

Love is
Love



Valentines Week Menu

Antipasti

--starters--

Polpette di Manzo / 14.5
(Sicilian Meatballs)
grated pecorino, basil, tender beef

Arancini / 16
(house made Sicilian rice balls)
risotto ball, beef, mozzarella center, peas, marinara sauce

Cavoletti di Bruxelles e Pancetta / 15
brussels sprouts, pancetta, Sicilian red chili oil, balsamic reduction

🍷🌱 **Nostra Bruschetta / 13.5**
grape tomatoes, roasted garlic, EVOO, fresh basil, crostini (add prosciutto /+6)

🍷 **Pecorino Truffle Fries / 12.5**
thick cut fries, parsley, pecorino romano cheese, truffle aioli

Calamari Fritti / 20
fried calamari, fresh herbs, pepperoncini aioli, arrabbiata sauce

Cheese and Meat Board / 35
imported artisan meat & cheese assortments - served w/ Caponata Siciliana, olives, fig jam, bread slices

ZUPPA

--soup--

Soup of the Day / 8

INSALATA

--salads--

Add organic chicken breast / +9

Cesare / 15
hearts of romaine, parmigiano reggiano, garlic croutons (add anchovies / +2.5)

🍷🍷 **Nostra Caprese / 18**
creamy burrata, cherry tomatoes, pesto, served w/ grilled bread (add prosciutto crudo / +6)

🍷🌱 **Sicilian Mixed Greens / 14.5**
marinated cucumbers, heirloom tomatoes, carrots, bell peppers, red onion, 15 yr. aged balsamic vinaigrette

🍷🍷 **Insalata di Rucola / 15**
arugula, winter citrus, ricotta salata, pistachio brittle, honey citrus vinaigrette

PINSA ROMANA

--12" oval--

Ancient Roman Recipe & Technique
Three flour mixture: wheat, rice & soy. Flour imported from Italy, 80% hydration, low yeast, 48-96 hrs. fermentation. No animal fats, non-GMO. Delicious, healthy, vegan and easy to digest

🍷 **Margherita / 22**
House crushed tomato, burrata cheese, basil, sea salt, EVOO (vegan cheese option /+ 2)

🍷 **Alla Norma / 22.5**
House crushed tomato, eggplant, smoked mozzarella, burrata cheese, EVOO, basil

Nostra Salsiccia e Broccolini / 23.5
Mozzarella, broccolini, pork sausage, burrata cheese, black pepper

🍷🍷 **Patriottica / 22.5**
House pesto, burrata cheese, cherry tomatoes, aged balsamic glaze, basil

Vulcano / 23.5
Arrabbiata sauce, sausage, arugula, burrata cheese Calabrese chilli oil, chilli threads

Tavola Nostra's Dolce e Salato / 23.5
mozzarella, guanciale, pecorino Romano, honey (add Mike's Hot Honey /+2)

PLEASE NO MODIFICATIONS OR SUBSTITUTIONS

PASTA

Lasagna Della Mamma / 24
ricotta cheese, bolognese ragu, organic beef

Pasta Marsala / 19
cremini mushroom, 24 mo. aged parmigiano reggiano, fresh parsley, creamy marsala wine sauce (add organic chicken / + 9)

🍷🍷 **Pesto / 18**
spaghetti, parmigiano reggiano, toasted garlic, pine nuts, basil, pesto (sub GF pasta / + 2)

🍷🌱 **Penne all'Arrabbiata / 18**
spicy chili oil, basil, garlic, parsley, EVOO, red sauce (add cubed spicy talian sausage /+6) (sub GF pasta / + 2) add shrimp +10

🍷 **Cacio e Pepe / 18**
Spaghetti, toasted black pepper, pecorino (sub GF pasta / + 2)

Mamma's Spaghetti with Meatballs / 21
spaghetti, three tender all beef meatballs, meaty marinara sauce

Tagliatelle alla Bolognese/ 23
Tagliatelle, house ragu, Parmigiano Reggiano cheese

12" PIZZA CLASSICA (NY STYLE)

--Oliveri Family recipe--

Handmade artisanal pizza dough
slow rise 24-72 hrs.

