

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 |
| Chopped romaine, 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 Mary's Free Range Chicken 8 \*Add Shrimp 11 \*Add Salmon 14

SECONDI

|                                                                                                                             |                     |
|-----------------------------------------------------------------------------------------------------------------------------|---------------------|
| FILET                                                                                                                       | 9oz ~ 46 / 6oz ~ 34 |
| Brandied cremini mushrooms, shallot demi-glace, truffle oil whipped potatoes, grilled asparagus                             |                     |
| BLACKENED SALMON                                                                                                            | 32                  |
| Goat cheese risotto stuffed poblano relleno, black beans, serrano chili beurre blanc                                        |                     |
| RIBEYE                                                                                                                      | 48                  |
| 18oz bone-in cowboy ribeye, bleu cheese, veal demi glace, fingerling 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 Mary's Free Range 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 Mary's Free Range 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 COCKTAILS13.5

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

NEGRONI

Tito’s Vodka, Martin Miller’s Gin, Campari

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, lemon juice, lavender simple syrup, St. Germain

RED

CABERNET & CABERNET BLENDS

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\*

Frank Family, Napa

Hall, Napa

Austin Hope, Paso Robles

Faust, Napa

My Italian Cousin, Napa

Justin, Paso Robles

Turnbull, Napa

DAOU, 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

Camigliano, Brunello di Montalcino

Luigi Righetti, Amarone

Ruffino Chianti Riserva Ducale Gold

Produttori del Barbaresco, Piedmont

Villa Antinori Sangiovese, Tuscany

Nozzole, Chianti Classico Riserva, Tuscany

Valle Reale, Montepulciano D’Abruzzo (organic)

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

Emmolo, Napa

PINOT GRIGIO

Santa Margherita, Friuli

Torresella, Veneto Italy

SPARKLING

Dom Perignon, Epernay

Veuve Clicquot La Grande Dame, Reims France

Veuve Clicquot Brut, Reims France

Moet & Chandon “Imperial Brut”

Schramsberg, Blanc de Blanc, Napa

Mumm Cuvée Brut Prestige, Napa NV

Adami, Prosecco

Cristalino, Brut Spain

OTHER WINES

Hogwash Rosé

Castello Del Poggio Moscato, Paso Robles

Seaglass Riesling, California

\$25 Corkage Fee per 750ml bottle

1 Corkage Fee waived with purchase of 1 House Bottle

2 Bottles Maximum per Table/Party