

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

^Ryhpez Crudo 15

local dungeness crab, seasonal crudo,
cucumber, avocado

cold starters

+^5 Mile Salad 10

locally sourced salad harvested within
5 miles of Attraversiamo

+^ Burrata 12

roasted winter squash, blistered
cherry tomatoes, pumpkin seeds,
evoo, 18 year balsamic, micro basil

Executive Chef Jourdan de Sanctis

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

warm starters

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 Tartare 14

angus beef, capers, shallots, whole grain mustard, 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 17

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

^Attra Cheeseburger 16

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

Chicken Bucatini 27

bucatini pasta, aglio e olio, parmigiano-reggiano

Tagliatelle Ragu 27

tagliatelle pasta, veal, pork, housemade ragu, parmigiano-reggiano, italian tomatoes

+Fall Orecchiette 28

orecchiette pasta, roasted squash, mushrooms, heritage pork, sherry reduction

^Passmore Ranch Mt. Lassen Steelhead 30

winter salad arugula, micro basil, roasted first generation farmers delicata squash, wilted baby tomato, farro,
pumpkin seeds, crispy leeks, 18 year balsamic

^Heritage Pork Chop 32

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

PX sherry pickled mushroom, pork veloute

^Cowboy Handcut House Aged Rib Eye 55

butter beans, 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

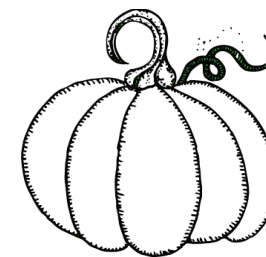
+^Fall Squash Bowl 9.5

curry roasted winter squash, pecorino, spaghetti squash, smoked ricotta, toasted pumpkin seeds

Truffle Fries 8.5

truffle, parmesan, chives

+ denotes vegetarian option



mid-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

\$25 Lobster (Preorder required)

Prime Rib

sunday

Bubbly Brunch 10-2

Fried Chicken Special

^ denotes Gluten Free or has a GF option

all specialty cocktails 12

attraversiamo seasonal

AL FRESCO

absolut lime vodka, thai basil, 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, esplon 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