



ANTIPASTI

Mozzarella “al Minuto” Hand pulled fresh mozzarella, garlic, grilled crostini, olive oil (not recommended for carry out) / 14.95

Wood Fired Asparagus Hazelnut, chile de árbol, tarragon / 9.50

Wood Fired Olives Calabrian chili, lemon juice, citrus zest / 7.95

Salt&Pepper Fried Calamari Roasted garlic aioli / 11.25

Garlic Rolls “Saporito” House made rolls, garlic oil, oregano, sautéed garlic, parmesan / 6.75

Minestrone Soup Mixed vegetables, tubetti pasta, celery, carrots, onions, fennel, zucchini, butter beans, pesto, parmesan / 7.50

Brooklyn Style Arancini Crispy risotto balls, spicy tomato sauce-mozzarella center, salsa verde / 11.95 (extra ball \$2.50)

Crispy Truffle Fries White truffle oil, malt vinegar aioli / 5.75

INSALATE

Mixed Greens Feld greens, piave cheese, balsamic vinaigrette / 9.50 / 17.90

Chopped Salad Romaine & radicchio, garbanzo beans, radish, pepperoncini, kalamata olives, fennel, rosato vinaigrette (tuscan salami add \$3 / \$6) / 11.95 / 22.00

Caesar Chopped romaine, garlic croutons, parmesan, creamy anchovy dressing (chicken add \$3 / \$6) / 10.95 / 21.00

Insalata Di Pollo Chicken, field greens, apples, currants, celery, gorgonzola, candied walnuts / 14.50 / 26.50

PIZZAS

The Queen’s Pizza Bianco di napoli tomato sauce, buffalo mozzarella, whole leaf basil, EVOO, sea salt / 18.95 / 24.95

A La Norma Roasted peppers, grilled eggplant, toasted pine nuts, marinara, fresh mozzarella, calabrian chili oil / 18.95 / 24.95

Margherita Marinara, mozzarella, chopped basil / 14.95 / 18.95

Romano Prosciutto, pesto, tomato confit, burrata, mozzarella, arugula / 18.95 / 22.95

Funghi Crimini, shiitake and beach mushrooms, fontina cheese, truffle oil / 18.95 / 22.95

Positano Sautéed rock shrimp, crescenza cheese, scallions, fried lemons / 18.95 / 22.95

La Bamba Chorizo, ancho-pasilla chili sauce, jalapeños, red onions, cilantro, queso fresco, avocado, crème fraîche / 19.95 / 23.95

Ducati Capicola, spicy italian sausage, mozzarella, marinara, mushrooms, sun dried tomatoes / 19.95 / 23.95

“The Original” Vespa Chicken sausage, roasted onions, spinach, smoked mozzarella / 17.95 / 21.95

New Yorker Pepperoni, marinara, mozzarella / 17.45 / 22.20

Create your Own marinara and mozzarella / 14.95 18.95

TOPPINGS	SM	LG
Vegetables: tomatoes, arugula, spinach, sundried tomatoes, roasted peppers, mushrooms, artichoke hearts, pesto, kalamata olives, onions, eggplant, roasted onions, garlic paste	1.75	2.50
Cheeses: feta, fontina, gorgonzola, smoked mozzarella, goat	1.95	2.95
Meats: italian sausage, chicken sausage, pepperoni, chicken, prosciutto, capicola, pancetta, tuscan salami, crispy bacon	2.50	3.25

*some toppings may not be listed but will still be charged

PANINI & PIADINE

C&B Burger Creekstone farms chuck & brisket patty, gruyere, tomato, butter lettuce, grilled onions, special sauce, toasted brioche bun, truffle fries / 15.95

The Beyond Burger Plant based burger (no soy, no gluten, GMO free), gruyere, tomato, butter lettuce, grilled onions, special sauce, toasted brioche bun, truffle fries / 15.95

Crispy Chicken Caprese Sandwich Burrata, tomatoes, arugula, basil aioli, herbed fries / 15.95

Caprese Piadina Cherry tomatoes, arugula, fresh mozzarella, basil pesto, balsamic vinaigrette / 14.95

Caesar Piadina Romaine, parmesan, creamy anchovy dressing (chicken add \$3) / 14.95

Mediterranean Piadina Spinach, radicchio, kalamata olives, roasted tomatoes, cucumbers, red onions, feta, hummus / 13.50

PASTAS

Spinach Ravioli Ricotta cheese, roasted garlic, sage brown butter sauce / 16.7

Nonna’s Spaghetti Marinara and parmesan (meatballs add \$5) / 10.95

Rigatoni Bolognese Pork and beef ragu, pecorino cheese / 16.25

Chicken Parmesan Mozzarella, marinara, spaghetti / 15.95

COCKTAILS



PTV SIGNATURE COCKTAILS

- PTV Old Fashioned** 12
Buffalo Trace Bourbon, Angostura Bitters, Orange Oil, Brown Sugar
- Pompelmo Margarita** 12
Tequila Blanco, Grapefruit Liqueur, Fresh Lime Juice, Agave
- Barrel Aged Negroni** 13
Gin, Campari, Lo-Fi Gentian Amaro
- Napa Mule** 12
Vodka, Homemade Ginger Beer, Fresh Lime Juice

