

*raw bar*

**^Oysters 9**

3 oysters

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

**^Shrimp Cocktail 9**

5 ale poached shrimp with  
cocktail sauce and house  
creamed horseradish

**^Seasonal Crudo 13**

always local & ever-changing  
*\*ask us what's on today!*

*salads*

**+^5 Mile Salad 12**

locally sourced salad harvested within  
5 miles of Attraversiamo

**+^Shrimp Salad 14**

local greens, citrus, avocado, radish,  
cotija, housemade vinaigrette

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

^ denotes Gluten Free or has a GF option  
+ denotes vegetarian option

*starters*

**(4) Grilled Oysters 13**

garlic pecorino butter, V+G hot sauce

**+^Burrata 12**

seasonal stone fruit, blistered cherry tomatoes, evoo, 18 year balsamic, micro basil, house made grilled bread

**Warm Goat Cheese Dip 12**

local chevre, fresh herbs, caramelized onion, roasted knoll farm elephant garlic, fresh fruit, house made grilled bread

**Roasted Bone Marrow 10**

italian parsley, lemon zest, smoked maldon, housemade grilled bread

**^Griddled Baby Octopus 14**

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

*entrees*

**+^5 Mile Salad with Chicken Confit 19**

locally sourced salad harvested within 5 miles of Attraversiamo with chicken confit

**^Attra Cheeseburger 16**

griddled onion, shredded lettuce, burger cheeses, tomato, spread, served with fries

**Clam Tagliatelle 27**

tagliatelle pasta, Florida little neck clams, nduja, knoll farm elephant garlic, calabrian chile paste

**Gulf Shrimp Bucatini 28**

bucatini pasta, head on gulf shrimp, house made pesto, black garlic, aleppo pepper, heirloom tomatoes, bottarga

**Passmore Ranch Whole Red Trout 30**

tempura batter, house made tartar, fresh cut slaw, house fries

**Heritage Pork Chop 32**

naturally raised heritage pork, baby swiss chard, farro, local dried fruits,

**Cowboy Handcut House Aged Rib Eye 55**

PX sherry pickled mushroom, pork veloute

cranberry beans, local seaweed, fried potatoes

+ surf & turf gulf shrimp 12

*sides*

**+^Whole Roasted Cauliflower 9**

fried knoll farm garlic, lemon, nunn farm olive oil, aleppo pepper, black garlic aioli, pecorino

**+^Shroomz 10**

porcini purée, wild mushroom conserva, roasted wild mushroom, PX sherry pickled shimeji,

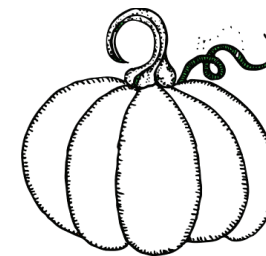
knoll farm garlic chips, nunn farms evoo

**+^Seasonal Brentwood Farms Vegetables 9**

bowl of Brentwood's best veggies

**Truffle Fries 8.5**

truffle, parmesan, chives



*fall 2018*

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

G&S Farms \* First Generation Farms

Dwelly 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 \* Cypress Grove

Nunn Better \* Water2Table

**Pastas made in house daily**

**Weekly Traditions**

*wednesday*

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

*thursday*

Prime Rib

*sunday*

Bubbly Brunch 10-2

Fried Chicken Special

Executive Chef Jourdan de Sanctis

*all specialty cocktails 12*

*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**

*golden state vodka, beet, chili, lemon, egg white, celery bitters*

**SHIPWRECK**

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

**ORCHARD JULEP**

*redemption bourbon, mint, apricot liqueur, ever-changing frog hollow  
fruit conserve*

**FIZZ FACE**

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

**AIN'T MISS BEE HAVEN**

*mezcal, esplan tequila, lime, miss bee haven honey*

*attraversiamo classics*

**SAZERAC**

*redemption 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*

**ATTRA MULE**

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

**PALOMA**

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

**BOURBON RYE SMASH**

*redemption rye bourbon, lemon, ginger, mint, ever-changing frog  
hollow fruit conserve*

*vino by the glass*

NV	BLANC DE BLANC CAMPOS FAMILY CONTRA COSTA	9.5
NV	BRUT STANFORD CALIFORNIA	9
NV	SPARKLING ROSE ROTARI 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
2015	PINOT GRIGIO BENVOLIO ITALY	9
2014	CHARDONNAY BENZIGER SONOMA	10
2015	CHARDONNAY DOMAINE DE BERNIER FRANCE	10
2014	CHARD BLEND DEVIL'S DAUGHTER COCO COUNTY	10
NV	ROSE LOVE NOIR CALIFORNIA	9
2014	PINOT NOIR MOHUA NEW ZEALAND	12
2015	SANGIOVESE PRIMATERRA ITALY	8.5
2017	MALBEC PADRILLOS ARGENTINA	10
2015	CABERNET SAUVIGNON ALCANCE CHILE	12
2015	PRIMITIVO PILUNA CASTELLO MONOCI ITALY	10
2011	BARBERA TENUTA L ILLUMINATA ITALY	12
2016	CABERNET SAUVIGNON RAVAGE CALIFORNIA	11

*beer (some in bottle, some on tap)*

MISSION BREWING BLONDE ALE SAN DIEGO	7.5
ALLOGASH SAISON PORTLAND, MAINE	9.5
HITACHINO NEST WHITE ALE JAPAN	12
HITACHINO NEST ANBAI PLUM ALE JAPAN	12
SNAKE DOG MARYLAND	7.5
OLD RASPUTIN IMPERIAL STOUT FORT BRAGG	12
TWO ROTATING TAP HANDLES	

*non alcoholics, preggers, dd's*

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