

SALUMI & FORMAGGI

paired with sliced pizza crust with olive oil, rosemary and sea salt (serves 2-3)

99 PIATTO DI SALUMI E FORMAGGI

local and italian meats and cheeses
15

86 BRUSSELS AL FORNO

roasted brussel sprouts, pancetta, pecorino romano, lemon, honey
10

98 PROSCIUTTO E FIOR DI LATTE

prosciutto parma, fior di latte mozzarella, fresh basil
13

92 MOZZARELLA AL FORNO

oven roasted tomato sauce, fior di latte mozzarella, fresh basil, extra virgin olive oil
12 eggplant 2.5

94 VERDURE AL FORNO

seasonal roasted vegetables finished with grana padano cheese
8

00 OLIVES

californian and italian olives
6 (sliced pizza crust 3)

INSALATA

seasonal salads served with or without our pizza crust, just fold it and eat it!

20 SOZZANI

baby spinach, dried cranberries, gorgonzola dolce cheese, seasonal pears, pine nuts
10 13

10 13

97 BELINELLI

chopped romaine, cherry (tomatoes), provolone, salami, castelvetrano olives, garbanzo beans, basil, red onion, treviso radicchio, grana padano cheese
13 15

13 15

45 AQUILANI

arugula, roasted butternut squash, pepitas, candied walnuts, pomegranate
11.5 14.5

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24 CANALIS

mixed greens, cannellini beans, taggiasche olives, red onion, pecorino romano cheese
9 12

9 12 tuna 3.5

28 ANTONELLI

kale, ceasar dressing, grana padano cheese
9 12

9 12 anchovies 3.5

SODA & ACQUA

s.pellegrino limonata (lemon) 3.5
s.pellegrino aranciata (orange) 3.5
s.pellegrino aranciata rossa (blood orange) 3.5
s.pellegrino pompelmo (grapefruit) 3.5
ginger beer, river city 4
root beer, river city 4
coca-cola, diet coke, sprite 3
house-brewed iced tea 2.5
s.pellegrino sparkling water 4

18% gratuity added and no split checks for groups of 8+

PIZZA

all pizzas available with gluten free crust 3

01 BELLUCCI

fennel sausage, fresh ricotta cheese, tomato sauce, mozzarella
18 kale 2.5

04 CANNAVARO

mozzarella, tomato sauce, fresh basil
14

fior di latte mozzarella 3

prosciutto parma 3.5
egg 3

06 STELLA

prosciutto parma, mushrooms, crescenza cheese, mozzarella
19.5 egg 3

07 MATERAZZI

pepperoni, taggiasche olives, fontina cheese, tomato sauce, mozzarella
18

08 MAGNINI

smoked salmon, dill, mascarpone cheese, mozzarella
19.5

11 LIGABUE

basil pesto, mozzarella, pecorino romano cheese
14

prosciutto parma 3.5
pine nuts 2.5

12 CITTERIO

prosciutto cotto, spinach, fior di latte mozzarella, parmigiano reggiano cheese
16.5

13 BORTOLAMI

mushrooms, fennel sausage, scamorza cheese, treviso radicchio, tomato sauce, mozzarella
16

15 NERI

broccoli rabe, hot coppa, mozzarella, pecorino romano cheese, tomato sauce
18

19 BASSO

basil pesto, artichoke hearts, castelvetrano olives, cherry (tomatoes), mozzarella, tomato sauce
18.5

pepperoni 3.5

21 MUTI (VEGAN)

seasonal vegetables, arugula, tomato sauce
16

daiya vegan cheese 3

23 MURINO

pears, honey, gorgonzola dolce cheese, mozzarella
16

pancetta 3.5

25 FIORI

prosciutto parma, arugula, mushrooms, truffle oil, mozzarella, tomato sauce
19.5

26 PELLE

ricotta, garlic, oregano, mozzarella, basil, grana padano cheese
14

32 JOVANOTTI

pepperoni, prosciutto cotto, mushrooms, robiola cheese, mozzarella, tomato sauce
19.5

35 PIRLO

red peppers, eggplant, red onion, scamorza cheese, mozzarella, basil, tomato sauce
15

pepperoni 3.5

43 CASALEGNO

yukon gold potatoes, pancetta, crescenza, rosemary oil, mozzarella
17

46 GATTUSO

butternut squash puree, scamorza cheese, sage oil, mozzarella, ricotta salata cheese, parsley
17

pancetta 3.5

50 D'ALESSIO

garlic, extra virgin olive oil, tomato sauce
11

mozzarella 3
anchovies 3.5 taggiasche olives 2.5

CALZONE

just like pizza, but everything is inside

01 BELLUCCI

fennel sausage, fresh ricotta cheese, tomato sauce, mozzarella
18

kale 2.5

07 MATERAZZI

pepperoni, taggiasche olives, fontina cheese, tomato sauce, mozzarella
18

18

PANINI

our version of the sandwich

08 MAGNINI

smoked salmon, dill, mascarpone cheese, mozzarella
15.5

11 LIGABUE

basil pesto, mozzarella, pecorino romano cheese
11

prosciutto parma 3.5
pine nuts 2.5

21 MUTI (VEGAN)

seasonal vegetables, arugula, tomato sauce
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13 BORTOLAMI

mushrooms, fennel sausage, scamorza cheese, treviso radicchio, tomato sauce, mozzarella
16

