

FEATURED PRODUCT: FRA' MANI

FOUNDED BY NATIONALLY RECOGNIZED CHEF PAUL BERTOLLI (OF CHEZ PANISSE AND OLIVETO), FRA' MANI IS THE CULMINATION OF HIS PASSION FOR AUTHENTIC, HANDCRAFTED FOODS. ALL FRA' MANI SALUMI ARE MADE FROM ALL-NATURAL PORK COMPASSIONATELY RAISED WITHOUT ANTIBIOTICS OR GROWTH PROMOTING AGENTS. THERE ARE NO ADDED NITRATES, NITRITES OR MSG, AND ALL OUR PRODUCTS ARE GLUTEN-FREE.



FEATURED WINE: CADE SAUVIGNON BLANC

PERCHED HIGH UPON NAPA'S ELUSIVE HOWELL MOUNTAIN, AMONG A DRAMATIC HILLSIDE OF MANZANITA TREES, CADE WINERY IS A UNIQUE, STATE-OF-THE-ART WINERY STRIVING TO ACHIEVE LEED CERTIFICATION AND IS CURRENTLY TRACKING TO BE GOLD LEED CERTIFIED. ENTICING AROMAS OF GREEN MELON, WET STONES, CANTALOUPE, CUT GRASS AND VANILLA BEAN ARE FOLLOWED ON THE PALATE WITH FLAVORS OF GUAVA, ROSE PETAL, GOOSEBERRY AND VANILLA.

P R A D O

“OUR ITALIAN CLASSICS”

'BUFFALO' MOZZARELLA CAPRESE SALAD WITH ARIZONA TOMATOES AND SICILIAN OREGANO 14

ITALIAN 'BRANZINO' SEABASS* WITH DUNCAN'S GREENS, CARROT, RADISH, FENNEL, SHERRY WINE VINAIGRETTE 16

BUFFALO MOZZARELLA RAVIOLINI WITH SAN MARZANO TOMATO SAUCE AND BASIL 16 (W)

ANTIPASTI

CHILLED TOMATO SOUP WITH CUCUMBER AND ROASTED PEPPERS 9 (W)

WILD ARUGULA WITH SPANISH 'IDIAZABAL' CHEESE AND SHERRY WINE VINAIGRETTE 10 (W)

DUNCAN FARM LOCAL LETTUCES WITH RADISH, FENNEL AND CABERNET VINAIGRETTE 10

'BURRATA' MOZZARELLA CHEESE WITH AZ HEIRLOOM TOMATOES AND OLIVE BREAD 13 (W)

LOCAL TOMATOES CUCUMBER, MINT, COLORADO FETA CHEESE, GREEN ONION, MAIDA OLIVES, OREGANO 12 (W)

ANTIPASTO OF SPANISH MANCHEGO CHEESE, IOWA 'LA QUERCIA' PROSCIUTTO, MEMBRILLO, AND OLIVES 15 (W)

ROASTED 'FRA' MANI' TURKEY OR GRILLED SONOMA CHICKEN, LOCAL GREENS, 'TIM'S' BACON, AVOCADO 16

GRILLED WILD PRAWNS WITH WHITE 'CONTRONE' BEANS AND WILD SICILIAN OREGANO 15

PASTA & SECONDI

TAGLIOLINI 'BOLOGNESE' WITH GRASS FED BEEF RAGU 18 (W)

PORCINI RAVIOLINI WITH BROWN BUTTER, ORGANIC SAGE AND PARMIGIANO REGGIANO 18 (W)

SEAFOOD STEW WITH WILD SHRIMP, HALIBUT, CALAMARI, AND FINGERLING POTATOES 17

GRILLED SONOMA CHICKEN SKEWER WITH BULGUR WHEAT SALAD AND MOROCCAN SPICES 14 (W)

FLAT IRON STEAK* WITH WILD ARUGULA, PARMIGIANO REGGIANO, YOUNG BALSAMIC VINEGAR 18

SANDWICHES (W)

OX RANCH GRASS FED CHEESEBURGER* SERVED ON A BRIOCHE BUN WITH MANCHEGO CHEESE 12

'COMTE' SWISS CHEESE AND 'FRA' MANI' HAM SERVED WARM WITH SPICY CHILE SAUCE 10

SPANISH 'ORTIZ' TUNA IN OIL SERVED WITH MARINATED ZUCCHINI ON CIABATTA BREAD 10

SONOMA COUNTY CHICKEN SANDWICH WITH WILD ARUGULA, TOMATOES, PIQUILLO PEPPERS ON FOCACCIA BREAD 10

WILD PRAWNS WITH TIM'S BACON, LETTUCE, TOMATO, ON FOCACCIA BREAD 10

PROSCIUTTO SANDWICH 'LA QUERCIA' PROSCIUTTO, MOZZARELLA, ROASTED PEPPERS, ON CIABATTA BREAD 10 (W)

