

MENTONE

FAMILY STYLE MENU

MARINATED OLIVES

ORANGE, GARLIC
8

PARMIGIANO REGGIANO

24 MO., OLD BALSAMICO
14

STRACCIATELLA

LOCAL TAGGIASCA
"OLIO NUOVO"
18

BRAISED CABBAGE

BROWN BUTTER, LEMON
14

OUR CAESAR

PARMIGIANO REGGIANO
18

CARPACCIO

GREEN GARLIC,
PISTACHIO, LEMON
23

BEET & FENNEL CITRUS SALAD

MINT PESTO, PISTACHIO
PRALINE, RICOTTA SALATA
20

ARUGULA SALAD

CAPERS, LEMON,
PECORINO
15

CHARCUTERIE

D.O.P. COPPA

"PIACENTINA"
18

NOSTRANO

18

BRESAOLA

20

MIXED SALUMI

30

PORK PATE

TOASTED MB BREAD
LEVAIN
22

PASTA

CHITARRA

SARDINES, CAPERS,
RAISINS
30

RAVIOLI

CHEESE, PESTO, LEMON
32

TAGLIATELLE

LAMB RAGU, MINT
34

SIDES

SOUP "MESCIUA"

WHITE BEAN, FARRO,
CHICKPEA
16

EGGPLANT

CALABRIAN PESTO, MINT,
FROMAGE BLANC
17

POLENTA "FIORETTO"

PARM, CULTURED BUTTER,
CHIVE OIL
12

FISH

BLACK COD

LIGHTLY POACHED,
ROAST CABBAGE, BEURRE
BLANC, HERB SALAD
35

MEAT

BOUDIN BLANC

MASHED POTATES,
APPLES
29

TRIPA & POLENTA

TOMATO, PECORINO,
OLIVES
19

FOGLINE HALF CHICKEN

BACON LARDON, POMMES
PUREE, LEEKS
45

PIZZE

MARGHERITA

TOMATO,
BASIL,
MOZZ
22

SARDENAIRA

ANCHOVY,
TOMATO, OLIVE,
MARJORAM
25

FUNGHI

MIXED MUSHROOMS,
RICOTTA
26

SOPPRESSATA

TOMATO, MOZZ,
SALAMI,
CALABRIAN CHILI
26

MARINARA

TOMATO, GARLIC,
OLIVE OIL,
OREGANO (NO
CHEESE)
17

BLACK TRUFFLE PIZZA 75

We politely decline any substitutions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 4% surcharge is added to help support our staff receive a higher living wage.

WINE BY THE GLASS

5 oz / 8.25 oz / Bottle

SPARKLING

NV **Veuve Fourny et Fils** Brut 1er Cru "Grands Terroirs" Brut *Chardonnay/Pinot Noir*
-- Champagne, France 24 / 35 / 98

NV **Vol Enchante** Cremant d'Alsace Brut Rosé
-- Alsace, France 15 / 23 / 60

WHITE

2022 **Domaine du Salvard** Cheverny Blanc *Sauvignon Blanc/Chardonnay*
-- Loire, France 14 / 21 / 55

2022 **Lotis** "Las Brisas Vineyard" *Vermentino*
-- Sonoma County, California 18 / 27 / 72

2020 **Villa Dora** Lacryma Christi del Vesuvio Bianco *Caprettone/Falanghina*
-- Campania, Italy 16 / 24 / 65

2022 **Farm Cottage Wine** "Trout Gulch Vineyard" *Chardonnay*
-- Santa Cruz, California 23 / 35 / 91

SKIN CONTACT

2022 **Chateau Ollieux** Romanis Alba Rosé
-- Languedoc, France 14 / 20 / 56

2022 **COS** Pithos Bianco *Grecanico*
-- Sicily, Italy 17 / 26 / 65

RED

2022 **De Forville** *Barbera d'Alba*
-- Piedmont, Italy 15 / 23 / 62

2022 **Fres.CO** *Primitivo (Zinfandel)*
-- Sonoma Coast, California 18 / 27 / 70

2022 **Domaine de la Damase** *Côtes-du-Rhône GSMC Blend*
-- N. Rhone, France 14 / 21 / 59

2022 **Farm Cottage Wine** "Trout Gulch Vineyard" *Pinot Noir*
-- Santa Cruz, California 26 / 39 / 116

NEGRONIS \$16

SPAGLIATO BIANCO

luxardo bitter bianco, quina, prosecco

CANDY CAP

apple brandy, oloroso, apertivo blend

FUMO

mezcal, suze, cocchi americano

SOLERA NEGRONI

nolets gin, campari, house vermouth blend

HOUSE COCKTAILS \$16

AMBROSIA

vodka, grapefruit, almond, luxardo bianco

IT'S GONNA BE MAY

mezcal, sotol, amaro may, blood orange, lime, celery root

BAD N' BOOZY

rye whiskey, cassis, rain-water madeira, narini rabarbaro

D.K. SPRITZ

"Chef Kinch's Favorite Spritz" campari, cucumber, ginger, prosecco, spice

HOLY ROSSA

blanco tequila, amara rossa, bay laurel, fresno pepper, lime

NEBBIOLO OLD FASHION'

bourbon, amaro, bitters, nebbiolo gomme

FROZEN BUBBLY SPRITZ

aperol, oj, ketel one peach blossom, trebbiano, prosecco

BEER & CIDER

There Does Not Exist 60 days in Hell *Helles Lager (4.7%)* 10

Sante Adairius Point Being *Unfiltered West Coast IPA (7.1%)* 10

Etienne Dupont Normandy *Sparkling Cider (5.0%, 375ml bottle)* 18

Visitor non-Alc. Lager (12oz can) 8

NON-ALCOHOLIC

31 DAYS & 31 NIGHTS gin tea, giffard apertivo, lemon, soda 10

COKE 4

DIET COKE 4

SPRITE 5

SEASONAL LEMONADE 7

ESPRESSO 4