

To Share Or Not!

- House Made BURRATA, ROASTED FRUIT, balsamic + FOCACCIA 15.,**
ARANCINI 10., five bite-sized lemon, mascarpone + chive risotto balls, garlic aioli
DUNGENESS CRAB ARANCINI, 10, three bites sized crab risotto balls, Louie dip.
POMMES FRITES 9. thin French fries. Seasoned with salt, pepper + Cajun seasoning. Fried green onions. Side of Aioli + ketchup
BIG WARM BAVARIAN PRETZEL 12., mustard + hand crafted pimento cheese.
MEATBALLS, 15., three handcrafted veal and pork meatball and Pomodoro sauce. Parmesan, basil finish. Side of Focaccia bread.
CAULIFLOWER MAC'N CHEESE, 12., bronze extruded granoro lumachine, white cheddar + butterkäse roasted cauliflower creamy cheese goodness. Toasted breadcrumb finish. ADD Dungeness Crab \$14.
FOCCACCIA PLATE, 8., bottomless goodness of our amazing focaccia, olive oil and balsamic,

REFRESHING SALADS

DUNGENESS CRAB SALAD 23.

With Romain and Arugula, tomatoes, roasted artichokes, hb egg, kissed with a touch of lemon oil. Side of house made Loui Dressing.

CLASSIC CAESAR 14.

creamy lemon anchovy dressing, Calabrian chili paste, white anchovy. Parmesan cheese finish. Dressing contains raw egg. PIADINI style 19.

CHOPPED SALAD 16.

romaine lettuce, kale, half avocado, toasted walnuts, Greek feta cheese, honey tabasco vinaigrette. PIADINI Style 20.

CLASSIC CAPRESE 13.

"THE PATCH TOMATOS" creamy mozzarella. basil, balsamic vinaigrette

BELEGTE BROTE/sandwich

With SIDE of HOUSEMADE WAFFLE POTATO CHIPS

SCHNITZEL BURGER 17.

pretzel crusted Pork loin, jalapeno, mint and cilantro, red cabbage slaw. Mayo+ house made pickle, on toasted Brioche,

SUMMER BLT 15., FLUGGER'S bacon, "THE PATCH" tomatoes, lettuce, mayonnaise, basil on toasted sourdough rye

PULLED CHICKEN sandwich, 15., dressed with lemon oil and house blend of herbs, red cabbage and apple slaw, on toasted Brioche Bun with mayonnaise.

ROASTED BEEF TRI TIP 17. Caramelized onions, melted Swiss Cheese on toasted Sourdough Deli, mayonnaise. This is one loaded beef sandwich!

BAUERNFRÜHSTÜCK

also known as our WOOD FIRE HASH

A warm German dish made from Herbaceous roasted potatoes, bell peppers, sweet roasted onions; mushrooms, creamy mozzarella, one sunny side up egg, we finish it in the wood fire, oven and serve it in a hot skillet.!

CHETTIS 17., roasted chicken breast and bacon
CORNERED BEEF 17., corned beef and bacon
VEGETARIAN HASH 16., spinach + artichokes
VEGAN style 15., no cheese, no egg just more of all the others spinach + artichokes;

Despite its name, it is eaten not only for breakfast but also for lunch and dinner.

PLATES

FRIED CHICKEN 26.

Buttermilk fried boneless chicken, white and dark meat, Yukon gold mashed potatoes, gravy.

THE BRATS 19.

Brats by SOCO Meat Company, potato cake, braised white cabbage with apples and caraway seeds, Honey Mustard.

TELLERSCHNITZEL 29. SMALL TELLER 20.

A pork Schnitzel as big as the plate breaded and fried. Exotic mushroom gravy, house-made Spätzle with caramelized onions.

WIENER SCHNITZEL 24.

Breaded AND fried **veal loin**, wedge of lemon, crispy French fries.

PASTA

DUNGENESS CRAB FETTUCINI 29.

with roasted and seared mushroom and artichokes, shallot and herb vermouth beurre blanc

TRADITIONAL SPAGHETTI and meatball 19.

One handcrafted veal and pork meatball, rich tomato sauce, parmesan, olive oil. Additional meatball \$3.

Wood Fire Pizza Napolitana

PIZZA with TOMATO SAUCE

CHEESE PIZZA 15. red sauce, garlic, dry mozzarella + *butterkäse. Parmesan finish

PIZZA MARGHERITA 17. Classic Italian Pie tomato sauce, garlic, creamy mozzarella, basil, extra virgin olive oil. ADD Dungeness Crab 14.

