

PRIMI

BRUSCHETTA	12	TUSCAN NACHOS	16
Tomatoes, garlic, basil, olive oil, shaved parmigiano, balsamic		Wonton chips, sausage, cheese, alfredo sauce, sour cream, pico de gallo, avocado	
ARROSTICINI	6 for 12 / 12 for 22	COCONUT SHRIMP	17
Traditional cuisine from the Italian region of Abruzzo. Seasoned lamb skewers, kosher salt, cayenne pepper		Coconut flakes, panko breadcrumbs, honey butter sauce	
CALAMARI FRITTI	15	STEAK BITES	18
Calamari, lemon, jalapeños		House made bleu cheese cream sauce, chimichurri, parsley	
ANTIPASTO	19	TIMBALE	17
Meat & cheese platter		Goat cheese, roasted peppers, balsamic reduction, pine nuts, basil, pesto	
MEATBALLS	14		
House made			

INSALATA

ITALIAN CHOPPED SALAD	12 / 17
Mixed greens, mozzarella, salami, pepperoncini, artichoke hearts, garbanzo beans, kalamata olives, tomatoes, red wine vinaigrette	
WEDGE	12 / 17
Shallots, tomatoes, bacon, creamy and dry bleu cheese dressing	
CAESAR	10 / 14
Parmigiano, garlic croutons, caesar dressing	
SPINACH	12 / 17
Cranberries, candied walnuts, fuji apples, feta, poppy seed vanilla bean dressing	
VERDE	10 / 14
Mixed greens, cucumbers, tomatoes, onions, dry bleu cheese, roasted almonds, garlic croutons, red wine vinaigrette	
ARUGULA	13 / 17
Toasted pine nuts, Enzo olive oil, fresh lemon juice, parmigiano	

PASTA

RIGATONI MONTEROSA	21
House made rigatoni, sautéed prosciutto, peas, garlic, pink parmigiano sauce	
SPAGHETTI & MEATBALLS	21
House made spaghetti & meatballs, marinara, parmigiano	
LOBSTER RAVIOLI	26
Lobster and ricotta ravioli, bay shrimp, tomato basil cream sauce	
SPAGHETTI CHECCA	22
House made spaghetti, fresh tomatoes, basil, garlic, olive oil, burrata cheese	
PAPPARDELLE BOLOGNESE	22
House made meat sauce	
LASAGNA	24
Mini meatballs, marinara, ricotta, mozzarella, parmigiano	
EGGPLANT PARMIGIANA	22
Breaded eggplant, marinara, fresh mozzarella	
SPAGHETTI CLAMS	24
House made spaghetti, baby clams, olive oil, onions, garlic, parsley, white wine sauce	
CASARECCE RAPINI & SAUSAGE	22
House made casarecce, rapini, crumbled sausage, garlic, olive oil	

*Add Chicken 8 *Add Shrimp 11 *Add Salmon 14

SECONDI

FILET	9oz - 49 / 6oz - 36
Brandied cremini mushrooms, shallot demi-glace, truffle oil whipped potatoes, grilled asparagus	
BLACKENED SALMON	34
Goat cheese risotto stuffed poblano relleno, black beans, serrano chili beurre blanc	
BONE IN RIBEYE	54
Prime 18oz bone-in ribeye, bleu cheese, veal demi glace, roasted diced potatoes, seasonal vegetables, onion rings.	
SHORT RIBS	34
Red wine braised beef short rib, vegetable mirepoix, whipped potatoes, crispy onion straws	
CHICKEN ROLLATINI	26
Prosciutto and mozzarella stuffed chicken breast, marsala wine mushroom sauce, pasta, seasonal vegetables	
CHILEAN SEABASS	39
Macadamia crusted seabass, butternut squash risotto, vanilla bean champagne beurre blanc, sautéed spinach	
FIVE BURGER	18
1/2lb. Angus beef, bacon, caramelized onions, mushrooms, avocado mayonnaise, lettuce, tomato, smoked gouda, salad or fries	
CHICKEN PARMIGIANA	26
Breaded chicken, mozzarella, marinara, pasta, seasonal vegetables	

PIZZE

PIZZA MARGHERITA	15
Mozzarella, marinara, basil	
PIZZA AL TUTTO	17
Sausage, ground beef, pepperoni, onions, bell peppers, mushrooms, marinara, mozzarella	
PIZZA PROSCIUTTO	18
Prosciutto, garlic, spinach, fuji apples, brie, parmigiano	
PIZZA FUNGHI E ' PEPPERONI	16
Mushrooms, pepperoni, pepperoncini, marinara, mozzarella	
PIZZA BIANCA	17
Fontina cheese, caramelized onions, cremini mushrooms, alfredo sauce	
CALZONE	18
Ground beef, pepperoni, mushrooms, onions, mozzarella	