16

35 PIRLO

red peppers, eggplant, red onion, scamorza cheese, mozzarella, basil, tomato sauce
10

pepperoni 3.5

12 CITTERIO

prosciutto cotto, spinach, fior di latte mozzarella, parmigiano reggiano cheese
13

13

all paninis available with gluten free crust 3

WEEKEND BRUNCH SATURDAY AND SUNDAY 11:30A - 3:30P

56 RAZZOLI

scrambled eggs, fennel sausage, caramelized onions, fontina cheese, mozzarella
16.5

58 SCHIAVONE

overeasy eggs, fior di latte, prosciutto cotto, tomatoes
14

16&Q BLOODY MARY 7

vodka, housemade tomato juice, fresh horseradish, tabasco, castelvetrano olives

ITALIAN MIMOSA 6.5 / CARAFE 25

prosecco with 100% pure squeezed orange juice

14 52 BONUCCI

scrambled eggs, yukon gold potatoes, calabrese peppers, kale, mozzarella
17.5

sausage 3.5

57 MALDINI

scrambled eggs, seasonal mushrooms, red bell peppers, red onion, mozzarella fontina cheese
17

prosciutto cotto 3.5

#LIMITEDEDITIONPIZZA
ask about our seasonal pizza

CUSTOM COCKTAILS

VIGORELLI LEMONADE 9.5/ 27

vodka, limoncello, s.pellegrino limonata, fresh mint

LUNA ROSSA 9.5/ 27

silver tequila, campari, s.pellegrino pompelmo (grapefruit)

DIAVEL 9.5/ 27

gin, elderflower, s.pellegrino pompelmo

MONTELLO 10

rum, pineapple, campari, lime

LAVERDA 10

bourbon, strawberry, averna amaro, aperol

APEROL SPRITZ 9

prosecco, aperol, soda

GHIBLI 9.5

redemption rye, disaronno amaretto, s. pelegriano limonata

NORCAL NEGRONI 10.5

junipero gin, carpano antica sweet vermuth, campari

BOULEVARDIER 10.5

bulleit bourbon, campari, carpano antica sweet vermuth

SANGRIA 9.5/ 27

seasonal

GELATO

cup 4.5 l cone 5 l pint to go 10.5

add cc made salted caramel or chocolate .75

add whipped cream or hazelnuts .50

GELATO

salted caramel
dark chocolate
gianduja
vanilla bean
espresso
peanut butter chip
pistachio
stracciatella
mint chip
cookies and cream

SORBETTO

cup 4.5 l cone 5
ask about our seasonal flavors

COPPA BAMBINI

two scoops of gelato drizzled with cc made chocolate sauce or salted caramel with whipped cream

6

AFFOGATI

ORIGINAL

vanilla and espresso gelato dunked in espresso
7 (add amaro 3)

VERSIONE HOT ITALIAN

two scoops of gelato drowned in liqueur topped with crushed hazelnuts and whipped cream

10

vanilla bean with amaro
vanilla bean with amaretto
dark chocolate with frangelico (hazelnut)
espresso with kahlua
salted caramel with bourbon

ZUCCHERO

organic italian chocolate hazelnut spread rolled in our pizza crust and dusted with powdered sugar

piccolo 10
grande 17
vanilla gelato 4

CAFFE

oak roasted in oakland by mr. espresso

espresso 2.5

latte 4.5

americano 2.5

mocha 5

macchiato 3.5

hot tea 4

cappuccino 4

(add almond milk to any caffe .50)



510.922.1369

order online **HOTITALIAN.PIZZA #eatrealpizza**

DINE IN - TAKE OUT - DELIVERY

VINO

BIANCO

bianco della casa 7.5/ 24

rose, perazzeta 10/ 34

sauvignon blanc, matanzas creek 10.5/ 36

pinot grigio, lagaria 8.5/ 28

soave, monte tondo 10.5/ 36

chardonnay, bryon 9.5/ 32

ROSSO

rosso della casa 7.5/ 24

nerello mascalese, pietradolce etna rossa 10.5/ 36

chianti classico, tenuta di arceno 10/ 34

montepulciano, la quercia 9.5/ 32

barbera d'asti, michele chiaro 8/ 26

cabernet, william hill 9.5/ 32

primitivo blend, verso, salento rosso 9.5/ 32

zinfandel, seghesio 52 (bottle only)

PROSECCO

prosecco della casa 7.5/ 24

prosecco, la marca 9.5/ 32

prosecco, brut, bisol jeio 10.5/ 36

PROSECCO COCKTAILS 9

bellini (peach)

fragola (strawberry)

arancia rossa (blood orange)

mimosa (orange)

BIRRA (ask about our seasonal birra)

DRAFT BIRRA

6/17

peroni

racer 5

7/ 19

moretti la rossa

fieldwork (rotating)

two rivers cider (seasonal)

Seasonal (rotating)

BOTTIGLIA

blue star wheat 4.5

scrimshaw 4.5

red seal ale 4.5

buckler na 3.5

MANGGIA & BEVI