

pizzavino 707

start with a plaza cocktail

- 1782** prosecco, soho lychee, orange bitters 8
- lava punch** dark rum, campari, green chartreuse, fruit juices 9
- maltese** bombay sapphire, st. germain elderberry liqueur, fresh lemon 9
- gravenstein apple sidecar** occidental road apple brandy, apple essence, lemon, apple-sugar rim 9
- dark & stormy** pyrat rum, ginger beer, lime. 8
- manhattan 707** buffalo trace bourbon, carpano, bitters 9
- il siciliano** absolut ruby, campari, orange and grapefruit juices 8
- diablo del sol** tequila, drambuie, orange juice, cayenne 9

stephen's wines by the glass

bubbles

nv zonin prosecco, veneto 6

whites

- 2008 campagnola pinot grigio, veneto 6.50
- 2009 consono verdicchio dei castelli di jesi, marche 7
- 2008 la cappuccina soave, veneto 7.25
- 2009 russian river vineyards sauvignon blanc 7
- 2009 frei chardonnay, russian river valley 8.5

reds

- 2009 zonin montepulciano d'abruzzo 6
- 2007 punta aquilla primitivo, puglia 9
- 2007 oddero dolcetto, piemonte 8.5
- 2009 county line pinot noir, sonoma coast 9.5
- 2007 baker lane sonoma coast cuvee syrah 9.5

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
- curried cashews** 3
- french fries** 3.5 **spicy fries** 5 **garlic fries** 6

starters & small plates

- 707 caesar** organic little gem romaine, croutons, parmesan 9
- organic local greens** aged balsamic dressing, fromage blanc, pomegranate 8.5
- winter citrus salad** arugula, celery, goat's milk feta, shallot, coriander dressing 9
- antipasto** local & imported cured meats, marinated & roasted veggies 12
- fritto misto** prawns, onion rings, butternut squash, balsamic-orange sauce 10
- soup of the day** 7

wood-fired pizza

- margherita** fresh fior di latte mozzarella, tomato sauce, fresh basil 13.5
- hobbs pepperoni** tomato sauce, mozzarella, basil, oregano 14.5
- quattro formaggi** mozzarella, bellwether ricotta & crescenza, parmesan, herbs 14
- smoked salmon** crème fraiche, herbs, capers, mozzarella, garlic, arugula 17
- escarole** fior di latte mozzarella, bellwether ricotta, lemon, garlic, almonds 14
- salumi misti** pancetta, coppa, fior di latte mozzarella, pickled peppers, arugula 16
- three mushrooms** garlic, mint, thyme, three cheeses 15
- house fennel sausage** fior di latte mozzarella, red onion, mozzarella, basil 14.5
- spinach & smoked bacon** bellwether farms ricotta, mozzarella 14.5
- calzone** chanterelle mushrooms, bellwether crescenza, chili flake, escarole 16
- 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 & pasta

- grilled creekstone ny steak** cippolini, arugula, lemon roasted garlic butter, jus 22
- spaghettini pasta** baby artichokes, lemon zest, parmesan, evoo, local egg yolk 14
- local fresh sardines** pickled peppers, chickpeas, herbs, garlic, tomato sauce 11
- orecchiette pasta** braised short rib, castelvatrano olives, parmesan 15
- grilled 5-spice chicken** farro, grilled treviso & endive, zante currants, jus 16
- burger** all natural meyer ranch ground chuck, french fries 11, add cheese 1