Classic Pepperoni / 20
pizza sauce, Ezzo cup & char pepperoni, mozzarella

Ross' Pizza Special / 25
pizza sauce, mozzarella, Ezzo pepperoni, calabrese sausage, mushrooms, mixed bell peppers, onions, black olives

Silvio / 22
pizza sauce, mozzarella, Ezzo pepperoni, sausage, mushrooms

🍷 **Mamma's Cheese Pizza / 18**
pizza sauce, mozzarella

🍷 **Margherita/ 18**
crushed tomatoes, Fior d' Latte mozzarella, basil, EVOO

Rucola Prosciutto / 24
pizza sauce, mozzarella, arucola, 24 m prosciutto di parma, shaved parmigiano reggiano, EVOO

PLEASE NO SUBSTITUTIONS, MODIFICATIONS OR ADDITIONS

Build Your Own Pizza / 18
pizza's start with base of Grande mozzarella cheese & our family recipe pizza sauce

Toppings /+4
mushrooms, onions, cherry tomatoes, spinach, basil, black olives, artichokes, calabreses chili peppers, tomato sauce, bell peppers, broccolini

Toppings / +6
24m Prosciutto Di Parma, sopressata calabrese, EZZO cup & char pepperoni, sausage, 24m Parmigiano Reggiano, anchovies, guanciale, burrata cheese

(limit 3 toppings per pizza)

SECONDI

--main dishes--

Pollo alla Parmigiana / 27
(Chicken Parmigiana) w/ Spaghetti
Italian breaded tender Organic chicken breast, spaghetti marinara

🍷 **Parmigiana di Melanzane / 21**
Sicilian Style EggPlant, House Red Sauce, Smoked Mozzarella, Parmigiano (includes bread)

🍷 CONTAINS NUTS 🍷 VEGETARIAN 🍷 VEGAN

In order to keep the utmost freshness our food comes out as it is made, therefore, it may not necessarily come out together. Substitutions may result in an additional charge.

18% gratuity will be added for parties of 6 or more



VINO

-- wine --

g btl

Tavola Nostra House White and Red

12

Italiani Bianco e Rosato (White and Rosé)

Pasqua Pinot Grigio.....	Veneto	14	42
Firriato Le sabbie Eta Bianco.....	Sicilia	14	46
Bivio Prosecco.....	Veneto	12	40
Parolvinì Rostato (Sparkling).....	Veneto	12	42
Gianni Gagliardo Langhe “Fallegro”.....	Piemonte	14	46
Pecol, Collio Sauvi gnon.....	Friuli	14	44
MySpritz, Aperitivo (Wine based).....	Milan	12	44

Italiani Rosso (Red)

Messer Del Fauno Nero d'Avola.....	Sicilia	12	42
Firriato Santagostino Syrah, Nero D'Avola.....	Sicilia	16	49
Firriato Harmonium Nero D'Avola.....	Sicilia		95
Feudi Branciforti Syrah.....	Sicilia	12	42
Firriato Chiaramonte Nero D’Avola.....	Sicilia	12	42
Firriato Cavanera Etna Rosso - 2016.....	Sicilia		120
Campo Di Marzo Primitivo.....	Puglia	12	42
Pasqua Lui Cabernat Sauvignon.....	Veneto	15	54
Barcaroli Montepulciano d’Abruzzo.....	Abruzzo		49
San Felice, IL Grigio Chianti Classico (Riserva).....	Toscana		72
Tenuta il Burchino “Super Tuscan”.....	Toscana		68
Sandro Forte E Figlio “Forte Ambrone” Red Blend.....	Toscana	42	44
San Felice Chianti Classico.....	Toscana	15	56
San Felice Brunello di Montalcino Campogiovanni.....	Toscana		149
Capo Borgo Sangiovese.....	Toscana		49
Villa Marina Ripasso Valpolicella “Superiore”.....	Veneto		72
Pasqua (Desire Lush & Zin) Primitivo.....	Puglia	14	48
Dino Torti, Poker Divino, Pinot Nero.....	Lombardia	14	46
Mainerdo Barbera D'Alba “Superiore”.....	Piemonte	15	52
Rivetti Langhe Nebbiolo.....	Piemonte		59
Amarone Della Valpolicella.....	Veneto		89

