorino, Lemon Thyme Vinaigrette

personal pizzettes

Marinara v | \$7

Bianco DiNapoli, Tomatoes, Garlic, Fresh Oregano, Olive Oil

Margherita v | \$10

San Marzano Tomatoes, Fresh Basil, Mozzarella

Fungo v | \$12

Local Mushrooms, Caramelized Onions, Mozzarella, Garlic & Truffle Oil

Tangy Italian Pizza | \$12

Garlic Oil, Fresh Mozzarella, Goat Cheese, Calabrese
Pickled Red Onions, Calabrian Honey

Gluten-Free Crust Available



GF= Gluten-Free | V=Vegetarian | NF=Nut Free | DF=Dairy Free

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

20% automatic gratuity added to all parties of 7 or more people.

OSTERIA
giocondo

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wine

BUBBLES

Prosecco, Valdobbiadene, Val D'Oca \$15

WHITES

Friulano, Colli Orientali, I Clivi \$17/64

Indra Sauvignon, Alto Adige, Girlan \$21/80

Pinot Bianco, Dolomites, Terra Alpina \$18/68

Pinot Grigio, Venezia-Giulian, di Lenardo \$14/52

Roscetto, Montecchio, Ferentano Cotarella \$18/68

Turbiana, Lugana, Allegrini \$16/60

ROSÉ

Pinot Grigio Rose, Dolomites, Mezzacorona \$13/48

REDS

Cannonau, Sardinia, Olianas, *organic* \$18/62

Chianti Classico, Toscana, Brancaia \$19/72

Nebbiolo, Langhe, Ratti \$16/64

Rosso di Montalcino, Montalcino, Armilla \$20/76

Pinot Nero, Provincia di Pavia, Cordero San Giorgio \$17/64

Super Tuscan, Bolgheri, Possio Al Tesoro \$25/96

beer

Apricot Blonde, Dry Dock \$7

Pale Lager, Birra Moretti \$8

Juicy IPA, Oskar Blues \$7

Milk Nitro Stout, Left Hand \$7

GLUTEN-FREE

Blonde Ale, Holidaily \$9

Fat Randy's IPA, Holidaily \$8

Pear Cider, Stem \$9

NON-ALCOHOLIC

Italian Lager, Peroni \$7

Golden Ale, Athletic gluten reduced \$7

Cocktails \$15

The Grand

St. Germain, Lime, Prosecco, Soda Water

Highway 40

Tequila Blanco, Luxardo, Grapefruit Juice, Lime

Limonata

House-Made Limoncello, Lemon Juice, Demerara, Soda Water

Double Black

Benchmark, Averna, Sweet Vermouth, Orange Bitters

zero proof \$10

Negroni

Grapefruit Mule

Citron Trinity

Un-Rum Punch



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