

DINNER

DAILY BRUSCHETTA BOARD 3 for 10 • 5 for 15

- smashed avocado, feta, watermelon radish, pepper flakes, extra virgin olive oil
- vine-ripened tomatoes, first-pressed napa valley olive oil, parmigiano-reggiano, basil
- prosciutto, herb ricotta, tomato, balsamic, basil
- v+ • eggplant caponata, fava bean pesto, parmesan
- grilled salmon, greek yogurt, dill, capers, lemon
- meyer lemon-braised artichokes, parmigiano-reggiano, napa valley herb olive oil

SMALL PLATES

ARTISAN CHEESE PLATE

dried fruit, nuts, crostini 18

SAUTÉED SHRIMP

tomato, garlic, feta, fresh lemon, herbs, grilled crostini 14

GRILLED OCTOPUS

arugula, grilled lemon, extra virgin olive oil 14

WINTER ORZO SOUP

garden vegetables, pork and beef meatballs, parmesan, orzo, fresh herbs 9

GRILLED EGGPLANT

feta, oven roasted tomato, pine nuts, grilled flatbread 13

v+ CRISPY SEA SALT POTATOES

house-made aioli 11

FRITTO MISTO

pacific shrimp, calamari, zucchini, peppers, fennel, lemon, house-made marinara sauce 13

ROASTED POLENTA CAKE

house-made crisp polenta, foraged mushrooms, parmigiano-reggiano, truffle sauce, chives 11

STONE OVEN HOUSE-MADE PIZZETTAS

GLUTEN-FREE UPON REQUEST

MARGHERITA

fresh mozzarella, vine-ripened tomato, parmigiano-reggiano, fresh basil 14

FENNEL SAUSAGE, ARTISANAL PEPPERONI

fresh mozzarella, san marzano tomato sauce 15

ARTICHOKE

roasted eggplant, fresh mozzarella, kalamata olive tapenade, arugula 14

PROSCIUTTO

imported ham, wild arugula, fresh mozzarella, red peppers, extra virgin olive oil 15

barbiana

LOCAL KITCHEN

v+ items can be made vegan upon request
parties of 6 or more are subject to a 15% service charge



DINNER

FARMER'S GREENS

ADD TO ANY SALAD: GRILLED CHICKEN BREAST,
SALMON, SAUTÉED SHRIMP 6 • HANGER STEAK 12

- v+ **ORGANIC GARDEN GREENS**
local field lettuce, gorgonzola, vine-ripened tomatoes,
cucumbers, focaccia crostini, citrus vinaigrette 8
- v+ **VALLEY CAPRESE SALAD**
heirloom tomatoes, basil, fresh mozzarella,
balsamic vinaigrette 12
- v+ **CAESAR SALAD**
whole leaf romaine, house-made caesar dressing,
parmigiano-reggiano, focaccia crostini 10
- v+ **ARUGULA QUINOA SALAD**
seasonal roasted vegetables, sonoma goat cheese,
avocado, pine nuts, roasted tomato vinaigrette 14
- v+ **ORGANIC BEET SALAD**
roasted baby beets, arugula, sonoma goat cheese,
fresh citrus, champagne vinaigrette 11

WARM CRISPY GNOCCHI

pancetta, oven roasted tomato, arugula, parmesan,
grilled lemon vinaigrette 11

PASTAS

- v+ **RIGATONI**
roasted vegetables, spinach, artichokes, tomato,
fresh herbs, fava bean pesto, herb ricotta,
extra virgin olive oil 20
- ROASTED VEGETABLE LASAGNA**
san marzano tomatoes 22
- ANGEL HAIR**
sautéed shrimp, garlic, shallots, tomato, capers,
white wine, flat leaf parsley, extra virgin olive oil 25
- SPAGHETTI**
short rib bolognese sauce, herb ricotta,
parmigiano-reggiano 24

BIG PLATES

- o **OVEN ROASTED SALMON**
acorn squash, gnocchi, sage pecan butter 27
- PAN SEARED COD**
cucumber fennel salad, avocado tomato relish 29
- CHICKEN CACCIATORE**
angel hair pasta, fresh herbs 26
- BRAISED LAMB OSSO BUCCO**
red wine, roasted vegetables,
yukon mashed potatoes 28
- GRILLED NY STRIP**
house-cut fries, truffle roasted garlic butter 36

barbiana

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o Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have food allergies or require special food preparation and we will be happy to accommodate your needs. Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm may be present in foods or beverages sold or served here. A brochure with more information on specific exposures is available; please ask for a copy from your server.