California Bianco e Rosato (White and Rosé)

San Simeon Viognier.....	Paso Robles	14	49
Oak Farm Chardonnay.....	Lodi	12	44
Moscato Villadoro.....	California	11	36
Duckhorn Sauvignon Blanc.....		15	55

California Rosso (Red)

Opaque "Darkness" Red Blend.....	Paso Robles	15	46
Postmark Cabernet Sauvignon.....	Paso Robles	15	54
Duckhorn Merlot.....	Napa Valley		105
Brady Cabernet Sauvignon.....	Paso Robles	15	52
San Simeon Stormwatch Bordeaux Blend.....	Paso Robles		89
Falcone Syrah.....	Paso Robles	17	65
CA’ Momi Merlot.....	Napa Valley	12	42
Balletto Pinot Noir (Russian River Valley).....	Sonoma		79

International

Zolo, Sauvignon Blanc.....	Argentina	12	42
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BIRRA

-- beer --

Draft

Stone Buenaveza Salt & Lime Lager.....	9.5
Coronado Brewing Co. Salty Crew.....	9.5
Alesmith 394 Pale Ale.....	9.5
Stone Delicious Citrus IPA.....	9.5
Societe Brewing Co. “The Pupil”.....	9.5
Maui Bikini Blonde Lager.....	9.5
Dayfall Belgian White Ale.....	9.5
Coronado Seasonal Hazy IPA.....	9.5
Hard Kombucha Local (varied Flavors).....	10

Bottle/Can

Birra Fuoco Belgian Style, Italy (pint) 8.5%.....	12
Peroni Nastro Azzurro, Italy.....	6
Birra Moretti, Italy.....	6
Pacifico, Mexico.....	6

NON-ALCOHOLIC

Acqua di Fiuggi - 1 liter (Italian Still & Sparking)	11.5
<i>Fiuggi Water known famously in Italy for its history & natural healing properties</i>	

A’Siciliana Arancia Rossa - 1 liter	11.5
Sicilian blood orange soda - imported	

Italian Soda - can	5
Fountain Sodas	4
Iced Tea (sweet / Unsweetened)	5

ESPRESSO / CAPPUCCHINO

Proudly serving Caffè Vergnano 1882®

Espresso	4
Cappuccino	6
Americano	4

DOLCI

-- desserts -

Tiramisu / 15
ladyfingers soaked in Caffè Vergnano 1882®
Espresso with mascarpone and cocoa

Cannoli Siciliana / 14
creamy ricotta filling, pistachio,
chocolate sauce, powdered sugar

Italian Style Banana Split / 17
caramelized banana, almond/hazelnut
biscotti, whipped cream, hazelnut gelato
& chocolate sauce

Gelato or Sorbet / 11
assorted flavors

Delizia al Limone / 15
Lemon cake, cream filling

Bomba / 13
Hord Chocoloto shell
Choice: Vonwo Chocolate or Spumori Geiovo



Pride

PICCOLI PIATTI

--small plates--

Polpette di Manzo / 12

(Sicilian Meatballs)

grated pecorino, basil, tender beef

Arancina / 14

(Sicilian Rice Ball)

risotto ball, beef, mozzarella center, peas, marinara sauce

☑️🌱🌿 Caponata Siciliana / 11

sautéed eggplant, olives, capers served w/ grilled bread, pine nuts

🌿🌱🌿🌿 Nostra Bruschette / 11

grape tomatoes, roasted garlic, EVOO, fresh basil, crostini (add prosciutto /+6)

