

LOCANDA *da EVA*

September 3, 2010

menu

appetizers

wild arugula, radicchio, nectarines, red onion, fried bread, and ricotta salata* 10
Little Gems salad with cherry tomatoes, herbs, crema fresca, shallots, and bottarga** 10
marinated beets and cucumbers with fresh Gioia ricotta, Jimmy Nardello peppers, herbs, and toasted almonds* 10
local calamari with avocado, fresh garbanzo beans, lemon-herb vinaigrette, and senise powder 11
country-style pork terrine with whole grain mustard and arugula 9
crudo of house-smoked yellowtail with fennel, mint, Poblano vinaigrette, and olive oil crackers 11
house-made bresaola with pickled vegetables and Sicilian olive oil 9

pasta

spaghetti with walnut pesto, cherry tomatoes, and Pecorino Romano* 16
ravioli of house-made salt cod and potatoes with tomatoes, garlic, and watercress 15
strozzapreti with tomatoes, roasted eggplant, chiles, lamb sausage, herbs, and ricotta salata** 16
rigatoni with chicken and pork ragù, roasted chanterelles, mustard greens, and Grana Padano 17

pizza

Puttanesca (olives, capers, tomato, anchovies, and sardines)** 14
wilted Dirty Girl kale with house-made lardo, mozzarella, and Crescenza** 13
pork and fennel sausage with roasted Riverdog Farm gypsy peppers, Grana Padano, chiles, and mozzarella** 14
roasted chanterelles with house-made guanciale, mozzarella, watercress pesto, leeks, and smoked Provolone** 16

fish / fowl / meat

~ served with one vegetable of your choice ~
griddled California rock cod with roasted Italian sweet peppers, basil, and grilled summer squash 19
spiedini of marinated skirt steak with anchovies, garlic, confit of Early Girl tomatoes, and borlotti beans 19
pork loin saltimbocca with La Quercia prosciutto and mostarda of nectarines, currants, and radicchio 19
braised chicken and ricotta meatballs with kale, onions, sumac, cumin, and Grana Padano 18

vegetables

Dwellely Farms Romano beans with red onions, mint, and breadcrumbs* 5
fried Brentwood corn on the cob with salsa verde maionese* 6
fried potatoes with pickled cabbage and Calabrian chiles* 5
farro with cucumbers, parsley, mint, yogurt, and roasted eggplant* 5
~ platter of three 14 / four 18

dessert

chocolate / blackberry gelato, strawberry / peach sorbetto 3 per scoop*
cookies: walnut shortbread, double chocolate, or ginger-cardamom 2.50 per order*
~ platter of all gelati, sorbetti, and cookies 16 ~
bittersweet chocolate-peach crostata with whipped cream* 8
peanut butter and chocolate chip cookies with peanut butter gelato, bitter chocolate ganache, and sea salt 8*
honey-oregano panna cotta with strawberries and spiced almonds 7.50
polenta torte with nectarines, blackberries, citrus mascarpone, and chamomile grappa liqueur* 8
affogato: double espresso over a scoop of chocolate gelato 5.50

*vegetarian **prepared vegetarian on request ~ complimentary Acme bread by request; extra-virgin olive oil 2

We are happy to accommodate special diets with 24 hours notice. All produce is sourced from local farmers' markets, directly from local farms, or from local distributors with a commitment to quality and sustainability. Except as noted, all dairy products are organic from Straus Family Creamery.

All our fowl and meat is naturally raised, pastured, and antibiotic- and hormone-free. We source only sustainable seafood and serve nothing on the Seafood Watch 'avoid' list. A service charge of 18% will be added for parties of six or more.

Laura Hoffman's paintings are for sale; if you're interested, please ask for a price list.

Locanda da Eva T-shirts are \$15.

wines by the glass

See our bottle list for descriptions.

sparkling (5 oz. / 750 ml bottle)

Gruet Rosé (New Mexico) NV 6 / 30

Drusian Prosecco (Valdobbiandene) NV 6.50 / 32

white (6 oz. / 750 ml bottle)

Hilltop Craftsman (Hungary) 2009 5 / 20

Concilio Feudo d'Elimi Grillo (Sicily) 2008 5.50 / 22

Birichino Malvasia Bianca (Monterey) 2009 7 / 28

Tiefenbrunner Chardonnay (Alto Adige) 2008 7 / 28

Noyes Friulano (Sonoma, Pagani Vyd.) 2009 10 / 40

rosé (6 oz. / 750 ml bottle)

Donkey and Goat *Isabel's Cuvèe* Grenache (Mendocino) 2009 8 / 36

red (6 oz. / 750 ml bottle)

Anselmi Refosco *Zellina* (Friuli) 2007 5 / 20

Tenuta Curezza *PriNe* 2008 (Puglia) 6 / 24

Ricci Bonarda *El Matt* 2008 (Piemonte) 7 / 24

Ferraris Grignolino (Piemonte) 2008 9 / 36

*Corison Cabernet Sauvignon (Napa Valley) 2002 15 / 60

dessert

*Monchiero Carbone Birbèt (Brachetto, 5.5% alcohol, sparkling, Piemonte)
NV 7.50 (5 oz.)

Bera Moscato d'Asti (5.5% alcohol, sparkling, Piemonte) 2008 9 (5 oz.)

Vergano Nebbiolo Chinato (16.5%, Piemonte) NV 12.50 (2 oz.)

* while available, limited supply
corkage 15

specialty cocktails

Improved Americano - Carpano Antica Sweet Vermouth, Campari,
Prosecco 9

Sorrento Cooler - Barbancourt 8 Year Rum, limoncello, amaretto, lemon,
soda 9

Shattuck Daisy - Tanqueray 10 Gin, lemon, grapefruit, honey 9

Boothby Manhattan - Wild Turkey Rye 101, Carpano Antica, Angostura
and orange bitters, Prosecco 9

Kingston Old Fashioned - Appleton Extra Rum, Smith and Cross Rum,
cane syrup, Angostura, orange bitters 9

The Green Wire - Hendrick's Gin, Lillet Blanc, Green Chartreuse, orange
bitters 9

Temezcal - Siete Leguas Silver Tequila, Benesin Mezcal, Dolin Blanc
vermouth, St. Germain 9

beer

Mendocino Brewing Red Tail Lager (Hopland, 12 oz.) 4

Lucky Hand Lager (Oakland, 22 oz.) 12

Bear Republic Racer 5 IPA (Sonoma, 12 oz.) 3

Odonata Saison (Sacramento, 22 oz.) 12

Petrus Aged Pale (Bavikhove, West Flanders, Belgium, 330 ml) 9

non-alcoholic beverages

Pellegrino sparkling water (750 ml) 6

Navarro Gewürztraminer grape juice 6

house-made raspberry limeade / sparkling lemonade 3.25

tea: Jade Lily Oolong 5 Grand Qimen (black) 4 Pu-erh (black) 4

camellia blossom (tea flowers, naturally non-caffeinated) 4

iced tea 2.50

Locanda blend drip coffee: regular 3.50 decaf 3.50 café au lait 3.75

espresso: regular 2.50 macchiato 3 cappuccino 3.50