

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, Formage Blanc, Pickled Red Onions & Herbs w/ a Citrus Vinaigrette & Buttermilk

Mediterranean Octopus 20.00
N'Duja Tapenade, Crispy Potato, Salsa Verde, Fennel, Celery Heart, Frisee, Smoked Paprika Aioli, Bottarga & Lemon Vinaigrette

Local Radicchio & Chicory Salad 18.50
Guanciale, Pecorino, Fried Leeks & Potatoes, Burnt Carrots & Buttermilk Bagna Caulda Dressing

SPECIALS



Spring Bruschetta 20.00
Wild Mushrooms, Spring Peas, Snap Peas, Stracciatella, Calabrian Chili Oil & Pecorino

Fritto Misto 18.50
Meyer Lemon, Snap Peas, Artichokes, Sage, Favas, Calamari, Sardines, Fava Tips & Smoked Pepper Aioli

Mussels & Fries 22.00
Gorgonzola Dolce Latte, Black Garlic, Linguica, Creme Fraiche, Green Onion & Vermouth

Saffron & English Pea Arancini 18.00
Spicy Tomato & Mushroom Vodka Sauce, w/ Castelmagno Cheese & Green Garlic Pesto

Grilled Asparagus 20.00
Hazelnuts, Cured Egg, Porchetta, Pea Shoots, Green Garlic Pesto, Snap Peas, Truffled Pecorino, Smoked Paprika & Celery Root Puree

PASTA



Linguine alla Chitarra w/ Manila Clams 27.00
Mendocino Uni, Clams, Mussels, Potato, Chard, Parsley, Bottarga, Potato Crema, Tomato & Cacciocavallo

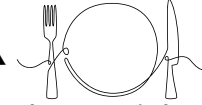
Spaghettini w/ Pork Cheek Ragù 26.00
Slow Braised Pork & Beef w/ Basil & Parmigiano

Chestnut Gnocchi w/ Dungeness Crab 29.00
Scallops, Peperoncino, Kale, Verjus, Bread Crumb, Basil, Lemon Zest, Ricotta Salata & Celery Root Puree & Green Garlic

Mafaldine w/ Duck Bolognese 27.00
Hazelnuts, Pecorino Sardo, Fresh Cracked Peppercorn, Chives, English Peas, Snap Peas & Rosemary

Local Nettle & Ricotta Angiolotti 27.00
Artichokes, Speck, Leeks, Brown Butter Soffritto, Stracciatella, Pea Shoots, Pesto & Basil

CENA



Chicken Under a Brick 32.00
Ricotta & Kale Gnudi, Mushroom Pan Sauce, Celery Root Puree, Local Greens, Fava Tips & Artichokes

Risotto w/ Baby Artichokes 28.00
Gulf Shrimp Crudo, Spot Prawns, Peas, Grana, Lemon & Bottarga

Alaskan King Salmon 42.00
Crab Bisque, Lentils, Cannellini Beans, Grilled Asparagus, Snap Peas, Green Garlic Pesto, English Peas & Pea Tendrils

Crispy Veal Sweetbreads 26.00
Castelvetrano Olives, Lemon & Black Garlic Relish, Celery Root Puree, Pea Shoots, Snap Peas, Artichokes, Miso & Sesame Dressing

Grass-Fed 40 oz Ribeye for Two 95.00
Grilled Caesar Salad w/ Steak Fries

PIZZA



Margherita 24.00
Mozzarella di Bufala, Basil & Tomato Sauce

The Bee Sting 24.00
Fior di Latte, Basil, Serrano Peppers, Ricotta, Salami Pepperoni, Hot Honey, House Ranch & Tomato Sauce

King Kamehameha 25.00
Roasted Pineapple, Pickled Jalapeños, Red Onion Smoked Ham, Canadian Bacon, Pepperoni & Bacon

La Primavera 24.00
Snap Peas, Meyer Lemon, Aleppo Pepper, Horseradish Green Garlic Pesto, Pine Nut Soffritto, Sliced Mushrooms & Goat Parmigiano

Elmo 24.00
Prosciutto Cotto, Garlic Oil, Gorgonzola & Red Onions

Bambino 24.00
Sicilian Style Baked Pizza w/ Fresh Mozzarella, Olives, House Smoked Sausage, Basil, Oregano & Tomato

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

Dictator 24.00
Marinated Short Rib, Korean BBQ Sauce, Garlic, Serrano Chiles, Green Onions, Kimchi & Kewpie

Prosciutto & Funghi 24.00
Sautéed Mushrooms, Hot Pepper Spread, Prosciutto Cotto, Basil, Gorgonzola & Tomato

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 8 or more are subject
 to a 20% service charge

Cake/Dessert Fee. \$4.50 Per Person

Diavola Cocktails

Paper Plane

Old Forester Bourbon, Cappelletti,
 Amaro Nonino, Fresh Citrus

G.G.C. Negroni

London Dry Gin, Campari, Carpano Antica Vermouth

G.G.C. Manhattan

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

Aperol Spritz

Aperol, Prosecco, Club Soda, Orange

Coconut Creamsickle

Rum, Clarified Coconut Milk,
 Cointreau, Citrus & Vanilla Creme

G.G.C. Margarita

Arette Blanco, Agave, Cointreau, Lime

Beer / Drinks

TAP

Old Caz Pilsner
 Rohnert, CA

7.00

Barrel Brothers Brewing Co.
 "Por Que No?" Lager
 Windsor, CA

7.25

Henhouse Brewing Co.
 IPA
 Santa Rosa, CA

7.50

Moonlight Brewing Co.
 "Death & Taxes" Black Lager
 Santa Rosa, CA

7.25

BOTTLE / CAN

Athletic Brewing Co. N/A Ale

5.00

Old Caz Cazzers Sour

8.00

Coors Light

4.25

Sapporo

5.50

Maui Bikini Blonde Ale

5.50

HARD CIDER

Humbolt Cider Co. (16 oz)

8.00

SOFT DRINKS

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 Aranciata Rosso

5.00

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

Rhubarb, Blood Orange, Rosemary Balsamic & Pistachio

Chocolate Torte (gf)

Brown Sugar Creme Anglaise, Caramel Sauce

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