



Take out menu January 2021

Hello friends due to the stay at home order we needed to slightly change our menu to fit the take out module.

To Share or Not

KARTOFFELPUFFER, 8. three potato pancakes, Riesling apple sauce or mushroom gravy/onion gravy

ARANCINI 10., 6 bite-sized lemon, mascarpone + chive risotto balls, garlic aioli

DUNGENESS CRAB ARANCINI, 15. Six bites sized crab risotto balls, Louie dip.

POMMES FRITES 9. Thin crispy French fries. Seasoned with salt, pepper + Cajun seasoning. Fried green onions. Side of Aioli + ketchup. Try with gravy!

BIG WARM BAVARIAN PRETZEL 12., mustard + hand crafted pimento cheese.

POLPETTES 15., three handcrafted veal and pork meatball and Pomodoro sauce. Parmesan, basil finish. Side of Focaccia bread.

FOCCACCIA PLATE, 8., bottomless goodness of our amazing focaccia, olive oil and balsamic,

DER SALAT

Add: pulled marinated herb Chicken 2., roasted Beef Tri Tip 6.
Bacon 4.5

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.

RED BEETS AND CITRUS 14.

Roasted marinated beets, oranges

kohlrabi and watermelon radish ribbons, Arugula, sunflower seeds, champagne vinaigrette. PIADINI STYLE 21.

DAS SANDWICH Y PANINO

With SIDE of HOUSEMADE WAFFLE POTATO CHIPS or Blaukraut Salat, (red Cabbage Salad)

SCHNITZEL BURGER 17.

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

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

Beef Tri Tip 17.

Caramelized onions, melted Swiss Cheese on toasted Sourdough Deli, mayonnaise. This is one loaded beef sandwich!

PANINO Y POLPETTES NEW NEW

PORK AND VEAL MEATBALL Melted white cheddar, parmesan cheese, Seared onions, smokey marinara



Sister Sweet Shop

Righteous Ranch Snack Mix our take on the pub snack mix with a cool ranch twist. Salty, savory, and crunchy. This mix has a bite of everything - we threw in Buggles, pretzels, rice chex, oyster crackers, and corn chex

Kickin' Chili Snack Mix our take on the pub snack mix with a tangy southwestern kick to it. Salty, savory, and crunchy - This mix has a bite of everything. Our mix includes Buggles, pretzels, rice chex, oyster crackers, and corn chex.

East Coaster Snack Mix our take on the pub snack mix with a crab boil east coast kick to it. Salty, savory, and crunchy - This mix has a bite of everything. Our mix includes Buggles, pretzels, rice chex, oyster crackers, and corn chex.

Oatmeal Caramel Scotchie Butterscotch gets a bad wrap being stuck in that boring yellow cellophane candy wraps. This bar puts a new twist on the traditional flavor. Dream chewy oatmeal cookies stuffed with soft butterscotch chips then drizzled with caramel.

Double Trouble Brownie That ooey gooey fudge brownie with a crunchy edge. Not just 1 type but 3 different types of chocolate are mixed together for this treat. Stuffed full of chocolate chips, this ain't your single serving size treat.

Brown Sugar Meringue Brunettie It is somewhere between a brownie and a blondie. Shortbread Blondie base with mini marshmallows and chocolate chips sprinkled on top, all adorned by oven-baked brown sugar meringue



Ask about our coffee drinks, beer, wines and cocktails.

Plates

DIE CIOPINO PASTA, 29.

All the flavors of a cioppino in this pasta with shrimp and crab.

PASTA POMODORO + Meatball/ POLPETTE 19.

Spaghetti in rich tomato sauce, with one handcrafted veal and pork meatball, parmesan, olive oil.

Additional meatball \$4.

Mac N Cheese mit BLUMENKOHL 14.

SUPER DELICIOUS Mac N Cheese with woodfire roasted cauliflower, white cheddar + butterkäse creamy cheese goodness with Toasted breadcrumbs.

ADD: Dungeness Crab \$14/Chicken \$3.5/FLUGGERS Bacon 4.5

DER Wood fire HASH 16.

A warm German dish that is called Bauernfrüstück with Herbaceous roasted potatoes, wood fire roasted carrots sweet potatoes, bell peppers, sweet roasted onions mushrooms and ARUGULA, with one egg sunny side up!

Make it your own and ADD on: **corned beef, chicken, bacon, mozzarella \$1each**

DIE BRATS 19.

TWO Brats xxxxx potato cake, braised white Bavarian style cabbage with apples bacon and caraway seeds, Honey Mustard.

DAS TELLERSCHNITZEL 29. DAS KLEINE 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

Wood Fire Pizza Napolitana Gluten Free Available

DIPS FOR YOUR PIZZAS 2. Two ounces, choose: SPICY RANCH, CALABRIAN CHILI PASTE, CAESA

PIZZA with TOMATO SAUCE

FORMAGI 16. red sauce, creamy mozzarella, butterkäse, dry mozzarella, parmesan, garlic.

MARGHERITA 17. Classic Italian Pie tomato sauce, garlic, creamy mozzarella, basil, extra virgin olive oil.

ADD Dungeness Crab 14.

CHORIZO, 22., Spanish dry chorizo, artichokes, olives, dry mozzarella, garlic, red onions,

PIZZE Spaghetti + Meatball POLPETT Y SPAGHETTI, 23. Spaghetti, meatballs, garlic butter, creamy mozzarella, parmesan, oregano.

MANCHESTER 23., pepperoni, Italian sausage, prosciutto, mozzarella, caramelized onions,

PIZZA BLANCO NO TOMATO SAUCE

FLAMMKUCHEN, 21. Famous German pizza *butterkäse, white onions, FLUGGERS Bacon, crème fraiche, burrata,. Green onion finish.

PIZZE ROSEMARIN E FUNGHI 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.

Most delicious with Di Parma Prosciutto 3.00

DESSERT

APPLE STRUDEL, jammie apples, with cinnamon and walnuts

BOMBOLONIS with chocolate hazelnut