SEASONAL COCKTAILS

- Winter's Overshadow** 12
Vodka, Madeira, Beet Syrup, Strawberry Puree
- Dreaming of Chocolate** 13
Makers Mark, Orange Infused Green Chartreuse, Creme de Cacao
- Midnight Walk** 11
Rye, Black Tea, Agave Syrup, Guava Puree, Orange Juice
- The Last Gentleman** 14
Blended Scotch, Green Chartreuse, Maraschino Cherry Liqueur, Lime
- Pimm's Lemonade** 10
Pimm's Liqueur, Sparkling Lemonade, Basil Leaves

NO-BUZZ

- Dreaming of Bees** 4
Lavender Honey, Lemonade, Basil, Cherry Syrup

BOOZE-FREE BEVS

- Ferrarelle Sparkling Water (750 ml) 7
- Evian Still Water (750 ml) 7
- House Made Lemonade or Strawberry **Lemonade** 4
- Mezzo e Mezzo** House made lemonade, Black Tea 4
- Juice** Orange, Cranberry, Apple Juice 4
- Cock'n Bull **Ginger Beer** 5
- St. Pellegrino** Aranciata, Limonata 5
- Italian Soda** Cherry, Raspberry 3

WINES (ON TAP)

WHITES

- Peregrine Ranch by Dan Kosta, **Pinot Grigio**, Napa 2018
11 Glass/21 Half Bottle/40 Bottle
- Miner Family, **Sauvignon Blanc** Napa Valley 2018
12 Glass/23 Half Bottle/45 Bottle
- Hudson's Blend, **Chardonnay**, Peregrine Ranch, CA 2016
13 Glass/24 Half Bottle/48 Bottle
- Chenin Blanc**, Gamling&McDuck, Suisun Valley 2016
11 Glass/21 Half Bottle/40 Bottle

ROSÉ

- Leo Steen, **Pinot Meunier**, Napa Valley 2017
12 Glass/23 Half Bottle/44 Bottle

REDS

- Louis M. Martini, **Cabernet Sauvignon**, California 2017
14 Glass/27 Half Bottle/52 Bottle
- S&K Ranch, **Old Vine Zinfandel**, Dry Creek Valley 2016
13 Glass/ 25 Half Bottle/ 49 Bottle
- River Myst Haven, **Pinot Noir**, Sonoma County, 2018
13 Glass/25 Half Bottle/49 Bottle
- Purple Hawk by Dan Kosta, **Bordeaux blend**, Sonoma County, 18'
14 Glass/27 Half Bottle/52 Bottle
- Decoy by Duckhorn, **Merlot**, Sonoma County, California 2018
13 Glass/25 Half Bottle/49 Bottle
- Basket Press, **Red Blend**, Sonoma County,
11 Glass/21 Half Bottle/40 Bottle

We welcome outside wines, however there is a moderate \$20 corkage fee per 750 ml, waived if you buy a bottle from us. 2 bottle, 1 magnum limit. Our corkage fee helps to offer health benefits for all full time employees.

WINES

BUBBLY

- Canella, **Prosecco**, Italy NV 10/40
- Mirabelle by Schramberg, "**Brut**," Northcoast, NV 15/60
- Domaine Carneros, "**Brut Rosé**," Carneros, Napa NV 17/68

ROSÉ

- Starmont, "**Rosé of Pinot Noir**," Carneros, California, 2019 57

WHITES

- Charles Krug, **Chardonnay**, Carneros, Napa 2019 12/44
- Patz and Hall, **Chardonnay**, Dutton Ranch RRV, 2017 72
- Jermann, **Pinot Grigio**, Friuli-Venezia Giulia, Italy 50
- Honig, **Sauvignon Blanc**, Napa Valley, 2019 48

REDS

- Stags' Leap Winery, **Petite Sirah**, Napa Valley, 2017 78
- Hess Shirttail Ranches, **Cabernet Sauvignon**, Northcoast, 17' 40
- Patz and Hall, **Pinot Noir**, Sonoma Coast, 2017 72
- J Vineyards, **Pinot Noir**, California, 2016 48
- Barone Ricasoli, **Sangiovese**, Tuscany, Italy 2016 40
- Il Molino Di Grace, **Chianti Classico**, Tuscany, Italy 2016 45

**FEATURED WINERY
PATZ AND HALL**

PINOT NOIR, SONOMA COAST, 2017

**CHARDONNAY, "DUTTON RANCH,"
RUSSIANRIVER, 2017**

18 GL/72 BTL

BEERS (ON TAP)

- Russian River Brewing, **Pliny the Elder**, 8.0 % ABV 9
- Russian River Brewing, **Damnation Belgium**, 7.5% ABV 8
- Firestone Walker , **Mindhaze IPA**, 6.2 % ABV 8
- Almanac Brewing **Cherry Sournova**, 5.8% ABV (6 oz) 9
- Barrel Brothers, Dad Pants **Pilsner**, 5.4% ABV 8
- Anderson Valley Brewing, **Boont Amber Ale**, 5.8% ABV 8
- Drake's Brewing, **Hefweizen Wheat**, 4.5 % ABV 8
- Drake's Brewing, **1500 Pale Ale**, 5.5 % ABV 8
- Bear Republic, **Racer 5 IPA** , 7.5 % ABV 8

BEERS (BOTTLE)

- Barrel Brothers, **Double IPA** 8.8 % ABV (16 OZ) 11
- Almanac Brewing, **True Kölsch** 5.0 % ABV (16 OZ) 9
- Menabrea, **Italian Lager "Bionda"** 4.6% ABV 5
- Offshoot Co, **Unwind Hoppy Pilsner**, 4.7% ABV (16 OZ) 9



7-0-7 HAPPY HOUR
7 days, 4:00-6:00pm
\$1.50 Oysters + more

