

Diavola Pizzeria & Salumeria

ANTIPASTI

House Cured Salami & Cheese	30.00
Daily Selection of House Cured Meats & Local Vegetables w/ Imported & Domestic Cheeses	
Diavola Chop Salad	16.00
Chicory, Local Greens, Salami, Bacon, Ceci Beans, Oregano, Pepperoncini, Pecorino, Pickled Onions, Gorgonzola & Red Wine Vinaigrette	
Oven Roasted Beets	17.00
Local Greens, Fennel, Sunflower & Pumpkin Seeds, Feta, Pickled Red Onion, Citrus & Herbs w/ a Citrus Vinaigrette & Buttermilk Dressing	
Radicchio Salad	17.00
Frisée, Parmigiano & Basil w/ Balsamic Vinaigrette	
Grilled Caesar Salad	18.00
Puntarelle, Little Gem, Radicchio, Bread Crumbs, Hazelnuts, Parmigiano, Lemon & Bagna Caulda	
Burrata & Sgabei	20.00
Fried Ligurian Bread, Mortadella, Burrata & Cauliflower Agrodolce	
Mediterranean Octopus	20.00
N'Duja Tapenade, Crispy Potato, Salsa Verde, Fennel, Celery Heart, Frisee, Pepper Aioli, Bottarga & Lemon Vinaigrette	

LUNCH SPECIALS

Braised Beef Tripe alla Fiorentina	18.00
Basil, Crostini, Parmigiano & Fried Egg	
Diavola Fish n' Chips	24.00
Beer Battered Local Halibut & Oysters, Tartar Sauce, Pickled Cabbage Slaw & Arugula	
6 Cheese Grilled Cheese & Tomato Soup	22.00
Havarti, Comete, Toma, Gruyere, Jack & Cheddar Mushrooms & Broccoli Raab w/ Creamy Tomato Soup	
Oven Roasted Stuffed Quail	28.00
Sauteed Local Chard w/ Pine Nuts & Currants, Fried Mushroom Rice Cake, Celery Root Puree & Balsamic	

PANINI & TACOS

Spicy Fried Chicken	22.00
Pickled Cabbage Slaw, B&B Pickles, Cilantro, Hot Sauce & Parmigiano Aioli On Sgabei Bread	
Diavola Burger	22.00
Mustard Fried Grassfed Beef Patty, Cheddar Cheese, Caramelized Onions, Secret Sauce on Sesame Bun w/ Crispy Potatoes & B&B Pickles Add: Bacon 2 / Egg 3 / Mushrooms 2 / Gorgonzola 2	
Diavola Filet O'Fish	24.00
Fried Local Ling Cod, American Cheese, Smoked Gouda, V8 Aioli, Iceberg Slaw, Tarter Sauce, Pickles & Jalapeño Kettle Chips	
Local Rock Cod Tacos	21.00
Fried Cod, Pickled Cabbage & Onions, Cilantro, Arugula, Radish, Lemon, Corn Tortillas & Spicy Aioli	
Diavola Super Quesabirria Tacos	21.00
Crispy Carnitas, Mozzarella & Cotija Cheese, Onion, Cilantro, Radish, Tortillas, Salsa de Carmen & Beef Short Rib Consomme	
Mexican Fried Shrimp Tacos	24.00
Mango Salsa, Escabeche, Cilantro, Squid Ink Soffrito, Cotija, Herb Aioli, Avocado, Fresh Tortilla	

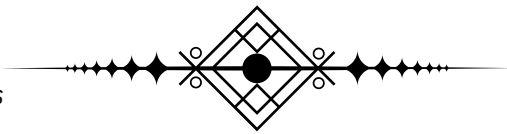
PASTA

Chestnut Gnocchi	24.00
Green Garlic, Shaved Brussels Sprouts, Soffrito, Mushrooms, Herbs, Goat Cheese & Parmigiano	
Rigatoni w/ Pork Cheek Ragu	26.00
Slow Braised Pork & Beef w/ Basil & Parmigiano	
Ravioli ai Quattro Formaggi	27.00
Roasted Fennel, Tomato Sauce, Basil, Pistachio, Taggiasca Olives & Leeks	
Pasta Fazool	14.50
Italian Heirloom Beans, Tomato, Pasta, Local Greens, Prosciutto, Parmigiano & Crostino	
Creste di Gallo w/ Lamb Sugo	27.00
Olives, Local Broccoli, Celery Root Soffrito, Mushrooms & Ricotta Salata	

