Diavola Pizzeria & Salumeria

ANTIPASTI



House Cured Salami & Cheese 30.00
Daily Selection of House Cured Meats &
Local Vegetables w/ Imported & Local Cheeses

Diavola Chop Salad 17.50
Chicory, Local Greens, Salami, Heirloom Beans,
Oregano, Pepperoncini, Pecorino, Pickled Onions,
Gorgonzola & Red Wine Vinaigrette

Oven Roasted Beets 17.50
Local Greens, Falafel, Goat Feta, Red Cabbage, Herbs,
Fennel, Toasted Pepitas & Sunflower Seeds
w/ Orange Vinaigrette & Green Goddess Dressing

Mediterranean Octopus 22.00
Blood Orange, Fennel, Potato, Capers, Squid Ink Sofritto,
Romesco, Almond Crema, Lentils, Bread Crumbs & Lemon

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

SPECIALS



Fritto Misto 28.00
Calamari, Shrimp, Crispy Spring Onion, Sage,
Meyer Lemon & Lemon Aioli

Saffron Arancini 18.50
Spicy Vodka Sauce, Mushrooms, Pesto & Truffled Pecorino

Pasta Fazool 14.50
Italian Heirloom Beans, Tomato, Pasta, Local Greens,
Farro, Prosciutto, Parmigiano & House Focaccia

Fried Veal Sweetbreads 28.00
Broccoli, Fuyu Persimmons Spinach, Parsnip Puree,
Currants, Endive & Castelvetrano Olives, Delicata Squash

Ocean Trout Crudo 26.00
Squash Puree, Pickled Squash, Smoked Trout Roe,
Chili Morita, Fuyu Persimmons & Herbs

Crispy Pig Ears 22.00
Opo Squash, Chayote, Apples, Cabbage, Peanuts,
Romesco & Lime Vinaigrette

Brussel Sprouts 22.00
Celery Root Puree, Roasted Squash, Truffled Honey,
Fuyu Persimmons, Leeks & Pomegranate

PASTA



Mafaldine w/ Beef Stroganoff 28.50
Garlic Noodles, Mushroom, Onion, Broccoli,
Oyster Sauce & Creme Fraiche

Pappardelle w/ Duck Bolognese 28.50
Cacio e Pepe, Leeks, Wild Mushrooms, Spinach,
Broccoli Rabe & Pecorino

Chestnut Gnocchi w/ Local Rabbit Sugo 28.50
Speck, Confit Tomatoes, Broccolini, Spinach,
Hazelnuts, Mushrooms & Ricotta Salata

Spaghettini w/ Pork Cheek Ragu 26.50
Slow Braised Pork & Beef w/ Basil & Parmigiano

Local Squash & Ricotta Ravioli 28.50
Mushrooms, Cauliflower, Squash Puree, Shrimp,
Ricotta Salata, Chives w/ Pine Nuts & Spiced Walnuts

CENA



Chicken Under a Brick 34.00
Braised Cabbage, Leeks, Gnudi, Carrots, Grana, Piave
& Gruyère Cheese

Grass-Fed 40 oz Ribeye for Two 125.00
Grilled Caesar Salad w/ Steak Fries

Ligurian Seafood Stew 38.00
Shrimp, Rock Cod, Calamari, Clams, Potato, Olives,
Chard, Capers, Basil, Ceci Beans & Leeks w/ Polenta

Braised Local Rabbit Leg 32.00
Roasted Potatoes, Braised Escarole, Leeks, Garlic,
Pepperoncino & Castelvetrano Olives

32 oz Double Bone-In Pork Chop 64.00
Lentils, Baby Cauliflower, Kabocha Squash, Potatoes,
Sage Brown Butter, Truffle Honey, Puntarelle, Apples,
w/ Pickled Mustard Seeds & Demi

PIZZA



il Texano Bar Pizza 25.00
Beef Brisket, Brie, Havarti, BBQ Sauce, Salsa Verde
& Pickled Cabbage

Margherita 25.00
Mozzarella di Bufala, Basil & Tomato Sauce

King Kamehameha 26.00
Roasted Pineapple, Pickled Jalepeños, Red Onion,
Smoked Ham, Canadian Bacon, Pepperoni & Bacon