SIDES

IDAHO FINGERLING POTATOES 6

CONTRONE BEANS 6

GRILLED SEASONAL VEGETABLES 6

*THESE ITEMS ARE SERVED RAW, UNDERCOOKED, OR CAN BE COOKED TO ORDER
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
(W) DISH CONTAINS WHEAT/GLUTEN | (N) DISH CONTAINS NUTS OR NUT OIL
NO SUBSTITUTIONS PLEASE

FEATURED MIXED

MONTELUCIA BEEFEATER GIN | GRAND MARNIER | RED GRAPES | LEMON | BITTERS | CHAMPAGNE 12
BLACKBERRY CAIPIRINHA SAGATIBA CACHAÇA | MUDDLED LIME | BLACKBERRIES 12
8 YEAR MOJITO BACARDI 8 YEAR RUM | MUDDLED MINT | LIME JUICE | CHARGED WITH SODA 12
NOE'S MARGARITA 'TRES AGAVES' REPOSADO | HAND SQUEEZED LIME | 'TRES AGAVES' AGAVE NECTAR 9
AMANTE PICANTE CHINACO TEQUILA | CUCUMBER | CILANTRO | AGAVE | LIME | A TOUCH OF SPICE 12

GRAPES

SPARKLING

FOSS MARAI 'GUIA' | PROSECCO | VENETO, ITALY 12
GRUET | BRUT | NEW MEXICO, USA 12
POEMA | CAVA BRUT | CATALONIA, SPAIN 12
SCHRAMSBERG | 'BLANC DE BLANCS' | CALIFORNIA, USA 16
MOËT & CHANDON | IMPERIAL | CHAMPAGNE, FRANCE 18
VEUVE CLICQUOT 'YELLOW LABEL' | BRUT | CHAMPAGNE, FRANCE 24
TAITTINGER "PRESTIGE" | BRUT ROSE | CHAMPAGNE, FRANCE 28

WHITES

CHATEAU ST. MICHELLE | RIESLING | WASHINGTON 10
FRENZY | SAUVIGNON BLANC | MARLBOROUGH, NEW ZEALAND 10
CADE | SAUVIGNON BLANC | NAPA VALLEY, CA 16
BASA | MERITAGE | RUEDA, SPAIN 12
LUNGAROTTI | PINOT GRIGIO | ITALY 12
LUNAE | VERMINTINO | LIGURIA, ITALY 14
ABBAZIA DI NOVACELLA | PINOT GRIGIO | UMBRIA, ITALY 16
NOVELLUM | CHARDONNAY | COTES CATALANE, FRANCE 12
SONOMA CUTRER | CHARDONNAY | RUSSIAN RIVER VALLEY, CA 14
CHALK HILL | CHARDONNAY | RUSSIAN RIVER VALLEY, CA 18
PRIEURE DE MONTEZARGUES 'TAVEL' | ROSE | RHONE VALLEY, FRANCE 12

REDS

BELLE VALLEE | PINOT NOIR | WILLAMETTE VALLEY, OR 12
TORRES "MAS BORRAS" | PINOT NOIR | PENEDES, SPAIN 16
ALTOS DE CUCO | MERITAGE | YECLA, SPAIN 10
AL MUVEDRE | MONASTRELL | SPAIN 12
DAMILANO | BARBERA D'ASTI | PEIDMONT, ITALY 12
VALLE REALE | MONTEPULCIANO D'ABRUZZO | ABRUZZO, ITALY 14
TERRAZAS DE LOS ANDES | MALBEC RESERVA | ARGENTINA 12
FRANCISCAN | MERLOT | CALIFORNIA, USA 12
TRINCHERO 'CHICKEN RANCH' | CABERNET SAUVIGNON | NAPA VALLEY, CA 16
GENESIS | CABERNET SAUVIGNON | COLUMBIA VALLEY, WA 12
BEARBOAT | SYRAH | RUSSIAN RIVER VALLEY, CA 12
CLINE "ANCIENT VINES" | ZINFANDEL | CALIFORNIA 12

DISCOVER PRADO:

MONDAY: 3-6P HAPPY HOUR, SELECTED TAPAS, HOUSE SPIRITS + WINES \$6
TUESDAY: 3-6P HAPPY HOUR, SELECTED TAPAS, HOUSE SPIRITS + WINES \$6
WEDNESDAY: 3-6P HAPPY HOUR, SELECTED TAPAS, HOUSE SPIRITS + WINES \$6
THURSDAY: 3-6P HAPPY HOUR, SELECTED TAPAS, HOUSE SPIRITS + WINES \$6
FLAMENCO SHOW WITH GAETANO 6-9P
FRIDAY: 3-6P HAPPY HOUR, SELECTED TAPAS, HOUSE SPIRITS + WINES \$6
SAHNAS BROTHERS LIVE MUSIC 8-11P
SATURDAY: SAHNAS BROTHERS LIVE MUSIC 7-10P

LEARN TO OPEN YOUR NEXT BOTTLE OF CHAMPAGNE WITH A SABER! ASK YOUR SERVER FOR DETAILS