



DINNER

Apps

- Avocado Bruschetta** 12
Jose's Ribs with Pineapple Slaw 10
Burrata with Grilled Bread & Olive Oil 14
Fried Calamari 14
Crab Cakes with Dill Remoulade 18
Wagyu Meatballs 14
Spicy Mussels with Grilled Bread 12

Pizza

- Margherita**
tomatoes and basil 17
Pepperoni + Italian Sausage 18
Mushroom + Thyme
garlic and olive oil 18
Goat Cheese
pesto, sundried tomato, red onion, kalamata olives 18

Soup + Salad

- Minestrone** *cup - 7 bowl - 9*
Mista *baby greens, pickled red onion, candied walnuts, gorgonzola, balsamic vinaigrette* 11
Caesar *romaine, parmesan, anchovies* 11
Caprese *tomatoes, fresh mozzarella, basil, reduced balsamic* 12
Wedge *bacon, red onion, tomatoes, gorgonzola* 12

Pasta

substitute gluten free pasta +1.00

- Burrata Ravioli** *cherry tomatoes, arugula, olive oil, garlic & basil with reduced balsamic* 21
Capellini *roasted tomatoes, bread crumbs, basil, garlic & olive oil* 19
Rigatoni Napoletano *chicken, spinach, creamy marinara* 22
Bolognese *ragu of pork & beef, pappardelle, ricotta* 24
Lobster + Shrimp Ravioli *mushrooms, roasted red bell pepper sauce* 27
Eggplant Parmesan *penne, ricotta, marinara* 21
Chicken Parmesan *mozzarella, marinara, angel hair pasta* 25
Chicken Picatta *lemon, butter, capers, mushrooms, tomatoes, angel hair pasta* 25

Specialties

- TODAY'S FRESH FISH SPECIAL** *server will describe* MKT
9 oz. Filet Mignon *mushroom & red wine demi glace, garlic mashed potatoes* 42
14 oz. NY Steak *garlic mashed potatoes, gorgonzola-herb compound butter* 35
Braised Short Rib Ravioli *mushroom, shallot & marsala cream sauce* 29
Penne Alla Vodka *grilled salmon & prawns, bacon, fennel & spinach in a spicy vodka marinara sauce* 30
Penne Louisiana *chicken, andouille sausage, broccoli, bell pepper, cajun cream sauce* 25
Jose's Ribs *garlic mashed potatoes & pineapple slaw* 24
Fettuccine Pescatore *clams, mussels, calamari & prawns in a spicy marinara* 34

Cocktails

TITO'S MARTINI	<i>tito's, dry vermouth, splash of olive brine, olives</i>	14
DOUG'S OLD FASHIONED	<i>redemption rye whiskey, walnut bitters, rich syrup, orange twist, luxardo cherry</i>	13
APEROL SPRITZ	<i>aperol, sparkling wine, soda</i>	13
SUMMER MARGARITA	<i>herradura silver tequila, lemon & lime juice, elderflower liqueur</i>	13
WHITE PEACH MULE	<i>stoli peach vodka, white peach puree, lime, ginger beer</i>	14

Wine

bubbles

NV BISOL "JEIO"	<i>prosecco italy</i>	10/36
NV CALVET	<i>cremant de bordeaux brut rose bordeaux</i>	11/44
15 DOMAINE CARNEROS	<i>estate brut napa valley</i>	15/60
NV TAITTINGER	<i>brut la francaise, champagne</i>	72

sauvignon blanc, etc

18 MASI	<i>pinot grigio friuli-venezie giulia</i>	11
18 ROUND POND	<i>estate sauvignon blanc rutherford</i>	12
18 DUCKHORN	<i>sauvignon blanc napa valley</i>	

chardonnay

18 SONOMA CUTRER	<i>"russian river ranches"</i>	11
16 WENTE	<i>riva ranch arroyo seco, monterey</i>	13
16 JORDAN	<i>russian river valley</i>	
16 GRGICH	<i>napa valley</i>	
15 SPRING MOUNTAIN ESTATE	<i>napa valley</i>	

rose

2019 FATTORIA SARDI	<i>tuscany</i>	11
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pinot noir

18 WALT by Hall	<i>"blue jay" anderson valley</i>	14	58
16 DAVIS BYNUM	<i>jane's vineyard russian river</i>	15	60
16 SPRING MOUNTAIN	<i>napa valley</i>		75
16 DUMOL	<i>"WESTER REACH" russian river</i>		80

other reds

17 COLOME	<i>estate malbec argentina</i>	11	44
17 KLINKER BRICK	<i>old vine zinfandel lodi</i>	12	47

cab

17 ALEXANDER VALLEY VINEYARDS		13	52
16 HALL	<i>napa valley</i>		60
15 CLOS DU VAL ESTATE	<i>stag's leap, napa</i>	15	60
16 DUCKHORN	<i>napa valley</i>	20	80
16 GRGICH	<i>napa valley</i>		85
16 JORDAN	<i>alexander valley</i>		90
13 GRGICH	<i>old vine yountville</i>		120

merlot

16 RODNEY STRONG	<i>sonoma county</i>	12	44
14 GRGICH HILLS ESTATE	<i>napa valley</i>		68
17 DUCKHORN	<i>napa valley</i>		74
17 DUCKHORN	<i>"three palms" napa valley</i>		95

italian reds

17 BARONE RICASOLI	<i>chianti classico DOCG chianti</i>	10	38
16 DONNAFUGATA	<i>"sherazade" nero d'avola sicily</i>	11	42
16 LUCE DELLA VITE	<i>"lucente" sangiovese/merlot blend tuscany</i>	15	58

red blends

16 GUNDLACH BUNDSCHU	<i>"mtn cuvee" sonoma</i>	10	40
	<i>merlot, cab, cab franc, petit verdot, malbec</i>		
14 QUINTESSA	<i>napa valley</i>		175

Pasta's Trattoria - 405 Main Street - Pleasanton, California

\$18 corkage on all outside bottles (750ml size).

***please excuse vintage changes that may occur prior to our list being updated**