☑️🌿 Pecorino Truffle Fries / 11

thick cut fries, parsley, pecorino romano cheese, truffle aioli

Calamari Fritti / 18

fried calamari, fresh herbs, pepperoncini aioli, arrabbiata sauce

Cheese and Meat Board / 40

imported artisan meat & cheese assortments - served w/ Caponata Siciliana, olives, fig jam, grilled bread

INSALATA

--salads--

add chicken breast / +9

Cesare / 12

hearts of romaine, parmigiano reggiano, garlic croutons (add anchovies / +2.5)

🌿🌱🌿🌿 Nostra Caprese / 16.50

creamy burrata, cherry tomatoes, pesto, served w/ grilled bread (add prosciutto crudo / +6)

☑️🌱🌿 Sicilian Mixed Greens / 12

marinated cucumbers, heirloom tomatoes, carrots, bell peppers, red onion, 15 yr. aged balsamic vinaigrette

☑️🌿 Insalata di Rucola / 12

arugula, winter citrus, ricotta salata, pistachio brittle, honey citrus vinaigrette

DOLCI

-- desserts --

Pride Rainbow Cheesecake / 13

new york style cheesecake

Tiramisu / 12

ladyfingers soaked in Caffè Vergnano 1882® Espresso with mascarpone and cocoa

Cannoli Siciliana / 12

creamy ricotta filling, pistachio, chocolate sauce, powdered sugar

Italian Style Banana Split / 16

caramelized banana, almond/hazelnut biscotti, whipped cream, hazelnut gelato & chocolate sauce

Gelato or Sorbet / 10

assorted flavors



PINSA ROMANA

--12" oval--

Ancient Roman Recipe & Technique

Three flour mixture: wheat, rice & soy. Flour imported from Italy, 80% hydration, low yeast, 48-96 hrs. fermentation. No animal fats, non-GMO. Delicious, healthy, **vegan** and easy to digest

☑️🌿 Margherita / 20.50

House crushed tomato, fresh burrata, basil, sea salt, EVOO (vegan cheese option /+ 2)

Amatriciana / 21.25

House crushed tomato, guanciale, pecorino, calabrese chili, EVOO

Nostra Salsiccia e Broccolini / 21.75

mozzarella, broccolini, pork sausage, burrata, black pepper

🌿🌱🌿🌿 Patriottica / 21

House pesto, burrata, cherry tomatoes, aged balsamic glaze, basil

Tavola Nostra's Dolce e Salato / 22

mozzarella, guanciale, pecorino cheese, honey (add Mike's Hot Honey /+2)

PLEASE NO SUBSTITUTIONS

PASTA

Lasagna Della Mamma / 22

ricotta cheese, bolognese ragu, organic beef (Ask server about Vegetarian Lasagna)

Pasta Marsala / 17

cremini mushroom, 24 mo. aged parmigiano reggiano, fresh parsley, creamy marsala wine sauce (add chicken / + 9)

🌿🌱🌿🌿 Pesto / 17

spaghetti, parmigiano reggiano, toasted garlic, pine nuts, basil, pesto (sub **GF** pasta / + 2)

☑️🌱🌿 Penne All'Arrabbiata / 16.25

spicy chili oil, basil, garlic, parsley, EVOO, red sauce (add cubed Italian sausage /+7) (sub **GF** pasta / + 2)

☑️🌿 Cacio e Pepe / 17

bucatini, toasted black pepper, pecorino (sub **GF** pasta / + 2)

Mamma's Spaghetti with Meatballs / 20

spaghetti, three tender all beef meatballs, meaty marinara sauce

Pappardelle alla Bolognese/ 21

Pappardelle, house ragu, Parmigiano Reggiano cheese

SECONDI

Pollo alla Parmigiana / 26

(Chicken Parmigiana) w/ Spaghetti Italian breaded tender chicken breast (organic, no hormones), spaghetti marinara

Week

12" PIZZA CLASSICA (NY STYLE)

--Oliveri Family recipe--

Handmade artisan pizza dough
Slow rise 24-72 hrs.

