

\*We have a $15 corkage fee! However, for every bottle purchased from our wine list, we will waive 1 corkage fee.

We offer free corkage from 5:00 - 6:00 nightly and free corkage on Wednesday nights!

Thank you for your support!

Pestoni Family Wines

"1892 Field Blend" 9/35

Pestoni Family Proprietary Blend

RUTHERFORD GROVE, Sauvignon Blanc 9/35

2012, Rutherford Bench

RUTHERFORD GROVE, Sangiovese 13/52

2010, Rutherford Bench

RUTHERFORD GROVE, Petite sirah 15/60

2007, Spring Creek Vineyard, St. Helena

RUTHERFORD GROVE, Cabernet Sauvignon 80

2008, Rutherford Bench

Pestoni Estate Reserve, Cabernet Sauvignon 115

2008, Three Tears Vineyard, Howell Mountain

Pestoni Estate Reserve, Cabernet Sauvignon 125

2007, Three Tears Vineyard, Howell Mountain



It was 1882 when Albino Pestoni, immigrated from Monte Carasso, Switzerland to the Napa Valley. He settled in an Italian enclave east of St. Helena that was known to locals as “Dago Valley.” In 1892 he built a small stone cellar and hung a humble hand painted sign with only his federal bond number, “Winery No. 935.” At Winery no. 935 Albino crafted “field blend” wines made from mixed red varietals interplanted in his vineyard. If you brought Albino your empty jug, he would fill it for you. That’s the way it was done. No fuss, no label, no packaging, just great table wine. Today, from our estate grown grapes we’ve created “1892 Field Blend” which pays homage to this early California style of winemaking.