PIZZA

Margherita	23.00
Mozzarella di Bufala, Basil & Tomato Sauce	
Prosciutto & Funghi	24.00
Sautéed Mushrooms, Hot Pepper Spread, Prosciutto Cotto, Basil, Gorgonzola & Tomato	
King Kamehameha	24.00
Roasted Pineapple, Pickled Jalapeno, Canadian Bacon, Smoked Ham, Bacon, Pepperoni, & Sweet Red Onion	
The Bee Sting	24.00
Fior di Latte, Basil, Serrano Peppers, Ricotta, Pepperoni, Salami, Honey, House Ranch & Tomato Sauce	
La Cipollina	23.00
Mozzarella, Provolone, Red Onion, Green Onion, Pickled Pepperoncini & Garlic	
Elmo	24.00
Prosciutto Cotto, Garlic Oil, Gorgonzola & Red Onions	
Diavola	24.00
Roasted Red Peppers, Provolone, Arugula & Sliced Sicilian Meatballs	
Manhattan NY Pie	23.00
Mozzarella, Provolone, Fior di Latte, Cheddar, Brick Cheese, & Sicilian Oregano	
Cha Cha Cha	24.00
House Smoked Pork Belly, Roasted Red Peppers, Goat Cheese & Green Onion	
Sonja	24.00
Tomato, Mascarpone, Prosciutto & Arugula	
Salsiccia	24.00
House Sausage, Pecorino, Red & Green Onions	
Inferno	24.00
Roasted Red Peppers, Tomato, Basil, Provolone, Mozzarella, Serrano, & Calabrian Chili Peppers	
La Bellucci	24.00
Mortadella, Confit Garlic, Smoked Gouda, Artichokes, Lemon Zest, Mushrooms, Red Onion & Taleggio Crema	
Add To Any Pizza 	
House Sausage / Prosciutto / House Salami 5 Mozzarella di Bufala / Anchovies 4 / Farm Egg 3 Gluten Free Crust 5 / Dairy Free Cheese 3 House Ranch 2	

Our Produce,
Meat, Pork, Poultry & Fish
Comes From Local Farms, Ranches & Fisheries
Guided by Principles of Sustainability.



Groups of 6 or more are subject
to a 20% service charge
Cake/Dessert Fee. \$4.50 Per Person

Diavola Cocktails

Venetian Spritz

Select Apertivo, Prosecco, Olives,
Bitters, Lime, Citrus Peel

G.G.C Negroni

London Dry Gin, Campari, Carpano Antica
Vermouth

Aperol Spritz

Aperol, Prosecco, Orange, Soda Water

G.G.C Manhattan

Old Forester Bourbon & Rye, 1776 Rye,
Bitters, Carpano Antica

Raw Ginger Mule

Vodka, Raw Ginger Syrup, Ginger Beer,
Bitters, Citrus

G.G.C. Margarita

Arette Blanco, Agave, Cointreau, Lime

Beer / Drinks

TAP	BOTTLE / CAN	SOFT DRINKS
Barrel Brothers Brewing Co. 7.25 Por Que No? Lager Windsor, CA	Coors Light 4.25 Sapporo 5.50 Maui Bikini Blonde Lager 5.50 Athletic Brewing N/A Ale 5.00 Old Caz Cazzers Sour 8.00	Bottle Coke 5.50 Can Coke 4.00 Diet Coke 4.00 Sprite 4.00 Iced Tea 5.00 Boylan's Root Beer 4.00 Sparkling Water 750ml 6.00 Pellegrino Aranciata 5.00 Pellegrino Pompelo 5.00 Pellegrino Limonata 5.00 Apple Juice 4.00
Henhouse Brewing Co. 7.50 IPA Santa Rosa, CA	HARD CIDER 8.00 Humbolt Cider Co. (16 oz)	
Peroni Azzuro 7.00 Rome, Italy		
Moonlight Brewing Co. 7.25 "Death & Taxes" Black Lager Santa Rosa, CA		

i dolci 12.00

Cannoli

Ricotta & Mascarpone w/ Dark Chocolate, Pistachios & Citrus Marmalade

Tiramisu

Cocoa Powder & Shaved Dark Chocolate

Ricotta Cheesecake

Preserved Plums & Toasted Pecans

Panna Cotta

Balsamic Figs & Rosemary

Chocolate Torte (gf)

Brown Sugar Creme Anglaise, Caramel Sauce

Pear & Currant Galette

Streusel, Caramel Sauce, Vanilla Ice Cream, and Persimmons

Affogato

Double Espresso Poured Over Vanilla Soft Serve w/ Biscotti

Straus Organic Soft Serve - Vanilla, Chocolate or Swirl

Small Cup: \$5.00 or Small Cone: \$6.00