Classic Pepperoni / 18

pizza sauce, Ezzo cupped pepperoni, mozzarella

Ross' Pizza Special / 24

pizza sauce, mozzarella, Ezzo pepperoni, calabrese sausage, mushrooms, mixed bell peppers, onions, black olives

Silvio / 20

pizza sauce, mozzarella, pepperoni, sausage, mushrooms

☑️🌿 Mamma's Cheese Pizza / 16

pizza sauce, mozzarella

☑️🌿 Margherita/ 16.5

crushed tomatoes, Fior d' Latte mozzarella, basil, EVOO

Spinacina /19

mozzarella, spinach, ricotta blk pepper cream, 24 m prosciutto di Parma, shaved ricotta salata

Rucola Prosciutto /21

pizza sauce, mozzarella, arucola, 24 m prosciutto di Parma, shaved parmigiano reggiano, EVOO

PLEASE NO SUBSTITUTIONS, MODIFICATIONS OR ADDITIONS

BREAKFAST

(Today Only - 8am - 11:30am)

Fritatta/ 12

eggs, potato, carrots, asparagus, peppers, onion, tomato, herbs, mozzarella, pecorino, parmigian

Italian Hash / 12

peppers, onion, tomato, mozzarella, parmigian, herbs, 2 fried eggs (add sausage +3)

Pinsa Carbonara / 15

mozzarella, italian bacon, egg sauce

Pecorino Truffle Fries / 11

thick cut fries, parsley, pecorino romano cheese, truffle aioli

Mini Calzone / 11

mozzarella, sausage, bell pepper

DESSERT

Zabaione / 8

berries, whipped cream, biscotti, mint

DRINKS

Mimosas / 10

prosecco with a splash of juice



CONTAINS NUTS



VEGETARIAN



VEGAN

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18% gratuity will be added for parties of 6 or more



VINO

-- wine --

g btl

Tavola Nostra House White and Red

11

Italiani Bianco e Rosato (White and Rosé)

Pasqua Pinot Grigio.....	Veneto	11	40
Parolvini Sparkling Rosato (Rose).....	Veneto	12	48
Bivio Prosecco.....	Veneto	10	36
Firriato Gaudensius Blanc de	Sicilia		89
Noir.....	Veneto		45
Bosa Prosecco Spuman-	Friuli	12	44
te.....			
Pecol, Collio Sauvi-			
gnon.....	Sicilia	11	39
	Sicilia	16	56

Italiani Rosso (Red)

Messer Del Fauno Nero d'Avola.....	Sicilia		95
Firriato Santagostino Syrah, Nero d'Avo-	Puglia	12	39
la.....	Campania	12	44
Firriato Ribecca Pericone.....	Campania	14	46
Firriato Harmonium Nero d'Avola Cru.....	Abruzzo		39
Campo Di Marzo Primitivo.....	Toscana		59
Lacryma Christi Del Vesuvio Rosso.....	Toscana		39
La Fortezza Aglianico Del Taburno.....	Toscana	12	38
Mezzadro Montepulciano d'Abruzzo.....	Toscana		69
San Felice, Chianti Classico Riserva IL Grigio.....	Toscana		119
Innocenti "Lume" Rosso.....	Emilia	12	36
Sandro Forte E Figlio "Forte Ambrone" Red Blend.....	Veneto		69
Tenuta il Burchino "SuperTuscan"	Piemonte	14	52
.....	Piemonte		145
San Felice Brunello di Montalcino Campogiovanni.....	Veneto		86
San Antonio Lambrusco (sparkling).....			
Villa Marina Ripasso Della Valpolicel-			
la.....	Paso Robles	12	42
Barbera D'Alba Superiore Mainer-	Paso Robles	15	46
do.....	Lodi	12	44
Barolo Sylla Sebaste.....	California	10	36
Amarone Della Valpolicella.....			