Diavola 25.00
Roasted Red Peppers, Provolone, Arugula
& Sliced Sicilian Meatballs

Tomato Pie alla Pisana 25.00
Tomato, Garlic, Oregano, Capers, Mozzerella Di Bufala,
Thin Onions, Parmigiano & Calabrian Chiles on a
Sesame Seed Crust

Lahmajoun “Armenian Pizza” 25.00
Spiced Ground Lamb, Fennel, Spicy Garlic Aioli, Red
Onion, Parsley, Cilantro, Tomato, Pepperoncini,
Fennel, Cotija, Tzatziki, Sesame Seeds & Olive Oil

Sonja 25.00
Tomato, Mascarpone, Prosciutto & Arugula

Salsiccia 25.00
House Sausage, Pecorino, Red & Green Onions

Inferno 25.00
Roasted Red Peppers, Tomato, Basil, Provolone,
Mozzarella, Serrano, & Calabrian Chili Peppers

The Bee Sting 25.00
Fior di Latte, Basil, Serrano Peppers, Ricotta, Pepperoni,
Salami, Honey, House Ranch & Tomato Sauce

La Cipollina 25.00
Mozzarella, Provolone, Red Onion, Green Onion, Pickled
Pepperoncini & Garlic

Amatriciana alla Romana 25.00
Smoked Pancetta, Red Onion, Calabrian Chili, Basil,
Burrata, Pecorino & Piave



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.

Credit card transactions will be subject to a processing service fee of 3%

Groups of 8 or more are subject to a 20% service charge

Cake/Dessert Fee. $4.50 Per Person

Diavola Drinks

$15.00

Venetian Spritz
Select Apertivo, Prosecco, Bitters, Lime, Olives

Aperol Spritz
Aperol, Prosecco, Sparkling Water, & Citrus

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

G.G.C. Margarita
Arette Blanco, Agave, Cointreau, Lime

G.G.C. Negroni
City of London Gin, Campari & Sweet Vermouth

G.G.C. Manhattan
Sagamore Rye, Four Roses Bourbon, Carpano Antica Vermouth & Bitters

Beer / Drinks

TAP

Peroni Azzuro 7.50
Rome, Italy

Sonoma Springs Brewing Co. 8.00
"Yolo Vibes" New Zealand IPA
Sonoma, CA

Moonlight Brewing Co. 8.00
"Death & Taxes" Black Lager
Santa Rosa, CA

Shiner Bock 7.50
Amber Lager
Shiner, TX

BOTTLE / CAN

Coors Light 4.25

Donna's Pickle Beer 6.50

Non- Alcoholic

Peroni 5.00

HARD CIDER

Humbolt Cider Co. (16 oz) 8.00

SOFT DRINKS

Bottle Coke	5.50
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 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
Luxardo Cherries, Chocolate Shavings & Almond Biscotti Crust

Panna Cotta (GF)
Caramel Sauce, Strawberries, Pistachio & Toasted Meringue Sauce

Sacher Torte (GF)
Chocolate Ganache, Apricot Preserve, Crème Anglaise & Caramel Sauce w/ a Coconut Almond Lace Cookie

Affogato
Double Espresso Poured Over Vanilla Soft Serve w/ Biscotti

Seasonal Galette
Almonds & Straus Vanilla Soft Serve

Carrot Cake
Mascarpone Icing, Pistachio Anglaise, Streusel, Caramel Sauce



Secret Menu

Spaghettini w/ ½ & ½ 26.00
Slow Braised Pork, Beef Cheek & Tripe w/ Basil & Parmigiano

Beef Tripe alla Fiorentina 18.50
Basil, Crostini, Parmigiano & Fried Egg

Fried Veal Sweetbreads 12.00
Crispy Fried w/ Lemon

Pizza Don Franco 24.00
Tomato, Garlic, Oregano, Olives, Capers, Anchovies, Mozzarella di Bufala, Salami & Calabrian Chiles

Wood Fired Oysters 18.00
Basil Pesto, Parmigiano, Lemon & Parsley