SPANISH CHORIZO PIE, 20., Spanish dry chorizo, dry mozzarella, garlic, red onions, artichokes, olives.

SPAGHETTI AND MEATBALLS, 20. also know as "the wise guy" garlic butter, spaghetti, sliced meatballs, creamy mozzarella. Parmesan and oregano finish.

SOPRASETTA SALAMI PIE + Fennel, 20. garlic, dry mozzarella, roasted chili fennel, blistered tomatoes. Parmesan finish.

MANCHESTER '92, 21., tomato sauce, garlic, oregano, house-made mozzarella, caramelized onions, pepperoni, Italian sausage + prosciutto

PIZZETTA 5. Goes with everything!

is a thin crispy pinned out dough, with garlic, herbs and parmesan. For a happy dance in your mouth Add Burrata 6.

PIZZA BLANCO no TOMATO SAUCE

FLAMMKUCHEN, 20. the pizza of Germans and Alsations, it's the bomb!, *butterkäse, white onions, Bacon, crème fraiche, burrata,. Green onion finish.

ROSEMARY MUSHROOM PIE, 21. cremini, shitake and oyster mushrooms, covered with dry mozzarella, Calabrian chili infused goat cheese, and house herb blend, roasted garlic. Smoked sea salt and parmesan finish.

PESTO + TOMATO PIE, 18. creamy mozzarella, garlic, spinach, red onions. Just sliced tomato, basil, parmesan finish.

PIADINI, A SALAD IN A PIZZA CRUST, folded + cut, eat like a sandwich, good to share. OPEN FACED AVAILABLE. Choose any salad to have as a Piadini!

CAPRESE, 20. salad with "THE PATCH TOMATOES" creamy mozzarella, basil, Arugula, balsamic vinaigrette

FRIED CHICKEN CAESAR PIADINI 22. We add fried chicken, bacon and hardboiled eggs to our Caesar salad.

DIPS FOR YOUR PIZZAS 2. Two ounces, choose: BLUE CHEESE, SPICY RANCH, CALABRIAN CHILI PASTE, GREEN GODDESS, BASIL PESTO



KITCHEN, BIER UND WEIN STUBE

Welcome to A little bit of German, A little bit of Italian, a whole lot delicious

Cocktails

Classic MARGARITA on the rocks 10.
MARTINI shaken or on the rocks 8.
Vodka or Gin, lemon or olives
LAVENTINI, Hahn Vodka + Lavender syrup 10.
BOOZY CHETTIS' 10.
like a long Island Ice Tea our way!
JARDESCA BOTANICAL SPRITZ ,10.
Vermouth prosecco, mint + fruit garnish
JARDESCA RED MULE, 10.
Vermouth ginger beer, fruit and mint garnish.
GLÜHWEIN 9. also known as hot mulled Wine, with orange, cinnamon, star anis, rum. WHITE OR RED

Wine by the Glass

BUBBLES

NV VILLA SANDI, Veneto, Italy 12/40
CREMANT, LUCIEN ALBRECHT, D'Alsace 14/41

ROSE

ROSE BLEND, CaMajol, 11/35 CHIARETTO, Lake Garda, Italy

WHITE

PECORINO, 12/43 CANTINA TOLLO, ABRUZZO, ITALY
CHARDONNAY, 12/39 Clay Shannon, El Coyote, Red Hills Lake County, ABV 14.1%

RED

BLAUFRÄNKISCH, LENZ MOSER, 10/40 (1ltr) Burgenland, Austria, ABV 12.5%
CABERNET FRANK, LEMONDE, 11/39 Friuli Grave, Northern Italy, ABV 13.5%

Beer on Tap,

NOT SURE?! Enjoy our TASTER

FLIGHT three 2oz pours 6.

FRÜH KÖLSCH, COLOGNE, German
Blond, ABV 4.8%, 32oz 16oz-8., 12oz -6.
WELTENBURGER KLOSTER,
Barock dunkel lager, ABV 4.7
32oz 16oz-8., 12oz -6.
SEISMIC, Mega Thrust local IPA, ABV
7.5%, 16oz-8., 12oz, 6

Cider

GOATROCK CIDER 8.
ROSE CIDER, local apples co fermented
with passion fruit

Beer in the Bottle

pint size unless specified

NON ALCOHOLIC, 11.2oz Erdinger, 6.
GRAPEFRUIT HEFE WEISSBIER, 6. Schöffenhofer,
11 oz, ABV 2.5%, The world's first Hefeweizen
IPA, 8. Elysian Space Dust, Seattle, ABV 8.2%,
HEFE WEISSBIER 8. Franziskaner, Munich, ABV 5%,
WEISSER BOCK, 9. Landbrauerei Schönram, ABV 7.4%,
PILSNER, 7. Landbrauerei Schönram, ABV 5.4%,
MÄRZEN BIER, 7. Festbier, Landraueri Schönram, ABV 6.4%

