

*raw bar*

**Oysters 9**

3 oysters, choose from:

**Chesapeake, Maryland**

**Miyagi, Tomales Bay**

**Kumiai, Baja**

V & G hot sauce, seasonal mignonette,  
and cocktail sauce

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**Shrimp Cocktail 9**

5 ale poached shrimp with  
cocktail sauce and house  
creamed horseradish

.....

**Steelhead Tartare\* 11**

fresh lime, micro cilantro, fresno chili,  
lavosh cracker V&G hot sauce

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**Hand Cut Steak Tartare 13**

soft egg, crescenza cheese, mustard,  
gherkins, smokey carrots, grilled bread

.....

**Farmer's Pickle & Rilette Plate 9**

fruits and vegetables pickled at their  
prime, some spicy and some sweet,  
pork rillettes, grilled bread

\*Limited quantity, get it while we have it!

*starters*

**Roasted Cauliflower-Cheese Fondue 14**

emmenthaler, raclette, fontina, knoll caramelized green garlic, grilled bread

**Grilled Oysters 11**

3 bacon jam, parmesan cheese, pimenton cream, chives

**Charred Avocado Toast, Yup Avocado Toast! 11**

smashed California avocado, lemon juice, arugula, sea salt

**Griddled Baby Octopus 14**

braised baby beets, pork belly "adobo", crispy delta wild rice, mustard cream

**Winter Chopped Salad 10**

roasted first generation farmers delicata squash, braised beets, baby tomato, farro, pomegranate seeds  
mustard greens, pumpkin seeds, crispy onion, garlic herb oil, 18 year balsamic

**Burrata 9**

seasonal fruits, veggies and greens, toasted bread

*entrees*

**House-Made Mushroom Fettuccine Carbonara 23**

farm egg, guanciale, pecorino, cracked black pepper

**House-Made Pappardelle Pasta 23**

pappardelle made in house daily, 12 hour slow cooked pork sugo, fresh pressed local tomatoes, local basil,  
wilted baby tomatoes, shaved ricotta salata, micro basil

**Darn Good Fried Chicken Thighs 27**

chicken thighs double-dipped and fried, sweet potato mashed potato & cheesy biscuit

**Attra Cheeseburger 16**

griddled onion, shredded lettuce, burger cheeses, tomato, spread

**Grilled "Top Feed" Mt. Lassen Steelhead 28**

local cardoon, winter squash hash and creamed local greens

**Prime Rib Filet 34**

roasted bone marrow, roasted broccoli and mushrooms accompanied by scalloped potato skillet

*sides*

**Shroomz 8.5**

cauliflower puree, variety of roasted, grilled, pickled and raw mushrooms, micro greens

**Shishito "Sh\*t She Does" Peppers 8.5**

blistered, fresh lime, garlic oil, queso cotija, like a temperamental woman - at times spicy, at times sweet

**Garlicky Broccolini 8.5**

romesco sauce, lemon, slivered almonds

**Sweet Potato Mash 8.5**

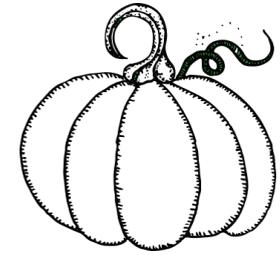
mashed sweet potato, cinnamon, brown sugar

**Slow-Roasted Baby Carrots 8.5**

cilantro-crema, crisp fennel, mezcal pickled onions, cotija cheese, pepitas (it has a kick of spice!)

**Truffle Fries 8.5**

truffle, parmesan, chives



*fall 2017*

Attraversiamo means to "cross over."  
We're excited you're here so you can  
cross over and try something new.  
Our regulars call us Attra, you can too!

We're proud to support our local  
farms & community. Almost everything  
on this menu is within 100 miles -  
including all our tableware made by the  
talented Clay Club at Heritage High.

.....  
G&S Farms

First Generation Farms

Frog Hollow Farms

Knoll Organic Farms

Miss Bee Haven Honey

Passmore Ranch

Mary's Chicken

Tomales Bay Oyster Company

Clover Stornetta Farms

Comanche Creek Farms

Tasteful Selections

*attraversiamo seasonal*

**AL FRESCO**

*absolut lime vodka, thai basil, lime, watermelon, prosecco*

**STRAWBERRY KIWI CUP**

*pimm's no.1, kiwi, strawberry, cucumber, mint, soda water*

**DROP THE BEET**

*st george green chili vodka, beet, lemon, egg white, celery bitters*

**SHIPWRECK**

*el dorado rum, plantation pineapple rum, passionfruit, vanilla, lemon*

**ORCHARD JULEP**

*buffalo trace bourbon, mint, apricot liqueur, frog hollow peach conserve*

**FIZZ FACE**

*fords gin, banana liqueur, lime, coconut, egg white, soda water*

*attraversiamo classics*

**SAZERAC**

*bulleit rye, tarriget armagnac, peychaud's bitters, absinthe rinse*

**MARGARITA FUEGO**

*altos blanco tequila, agave, lime, mango, fresno chili, smoked salt*

**AT G&T**

*beefeater gin, fever tree tonic, elderflower, lavender, black pepper,*

**BRENTWOOD POINT**

*wild turkey rye, laird's applejack brandy, green chartreuse, dolin, sweet vermouth, black walnut bitters*

**ATTRaversiamo MULE**

*"hibiscus infused" stolichnya vodka, lime, fever tree ginger beer*

**PALOMA**

*espolon blanco tequila, lime, thyme, feur de sel, mixwell grapefruit soda*

*vino by the glass*

NV	<b>SPARKLING ROSE</b> PRIMATERRA ITALY	9.5
NV	<b>PROSECCO</b> BENVOLIO ITALY	9.5
NV	<b>MOSCATO</b> VILLA ROSA ITALY	8.5
2015	<b>RIESLING</b> MADONNA GERMANY	8.5
2016	<b>SAUVIGNON BLANC</b> MOHUA NEW ZEALAND	9.5
2015	<b>PINOT GRIGIO</b> STELLINA DI NOTTE ITALY	8.5
2014	<b>CHARDONNAY</b> L'ARJOLLE FRANCE	10
2014	<b>CHARDONNAY</b> BLOOMFIELD COCO COUNTY	10
2014	<b>PINOT NOIR</b> MOHUA NEW ZEALAND	12
2015	<b>SANGIOVESE</b> PRIMATERRA ITALY	8.5
2015	<b>CABERNET SAUVIGNON</b> ALCANCE CHILE	12
2011	<b>BARBERA</b> TENUTA L ILLUMINATA ITALY	12

*Attraversiamo*

BRENTWOOD

*Attraversiamo*