

raw bar

^Oysters 9

3 oysters, choose from:

Malpeque, Prince Edward Island

Marin Gem, Tomales Bay

Kumiai, Baja

V&G hot sauce, seasonal mignonette,

and cocktail sauce

^Shrimp Cocktail 9

5 ale poached shrimp with

cocktail sauce and house

creamed horseradish

^Steelhead Tartare 13

fresh lime, micro pepper cress, fresno

chili, lavosh cracker V&G hot sauce

^Hand Cut Ribeye Tartare 13

salt cured egg, whole grain mustard,

capers, shallots, grilled bread

^Steelhead Crudo 13

blood orange, baby fennel, truffle roe

roasted chili oil, mint, micro parsley

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness,

starters

+^Cheese Plate 10

Vine+Grain inspired cheese board with house made pickled fruits or veggies, marcona almonds & something sweet

+^Roasted Cauliflower-Cheese Fondue 14

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

^Whales Cove Mussels 12

garlic, pearl onions, spanish chorizo, white wine, grilled bread

^Griddled Baby Octopus 14

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

Roasted Bone Marrow 10

italian parsley, lemon zest, smoked maldon, grilled bread

+^Burrata 11

seasonal fruits, veggies and greens, toasted bread

+^Winter Chopped Salad 12

roasted first generation farmers delicata squash, braised beets, baby tomato, farro, blood orange

mustard greens, pumpkin seeds, crispy onion, garlic herb oil, 18 year balsamic

entrees

+Smoked Mushroom Carbonara 23

bucatini made in house daily, farm egg, guanciale, pecorino, cracked black pepper

House-Made Pork Sugo 23

rigatoni made in house daily, 12 hour slow cooked pork sugo, fresh pressed local tomatoes, local basil,

wilted baby tomatoes, shaved ricotta salata, micro basil

^Brick Chicken 25

half chicken, house made polenta, roasted chicken jus, local greens

^Attra Cheeseburger 16

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

^Grilled "Top Feed" Mt. Lassen Steelhead 28

local cardoon, crisp pork belly, truffle roe, winter squash hash and creamed local greens

Winter Salad with Steelhead 26

grilled Mt. Lassen steelhead, roasted first generation farmers delicata squash, braised beets, baby tomato,

farro, blood orange, mustard greens, pumpkin seeds, crispy onion, garlic herb oil, 18 year balsamic

^Braised Short Rib 30

boneless short rib, parsnip puree, caramelized pearl onion, beef jus

sides

+^Roasted Seasonal Root Vegetables 8.5

sunchokes, roasted pearl onion, rosemary

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

+^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



winter 2018

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

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 * Coke Farms

Tasteful Selections

Weekly Traditions

wednesday

Dinner for 2 with a bottle of wine - \$45

thursday

Prime Rib

sunday

Fried Chicken

Executive Chef Jourdan de Sanctis

+ denotes vegetarian option

^ denotes Gluten Free or has a GF option

all specialty cocktails 11

attraversiamo seasonal

AL FRESCO

absolut lime vodka, mint, lime, watermelon, prosecco

POETRY IN MOTION

effen cucumber vodka, elderflower, blanc vermouth, lime, grapefruit

DROP THE BEET

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

SHIPWRECK

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

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, tariquet armagnac, peychaud's bitters, absinthe rinse

MARGARITA FUEGO

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

TIN & GONIC

tanqueray 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" stolichnaya vodka, lime, fever tree ginger beer

PALOMA

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

vino by the glass

NV	BLANC DE BLANC CAMPOS FAMILY CONTRA COSTA	9.5
NV	SPARKLING ROSE PRIMATERRA ITALY	9.5
NV	PROSECCO BENVOLIO ITALY	9.5
NV	MOSCATO VILLA ROSA ITALY	8.5
2015	RIESLING MADONNA GERMANY	8.5
2016	SAUVIGNON BLANC MOHUA NEW ZEALAND	9.5
2016	PINOT GRIGIO RUFFINO ITALY	9
2014	CHARDONNAY L'ARJOLLE FRANCE	10
2014	CHARDONNAY BLOOMFIELD COCO COUNTY	10
2014	PINOT NOIR CARMEL ROAD MONTEREY	11
2014	PINOT NOIR MOHUA NEW ZEALAND	12
2015	SANGIOVESE PRIMATERRA ITALY	8.5
2015	CABERNET SAUVIGNON ALCANCE CHILE	12
2011	BARBERA TENUTA L ILLUMINATA ITALY	12
2015	GIGI'S BLEND CAMPOS FAMILY CONTRA COSTA	10
2016	BIG RED BLEND CAMPOS FAMILY CONTRA COSTA	10

beer (some in bottle, some on tap)

PROHIBITION ERA BUDWEISER AMBER FAIRFIELD	5.5
MISSION BREWING BLONDE ALE SAN DIEGO	7.5
ALLOGASH SAISON PORTLAND, MAINE	9.5
HITACHINO NEST WHITE ALE JAPAN	12
SNAKE DOG MARYLAND	7.5
OLD RASPUTIN IMPERIAL STOUT FORT BRAGG	12
TWO ROTATING TAP HANDLES	

non alcoholics, preggers, dd's

COKE, DIET COKE, SPRITE	3
REPUBLIC OF TEA DARJEELING BLACK ICED TEA	4
HOT TEA - GREEN, EARL GREY, CHAMOMILE	3
COFFEE	4
ESPRESSO	4
SPARKLING H2O/BOTTLED H2O	4
ANY SPECIALTY COCKTAIL AS A MOCKTAIL	5