

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, Butter Beans, Oregano, Pepperoncini, Pecorino, Pickled Onions, Gorgonzola, Heirloom Tomato & Red Wine Vinaigrette

Oven Roasted Beets 17.00

Local Greens, Fennel, Sunflower & Pumpkin Seeds, Feta, Pickled Red Onion, Stone Fruit & Herbs w/ Citrus Vinaigrette & Tomato Coulis

Radicchio Salad 17.00

Frisée, Parmigiano, Corn, Cherry Tomatoes & Basil w/ Balsamic Vinaigrette

Burrata & Sgabei 20.00

Fried Ligurian Bread, Mortadella, & Cauliflower Agrodolce

Mediterranean Octopus 22.00

Blood Orange, Fennel, Potato, Capers, Squid Ink Sofritto, Romesco, Almond Crema, Lentils, Bread Crumbs & Lemon

LUNCH SPECIALS

Corn & Local Peach 22.00

Shisito Peppers, Pickled Onion, Cilantro, Ume Sour Cream, Tajin, Kewpie Mayo, Frisee, Lime & Cotija

La Torta Cubana 22.00

Roasted Pork, Crispy Mortadella, Mustard, Mayo, Pickles, Toma, Salami, Roast Beef, Provolone & Swiss on Telera Bread

Diavola Fish n' Chips w/ Shrimp 24.00

Beer Battered Ling Cod, Tempura Shrimp, Vinegar Fries, Onion Rings w/ Pickled Cabbage Slaw & Tartar Sauce

Diavola Bento 25.00

Orange Chicken, Tempura Vegetables, Sautéed Broccoli w/ Black Garlic, Hurricane Rice w/ Spicy Ailoi

Hot Italian Chopped Beef Sando 22.00

Peperoncini, Giardiniera, Garlic Aioli, Parmigiano, Parsley, Shredded Luttuce, American Cheese & Cacciocavallo on Marla Bakery Sesame Baguette

Braised Beef Tripe alla Fiorentina 18.50

Basil, Crostini, Parmigiano & Fried Egg

3 Broadway Tacos 18.50

Porchetta, Al Pastor, Onion & Salsa Verde

PANINI & TACOS

Blt alla Diavola 22.00

Tomato, Shredded Lettuce, Bacon, Kimchi Aioli, Shaved Grana, Sesame Seeds & Basil

Spicy Fried Chicken 22.00

Pickled Cabbage Slaw, B&B Pickles, Cilantro, Hot Sauce & Parmigiano Aioli On Sgabei Bread

Diavola Steakhouse Burger 22.00

Mustard Fried Grassfed Beef Patty, Cheddar Cheese, Caramelized Onions & Secret Sauce
OR Americano w/ Shredded Lettuce & Heirloom Tomato on Sesame Bun w/ Crispy Potatoes & B&B Pickles
Add: Bacon 2 / Egg 3 / Mushrooms 2/Gorgonzola 2

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

Potato Gnocchi 24.00

Green Garlic Pesto, Cherry Tomatoes, Romano Beans, Corn, Zucchini & Ricotta Salata

Rigatoni w/ Pork Cheek Ragu 26.00

Slow Braised Pork & Beef w/ Basil & Parmigiano

Angel Hair all' Assassina w/ Garlic Shrimp 26.00

Shrimp, Calabrian Chilis, Heirloom Tomato & Basil

Ricotta & Herb Agnolotti 26.00

Brown Butter, Meyer Lemon, Local Greens & Pecorino

PIZZA

King Kamehameha 26.00

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

Margherita 24.00

Mozzarella di Bufala, Basil & Tomato Sauce

Dictator 25.00

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

Diavola 24.00

Roasted Red Peppers, Provolone, Arugula & Sliced Sicilian Meatballs

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, Mozzarella, Prosciutto Cotto, Basil, Gorgonzola & Tomato

Ratatouille 24.00

Sicilian Soffrito, Zucchini, Tomato, Squash, Asiago, Fried Eggplant, Ricotta Salata, & Basil

Cha Cha Cha 24.00

House Smoked Pork Belly, Roasted Red Peppers, Goat Cheese & Green Onion

The Bee Sting 24.00

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

Romana 24.00

Tomato, Garlic, Oregano, Olives, Capers, Anchovies, Mozzarella di Bufala & Calabrian Chiles

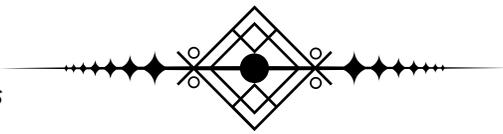
Quattro Formaggi 24.00

Mozzarella, Provolone, Pecorino & Gorgonzola w/ Olives & Sage

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, Bread,
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, Bitters, Olives,
Lime, Soda Water

G.G.C. Margarita

Arette Blanco, Agave, Cointreau, Lime

Casoni 1814 Spritz

Casoni Aperitivo, Prosecco, Citrus, Soda Water

G.G.C. Manhattan

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

Raw Ginger Mule

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

G.G.C Negroni

Dry Gin, Campari, Carpano Antica Vermouth

Beer / Drinks

TAP

Peroni Azzuro Rome, Italy	7.50
Henhouse Brewing Co. IPA Santa Rosa, CA	8.00
Moonlight Brewing Co. "Death & Taxes" Black Lager Santa Rosa, CA	8.00
Shiner Bock Amber lager Shiner, TX	7.50

BOTTLE / CAN

Coors Light	4.25
Sapporo	5.50
Old Caz Cazzers Sour	8.00
Maui Bikini Blonde Lager	5.50
Donna's Pickle Beer	6.50
Non- Alcoholic	
Peroni	5.00
Athletic N/A	5.00

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 Limonata	5.00
Pellegrino Blood Orange	5.00
Apple Juice	4.00

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Carrot Cake

Mascarpone Icing, Pistachio Anglaise, Streusel

Cannoli

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

Tiramisu

Cocoa Powder & Shaved Dark Chocolate

Ricotta Cheesecake

Apricots, Peaches & Toasted Pecans

Panna Cotta

Plums, Berries & Pistachio

Chocolate Cake (GF)

Apricots, Crème Anglaise, Caramel Sauce & Cocoa Nib Caramel Corn

Affogato

Double Espresso Poured Over Vanilla Soft Serve w/ Biscotti

Apricot & Almond Galette

Straus Vanilla soft Serve

Straus Organic Soft Serve - Vanilla, Chocolate or Swirl

Small Cup: \$6.00 or Small Cone: \$7.00