

LUNCH

Apps

- Jose's BBQ Ribs 10
- Avocado Bruschetta 12
- 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 15
- Pepperoni + Italian Sausage 16
- Mushroom + Thyme
garlic and olive oil 15
- Goat Cheese
pesto, sundried tomato, red onion, kalamata olives 16

Soup + Salad

- Minestrone *cup - 5 bowl - 7*
- Mista *baby greens, pickled red onion, candied walnuts, gorgonzola, balsamic vinaigrette* 10
- Caesar *romaine, parmesan, anchovies* 10
- Caprese *tomatoes, fresh mozzarella, basil, reduced balsamic* 12
- Wedge *bacon, red onion, tomatoes, gorgonzola* 12
- Italian Chopped *grilled salmon, romaine, feta, cucumber, kalamata olives, pepperoncini, red wine vinaigrette* 19
- California Cobb *romaine, chicken, avocado, bacon, tomato, bleu cheese* 16
- Crab Wedge *iceberg, cherry tomatoes, avocado, bacon, louie dressing* 23

Panini choice of pasta salad or fries

- Snake River Farms Wagyu Burger *louie dressing, bacon, caramelized onions, cheddar* 15
- Filet Sandwich *roasted peppers, gorgonzola, tomato, arugula, aioli* 16
- Cashew Chicken Salad Sandwich *arugula & tomato, served on ciabatta* 12
- Grilled Chicken Caprese *fresh mozzarella, sun dried tomatoes, pesto mayo* 14

Pasta

substitute gluten free pasta +1.00

- Capellini *roasted tomatoes, bread crumbs, basil, garlic & olive oil* 16
- Rigatoni Napoletano *chicken, spinach, creamy marinara* 20
- Bolognese *ragu of pork & beef, pappardelle, ricotta* 22
- Lobster + Shrimp Ravioli *mushrooms, roasted red bell pepper sauce* 27
- Eggplant Parmesan *penne, ricotta, marinara* 20
- Chicken Parmesan *mozzarella, marinara, angel hair pasta* 22
- Chicken Picatta *lemon, butter, capers, mushrooms, tomatoes, angel hair pasta* 22

Specialties

- Braised Short Rib Ravioli *mushroom, shallot & marsala cream sauce* 25
- Penne Alla Vodka *grilled salmon & prawns, bacon, fennel & spinach in a spicy vodka marinara sauce* 27
- Penne Louisiana *chicken, andouille sausage, broccoli, bell pepper, cajun cream sauce* 24
- Jose's Ribs *fries & pineapple slaw* 20

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 SARDE	<i>tuscany</i>	11
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pinot noir

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

other reds

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

cab

44 17 ALEXANDER VALLEY VINEYARDS		13	52
48 16 HALL	<i>napa valley</i>		60
55 15 CLOS DU VAL ESTATE	<i>stag's leap, napa</i>	15	60
	16 DUCKHORN	<i>napa valley</i>	20
	16 GRGICH	<i>napa valley</i>	85
	16 JORDAN	<i>alexander valley</i>	90
	13 GRGICH	<i>old vine yountville</i>	120

merlot

72 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

58 17 BARONE RICASOLI	<i>chianti classico DOCG chianti</i>	10	38
60 16 DONNAFUGATA	<i>"sherazade" nero d'avola sicily</i>	11	42
75 16 LUCE DELLA VITE	<i>"lucente" sangiovese/merlot blend tuscany</i>	15	58

red blends

44 16 GUNDLACH BUNDSCHU	<i>"mtn cuvee" sonoma</i>	10	40
	<small>merlot, cab, cab franc, petit verdot, malbec</small>		
47 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**