Il Frizzante

Bele casel, Prosecco 10/40

NV, Asolo, Italy

Schramsberg, brut rose 15/60

2009, Napa Valley

Il Vetro Bianco

flora springs, chardonnay 12/48

2011, Napa Valley

Castello di Amorosa, Pinot Bianco 9/36

2012, Napa Valley

Tiefenbruner, Pinot grigio 10/40

2012, Trentino Alto-Adige

Bucci, classico verdicchio 12/48

2011, Marche

Sergio Mottura, Orvieto 10/40

2012, Umbria

Il Vetro Rosso

Failla, Pinot Noir 15/60

2012, Sonoma Coast

Jelly Jar, Barbera 13/52

2010, Lake County California

Luigi Einaudi, “Dogliani” Dolcetto 12/48

2011, Piemonte

Rosso di Casanova di Neri 11/44

2010, Toscana

Frank Family, Cabernet sauvignon 18/72

2010, Napa Valley

Bianca California

Chateau Montelena, Riesling 42

2012, Napa Valley

Castello di amorosa, Gewürztraminer 32

2012, Napa Valley

Raymond, Sauvignon Blanc 38

2012, Napa Valley  
Ziata, Sauvignon Blanc 57

2012, Napa Valley

Stony Hill, Chardonnay 60

2009, Russian River

Walt, Chardonnay 65

2011, “La brisa” Sonoma County

Bianco Italiano

Bibi graetz, “Casamatta” vermentino 35

2011, Toscana

Alois Lageder, MÜller Thurgau 38

2012, Trentino-Alto Adige

Donnafugata, Lighea 42

2012, Sicilia

Jermann, Ribolla Gialla 46

2010, Friuli-Venezia Giulia

Rossa California

Summers, Charbono, "Villa Andrianna" 45

2010, Napa Valley

Robert Sinskey, Pinot Noir 60

2010, Napa Valley

W.H. Smith, Pinot Noir 85

2010, Maritime Vineyard, Sonoma Coast

Storybook, zinfandel 60

2010, Napa Valley

Venge, “Scouts Honor” Proprietary red 65

2011, Napa Valley

Heibel Ranch, Lappa's 60

2010, Napa Valley

Salvestrin, "Rettagio" 65

2011, Red Wine, Napa Valley

C.Beck, cabernet sauvignon 80

2009, Napa Valley

bragg, cabernet sauvignon 85

2007, Padres Vineyard, Napa Valley

casa piena, cabernet sauvignon 200

2009, Napa Valley

Rosso Italiano

TerraBianca, "Campaccio" 55

2009, Toscana

Inama, Rosso "Bradisismo" 55

2009, Veneto

Campo di sasso toscana, "insoglio" 60

2011, Toscana

Selvapiana, Chianti Rufina Reserva 62

2009, Bucerchiale, Toscana

Vietti, "castiglione" Barolo 90

2009, Toscana

Bruno Giacosa, barbaresco 130

2010, Falleto, Piemonte

Ciacci, brunello di montalcino 150

2006, Toscana

Fontodi, flaccianello della pieve 175

2009, Veneto

Antipasti

Carciofini sott’olio al miele Preserved Artichokes Cooked in Honey 11

Misto di verdure Mixed Fried Autumn Vegetables with Salsa Rossa 12

Mozzarella Tiepida Homemade Mozzarella on Ciabatta with Prosciutto di Parma 14

Burrata con bietole Burrata with Beet and Beet Greens Salad, Extra Virgin Olive Oil, Red Wine Vinegar 14

Cozze Al Vapore Mussels steamed with Cognac, Garlic, Tomato and Parsley 14

Gamberetti all'Olio e limone Poached Shrimp with Olive Oil and Lemon 15

SAlmone “scottAdito” Salmon Seared on a Hot Plate with Garlic Sauce and Crispy Leeks 16

Fritto misto mare Fried Calamari, Shrimp and Smelt with Salsa Rossa e Salsa Verde 16

CArpAccio “HArry’s BAr” Thinly Sliced Raw Beef with Mustard Sauce and Arugula 16

AntipAsto AllA ToscAnA Assorted Tuscan Antipasto with Salumi, Prosciutto and Galantine 16

Insalate

Cruda “in bagna” Raw Vegetable Salad, Aged Red Wine Vinegar, Olive Oil and Garlic Dressing 10

di RAdicchio Radicchio, Little Gems, Parmigiano Reggiano, Olive Oil, Anchovy and Garlic Croutons 11

Di Finocchi e arance con ricotta Fennel, Olive and Orange Salad with Homemade Ricotta 12

Primi

TrippA AllA RomAnA Tripe in Spicy Tomato Sauce with Pecorino Romano 16

MAlfAtti di bietole\* Handmade Dumplings of Field Greens over Tomato Sauce 17

Spaghetti alle Vongole Spaghetti with Clams, Garlic, Olive Oil, Pepperoncini’s and White Wine 16

Gnocchi\* Potato Dumplings with Tomato, Bolognese or Gorgonzola Sauce 16

LAsAgnA VeRde Al FoRno\* Thin Spinach Pasta Layered with Bolognese and Parmigiano Reggiano 18

BucAtini all'amatriciana Hollow Spago Pasta with Pancetta and Spicy Tomato Gravy 16

Orecchiette con Cime di RApA\* Pasta with Rapini, Garlic, Olive Oil, Hot Pepper and Pecorino Romano 16

StRozzApReti Ai FRutti di MARe\* Handmade “Choke The Priest” Pasta with Clams, Shrimp, Calamari and Mussels in Sugo 21

Secondi

Pesce Fresco dAl Giorno Fresh Fish of the Day MP

Pollo AllA cAcciAtoRa con polenta Roasted Organic Chicken with Sausage, Mushrooms, Onions and Peppers 24

CotolettA di MAiAle AllA MilAnese Breaded Pork Cutlet, Fingerling Potatoes and Salsa Italiana 23

Scallopine al marsala con funghi Veal Scaloppine with Mushrooms and Marsala Wine 28

Filetto di Manzo con gorgonzola Sauteed Filet of Beef in Port Wine Gorgonzola Sauce on Gratin Potatoes 28

BisteccA AllA FiorentinA Traditional T-bone Steak 52

Contorni

patate arrosto Roasted Fingerling Potatoes with Rosemary and Garlic 6

Polenta al formaggio Organic Polenta with Parmigiano Reggiano 6

Carciofi e patate gratinati Creamy Roasted Artichoke and Potatoes Au Gratin 7

Funghi TrifolAti Wild and Cultivated Mushrooms Sautéed with Garlic and Herbs 10

Aperitivo

Antica rosso Italian Mimosa w/ Antica Carpano, Orange Juice, Prosecco & Flamed Orange Peel 10

"Harry's Bar" Bellini Traditional Bellini from Harry’s Bar in Venice w/ White Peach Puree & Prosecco 10

Spinosa Cocktail Prickly Pear Puree, Basil, Lemon Juice, Prosecco & Antica Carpano 10

Ristoro amaro Punt e Mes, Cucumber, Mint, Lemon Juice, San Pellegrino Aranciata Rosso 10