

# 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, Goat Cheese, Pickled Red Onion, Citrus & Herbs w/ 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

Truffled Pecorino & Sgabei 20.00

Fried Ligurian Bread, Mortadella, Favas & Cauliflower Agrodolce

Mediterranean Octopus 20.00

N'Duja Tapenade, Crispy Potato, Salsa Verde, Fennel, Celery Heart, Frisee, Pepper Aioli, Bottarga & Lemon Vinaigrette

## LUNCH SPECIALS

Asparagus Salad 24.00

Grilled & Tempura Asparagus, Sauce Gribiche, Poached Egg, Frisee & Pea Sprouts

Diavola Fish n' Chips 24.00

Beer Battered Ling Cod & Oysters, Tartar Sauce, Pickled Cabbage Slaw & Arugula

Albacore Tuna Melt 22.00

Havarti, Comete, Toma, Gruyere, Jack, Cheddar, Asparagus, Snap Peas w/ Creamy Tomato Soup

## PANINI & TACOS

The Dagwood Turkey Club 23.00

Smoked Turkey, Bacon, Spam, Toma Cheese, Kimchi Aioli, Avocado, Lettuce, Tomato & Brie

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

Italian Hoagie "La Bestia" 22.00

Spicy Salami, Sopressata, Genoa Salami, Mortadella, Coppa, Provolone, Mufaletta Spread, Mozzarella, Peperoncini Dressing, & Sicilian Chop Salad

Local Rock Cod Tacos 22.00

Fried Cod, Pickled Cabbage & Onions, Cilantro, Arugula, Radish, Lemon, Corn Tortillas & Spicy Aioli

Diavola Super Quesabirria Tacos 22.00

Crispy Carnitas, Mozzarella & Cotija Cheese, Onion, Cilantro, Radish, Tortillas, Salsa de Carmen & Beef Short Rib Consomme

## PASTA

Chestnut Gnocchi 24.00

Green Garlic, Asparagus, Truffle Oil, Mushrooms, Sofritto, Snap Peas, Goat Cheese & Parmigiano

Rigatoni w/ Pork Cheek Ragu 26.00

Slow Braised Pork & Beef w/ Basil & Parmigiano

Ravioli ai Quattro Formaggi 25.00

Roasted Fennel, Tomato Sauce, Basil, Pistachio, Olives & Leeks

Angel Hair all Assassina w/ Garlic Shrimp 26.00

Green Garlic, Calabrian Chilis, Tomato & Basil

Diavola Lagagnette 25.00

Bolognese Ragu, Spinach & Pea Fonduta

## PIZZA

Lamb Meatball Flatbread 26.00

Garlic Tahini, Calabrian Chiles, Pickled Fennel, Pickled Onion & Goat Cheese

Margherita 24.00

Mozzarella di Bufala, Basil & Tomato Sauce

King Kamehameha 25.00

Roasted Pineapple, Pickled Jalapeno, Canadian Bacon, Smoked Ham, Bacon, Pepperoni, & Sweet Red Onion

La Primavera 24.00

Fontina Cheese, Snap Peas, Meyer Lemon, Green Garlic Pesto, Pine Nut Sofritto, Aleppo Pepper, Horseradish, Sliced Mushrooms, Goat Parmigiano & Pea Shoots

Dictator 24.00

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

The Bee Sting 24.00

Fior di Latte, Basil, Serrano Peppers, Ricotta, Pepperoni, Salami, Honey, House Ranch & Tomato Sauce

Elmo 24.00

Prosciutto Cotto, Garlic Oil, Gorgonzola & Red Onions

Diavola 24.00

Roasted Red Peppers, Provolone, Arugula & Sliced Sicilian Meatballs

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

Prosciutto & Funghi 24.00

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

## Add To Any Pizza

House Sausage / Prosciutto / House Salami 5

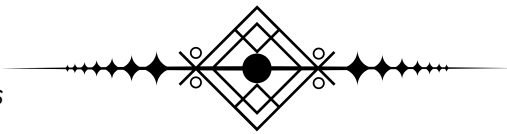
Mozzarella di Bufala / Anchovies 4 / Farm Egg 3

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

# Diavola Cocktails

## Limoncello Martini

*Limoncello, Vodka, Agave, Lemon Juice*

## Mandarino Spritz

*Mandarino, Prosecco, Agave, Lemon,  
Soda water*

## Aperol Spritz

*Aperol, Prosecco, Orange, Soda Water*

## G.G.C Negroni

*Dry Gin, Campari, Carpano Antica Vermouth*

## 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)	
Old Caz 7.00 Czech Pilsner Rohnert Park, CA		
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

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: \$6.00 or Small Cone: \$7.00