SOURS

AGED PALE, 9. Petrus, 12 oz, ABV 7.3%,
BOCKOR CUVÉE, 9. Des Jacobins Rouge, ABV 5.5%
OUDE GEUZE, 11. Boon 12.7 oz, ABV 7%

Wine Chilled by the bottle

take home a bottle at 30% discount

CHARDONNAY, FOLEY/JOHNSON, Carneros 45.
CHARDONNAY, TONTI, Healdsburg 43.
SAUVIGNON BLANC, SPY VALLEY, 19. New Zealand
HALF BOTTLE(2glasses) ABV 12.8%
WEISSBURGUNDER, 40. PFLÜGER, Pfalz, Germany
GRÜNER VELTLINER, 41. WEINGUT FRANK, Austria,
KERNER, 41. ABRAZIA DI NOVACELLA, STIFTSKELLEREI NEUSTIFT, Alto Adige.
VERDICCHIO, 45. TENUTA DELL' UGOLINO, Castelli di Jesi, Central Italy

The Reds by the bottle

BARBERA d'ALBA, MASSOLINI, 49., Piedmont, Italy, ABV 14.5%
COTES DU RHONE, Reserve, Famille Perrin, ABV 13.5%
PINOT NOIR, Günther Steinmetz, 49., Mosel Germany
PINOT NOIR, St.Laurent, PFLÜGER, 49., Pfalz Germany, ABV 13%
PINOT NOIR, RICKSHAW, 45., Sonoma Coast, ABV 13.5%,
RED BLEND, VIVA LA REVOLUTION, 34., Vin de France, ABV 13%,
ROSSO DI MONTALCINO, Martoccia di Luca Brunelli, 47., Tuscany, Italy
SANGIOVESE, PICCINI, POGGIO ALTO, 49., Tuscany, ABV 13.5,
VALPOLICELLA RIPASSO, 46., Mara Cesari, Veneto Italy, ABV 13.5

Sunday Brunch Sunday's 10-2.00pm

Eggs Benedict Balooza

SOMEWHAT CLASSIC BENNIE, 15.
Black Forest Ham, poached egg, on toasted.....
hollandaise **sub bacon for ham,**

VEGGIE BENNIE 15.
Avocado, spinach, poached egg, hollandaise,
ADD In season tomatoes 3.
ADD Dungeness Crab 14.

WEISSWURST BENNIE 19.
Potato pancake, Riesling apple sauce, braised red
cabbage, poached egg, hollandaise (no side
potatoes)

WAFFLE AND FRIED CHICKEN BENNIE 23.
Crispy pearl sugar Belgian waffle Fluggers bacon,
poached egg, hollandaise. There is syrup on the
waffle!

WAFFLE + DUNGENESS CRAB 24.
Brie Cheese, Fried Artichokes, Poached Egg,
Hollandaise. There is syrup on the waffle!

BENNIE Sides, CHOOSE!

ÜBER GOOD herbaceous green onion breakfast
potatoes

FRUIT FROM THE FARMERS BASKET

bottomless Mimosas every day 18.

Omelette

THE CLASSIC FRENCH STYLE

OMELETTE, WITH cheddar cheese 14.

Choose one side: Fluggers bacon, ÜBER
GOOD herbaceous green onion breakfast
potatoes, Farmers Fruit Basket.

BUILD YOUR OWN, choose a side as

above. Base price 12. + ingredients

meats, 1.75 each: bacon | Italian sausage |
black forest ham | prosciutto

veggies 1. Each: bell peppers | red onion |
white onion | spinach | mushrooms |
avocado | artichokes

cheese, 1.75 each: cheddar | creamy
mozzarella | butterkäse

Dungeness crab, 14.

Waffle

yeast-raised dough. Powder sugar, Berry Syrup, whipped
cream finish.

ONE SUGAR BELGIUM WAFFLE WITH A SIDE 12.

TWO SUGAR BELGIUM WAFFLES, 12

SIDES

ÜBER GOOD

herbaceous green onion breakfast potatoes 4.5

FARMERS BASKET, FRUIT 4.5

FLUGGERS BACON 6.

SCRAMBLED EGGS 6.