DOLCE

• Tiramisu	10	• Chocolate Bread Pudding	12
• Chocolate Lava Cake	12	• Bananas Foster	12
• Creme Brulee	12	• Affogato	10

5 FIVE
TUSCAN CALIFORNIA CUISINE

Party of 8 or more 18% gratuity will be added - no split checks
Dessert fee \$2 per person

CRAFT SIGNATURE COCKTAILS 13.5

FIVE ROYALE

Wheatley Vodka, prosecco, house made raspberry syrup, freshly squeezed lemon juice

ESPRESSO MARTINI

Van Gogh Espresso Vodka, Baileys, dark creme de cocoa, espresso

APEROL SPRITZ

Aperol, prosecco, soda water

MIA ROSE

Tito’s Vodka, Triple Sec, freshly squeezed lemon juice, simple syrup

BESO DE VERANO

Corazón Reposado Tequila, agave nectar, fresh lime juice, served over hibiscus-habanero-ginger cubes

PAT’S OLD FASHIONED

Buffalo Trace Bourbon, maple syrup, chocolate & orange bitters

POMEGRANATE MARTINI

3 Olives Pomegranate Vodka, Pama pomegranate liqueur, POM Wonderful pomegranate juice

LAVENDER MARTINI

3 Olives Citrus Vodka, freshly squeezed lemon juice, lavender simple syrup, St. Germain

RED

Glass 6oz Bottle

CABERNET & CABERNET BLENDS

Patrimony by Daniel Daou, Paso Robles

Caymus “Special Select”, Napa

Paul Hobbs, Napa

Caymus, Napa

Palmaz Vineyard, Napa

Lewis Cellars, Napa

Silver Oak, Alexander Valley

Ghost Block, Napa

Justin “Isosceles”, Paso Robles

Chappellet Signature, Napa

Stag’s Leap Artemis, Napa

Prisoner, Napa*

DAOU Reserve, Paso Robles

Frank Family, Napa

Hall, Napa

Austin Hope, Paso Robles

Faust, Napa

My Italian Cousin, Napa

Justin, Paso Robles

Turnbull, Napa

DAOU, Paso Robles

Robert Hall “Artisan Collection”, Paso Robles

Chappellet “Mountain Cuvée”, Napa*

Conundrum, California*

Avalon, California

*Denotes Cabernet Blend

ITALIAN REDS

Antinori Tignanello, Super Tuscan

Antinori Pian Delle Vigne, Brunello di Montalcino

Poggio San Polo, Brunello Di Montalcino, Sangiovese

Camigliano, Brunello di Montalcino

Luigi Righetti, Amarone

Ruffino Chianti Riserva Ducale Gold

Michelle Chiarlo Reyna, Barbaresco, Nebbiolo

Rizzi Langhe, Nebbiolo

Villa Antinori Sangiovese, Tuscany

Masi Agricola Veneto, Valpolicella Clasico

Tiberio Cerasuolo, D’Abruzzo Montepulciano

Fuedo Maccari, Nero, Scicily

Banfi, Chianti Classico

Masciarelli Montepulciano

PINOT NOIR

Sanford, Santa Barbara

Belle Glos, Los Alturas

Mer Soleil, Santa Lucia Highlands

Meiomi, California

Cru, Santa Lucia Highlands

SIRAH

Cry Baby Petite Sirah, Paso Robles

ZINFANDEL

Rombauer, Napa

Turley Juvenile, California

Cry Baby Old Vine Zinfandel, Paso Robles

MERLOT

Rombauer, Napa

Emmolo, Napa

CHARDONNAY

Rombauer, Napa

Cakebread, Napa

Frank Family, Napa

Ramey, Russian River

Raeburn, Russian River

Hess Select, Monterey

SAUVIGNON BLANC

Cakebread, Napa

Ghost Block, Napa

Emmolo, Napa

PINOT GRIGIO

Santa Margherita, Friuli

Pighin, Fruili

WHITE

SPARKLING

“Cristal” by Louis Roederer, Reims France

Dom Perignon, Epernay

Billecart-Salmon, Brut Rosé, France

Veuve Clicquot La Grande Dame, Reims France

Veuve Clicquot Brut, Reims France

Moet & Chandon “Imperial Brut”

Tattinger Brut, France

Schramsberg, Blanc de Blanc, Napa

Mumm Cuvée Brut Prestige, Napa NV

Adami, Prosecco

Cristalino, Brut Spain

OTHER WINES

DAOU Rosé, Paso Robles

Toca Madera, Moscato

Castello Del Poggio Moscato, Paso Robles

Seaglass Riesling, California

\$25 Corkage Fee per 750ml bottle

REMY MARTIN – LOUIS XIII “THE PERFECT POUR”

.5 oz 110

1 oz 220

2 oz 440