California Bianco e Rosato (White and Rosé)

San Simeon Grenache Rose.....	Mendocino	12	44
San Simeon Viogni-	Paso Robles		64
er.....	Paso Robles	14	52
Oak Farm Chardonnay.....	Paso Robles		99
Moscato Villadoro.....	Paso Robles	16	59
	Napa Valley		129

California Rosso (Red)

Opaque "Darkness" Red Blend.....	Napa Valley	11	40
Girasole Zinfandel.....	Napa Valley		69
San Simeon Merlot.....			
Brady Cabernet Sauvignon.....			
San Simeon Stormwatch Bordeaux Blend.....	Argentina	12	39
Falcone Syrah.....			
Riboli Family Cabernet Sauvignon 2015.....			

Corkage Fee 30

BIRRA

-- beer --

Draft

Stone Buenaveza Lager	9
Stone Delicious IPA	9
Mother Earth Cali Creamin	9
Alesmith 394 Pale Ale	9
Modern Times, Orderville Hazy	9
Maui Bikini Blond Lager	9
Duvel Belgian Gold Ale Single Fermented	12
Organic Hard Kombucha, Boochcraft - rotating	9
Neon Rainbows New England IPA, Ommegang	10

Bottle

Birra dell'Eremo, Fuoco Tripla 8.5%, Umbria Italy	12
Peroni Nastro Azzurro, Rome Italy	5
Birra Moretti, Rome Italy	6

NON-ALCOHOLIC

Acqua di Fiuggi - 1 liter (Italian Still & Sparking)	11
Fiuggi Water known famously in Italy for its history & natural healing properties	

A'Siciliana Arancia Rossa - 1 liter	11
Sicilian blood orange soda - imported	

A'Siciliana Limonata - 1 liter	11
Sicilian lemon soda - imported	

Italian Soda - can	5
Fountain Sodas	3.5
Iced Tea	5

ESPRESSO / CAPPUCINO

Proudly serving Caffè Vergnano 1882®

Espresso	3.5
Cappuccino	4.5
Americano	3.5

PRIDE PARADE
DRINK SPECIALS

-- today only (7/16/22) --

Domestic Beer / 4
Pacifico, Corona premire, Coors light

Select Beer / 5
Fremont - Pride Kolsch-style ale, Peroni - Italian beer

Cider Beer / 6
Bivouac - Rose Cider Bivouac - Peach Spritz

Bucket of Beer / 22
6 bottles of ice cold select italian beer, and or 6 any domestic can beer

Pride Spritz / 14
refreshing bubbly Italian spritz

Mimosa / 10
prosecco with a splash of juice



TAVOLA NOSTRA
PIZZERIA E CUCINA



Valentine's Day
M E N U

\$49 PER PERSON

Starter

CHOOSE ONE

CESARE

hearts of romaine, parmigiano reggiano, garlic croutons

SICILIAN MIXED GREENS

marinated cucumbers, heirloom tomatoes, carrots, bell peppers, red onion,
15 yr. aged balsamic vinaigrette

ARUGULA

arugula, winter citrus, ricotta salata, pistachio brittle, honey citrus vinaigrette

POLPETTE DI MANZO

grated pecorino, basil, tender beef

PECORINO TRUFFLE FRIES

thick cut fries, parsley, pecorino romano cheese, truffle aioli

Entree

CHOOSE ONE

POLLO ALLA PARMIGIANA

Italian breaded tender Organic chicken breast, spaghetti marinara

ADD RAVIOLI +10

GNOCCHI WITH BRAISED SHORT RIB

Gnocchi with Braised short rib Pillowy four cheese gnocchi, 8hr braised tender short rib

PENNE ALL'ARRABBIATA

spicy chili oil, basil, garlic, parsley, EVOO, red sauce
add shrimp +10

PASTA MARSALA

cremini mushroom, 24 mo. aged parmigiano reggiano, fresh parsley,
creamy marsala wine sauce

PINSA MARGARITA +10

House crushed tomato, burrata cheese, basil, sea salt, EVOO

Cheese Pizza +10 Add Pepperoni +6

Dessert

CHOOSE ONE

VELVET CHEESECAKE

CANNOLI

**CON
TUTTO
L'AMORE**

Prosecco Toast with Dessert \$6

