

pizzavino 707

start with a plaza cocktail

- caipirinha do brazil** leblon cachaca, fresh lime, simple syrup 9
margarita tradicional sauza blanco, fresh lime, agave nectar 8
the expat prosecco, st germaine elderberry, lime garnish 8
darjeeling limited qi smoked tea liqueur, agave nectar, egg white, basil, bitters 9
pv colada natural coconut water, fresh pineapple, rum 9
gravenstein apple sidecar gravenstein apple brandy, apple essence, lemon, apple sugar rim 9
amalfi averna, ginger beer, mint, fresh lime 8
manhattan 707 buffalo trace bourbon, carpano, bitters 9
il siciliano absolut ruby red vodka, campari, orange and grapefruit juices 8
lychee margarita tequila, soho lychee liqueur, sweet & sour 9
pomegranate cosmo vodka, pama pomegranate liqueur, lime 9

stephen's wines by the glass

bubbles

nv zonin prosecco, veneto 6

whites

- 2008 campagnola pinot grigio, veneto 6.50
2008 la cappuccina soave, veneto 7.25
2009 atascadero creek sauvignon blanc, russian river valley 7
2009 ramazzotti chardonnay, dry creek valley 8.5
2009 county line rosé, anderson valley 8.5

reds

- 2007 zonin montepulciano d'abruzzo 6
2007 punta aquilla primitivo, puglia 9
2007 luigi baudana dolcetto, piemonte 8.5
2007 castello di farnetella chianti, tuscan 8.5
2005 scherrer syrah, russian river valley 9
2007 baker lane ramondo vineyard pinot noir, sonoma coast 10

this week's tasting flight 12

(all wines available for retail sale)

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bar bites

- mixed olives** 3
village bakery bread with stephen's olio and balsamic 3
french fries 3.5 **spicy fries** 5 **garlic fries** 6
chicken liver pate grilled sourdough, pickles 6

starters & small plates

- 707 caesar** organic little gem romaine, croutons, parmesan 9
fresh albacore confit larry's heirloom tomatoes, chili, arugula, mint 9
organic Sebastopol greens almond vinaigrette, gravenstein apples 8.5
savory clams white wine, garlic, chives, pancetta, grilled sourdough 9
local padrones cherry tomatoes, coarse sea salt, basil, aioli 8
veggies marinated local vegetables, fromage blanc, breadsticks 9
salumi local & imported cured meats, pickled vegetables, breadsticks 12

wood-fired pizza

- margherita** tomato sauce, mozzarella, fresh basil 13
hobbs pepperoni tomato sauce, mozzarella, basil, oregano 14.5
gravenstein apple pt reyes blue, pinenuts, padrons, mozzarella, saba 16.5
fresh squash blossoms bellwether ricotta, garlic, lemon oil, mozzarella 15
three mushrooms garlic, wild mint, thyme, three cheeses 15
toy box cherry tomatoes garlic, basil, mozzarella 15
house fennel sausage gypsy peppers, mozzarella, basil 14.5
2 farm eggs pancetta, mozzarella, garlic, truffle oil, wild arugula 17
smoked salmon herb crème fraiche, garlic, mozzarella, fontal, wild arugula 17
spinach & smoked bacon bellwether farms ricotta, mozzarella 14.5
add ons: anchovy 3, farm egg 2, pancetta 3, arugula 2, prosciutto 5, gluten-free crust 3 (not a certified gluten-free kitchen)

large plates & specials

- local rock cod & savory clams** toasted cappellini, soffritto, fennel, basil, aioli 17
woodfire grilled ny steak larry's heirlooms, bagna cauda, gypsy peppers 21
housemade parpadelle braised lamb, kalamata olives, mint, pecorino 16.5
grilled five spice chicken umbrian farro, raisins, roasted escarole 17
burger all natural meyer ranch ground chuck, french fries 11 add cheese 1