

Insalata's

Celebrating 25 years

lunch

tapas, mezze, and piccolo

house baked focaccia
whipped feta, za'atar 6

hummus
"green goo," sumac, pine nuts, warm pita 8
add calabrian chiles 2

mezze plate
falafel with tahini, hummus, smokey chickpeas, olives,
cucumber, fennel and quinoa salad, sumac onions,
za'atar pita 20

eggplant fries
crispy eggplant, mint cilantro chutney 10

marinated olives 5

anchovy stuffed spanish olives 5

greens and things

avocado toast
smashed avocado, grilled honey oat caraway
bread, poached egg, tahini yogurt, zoug, herbs 14

grilled salmon heirloom tomato salad
heirloom tomatoes, quinoa tabbouleh, cucumber,
fennel, corn, radish, avocado, tzatziki, five seed pepita
crunch 28

crostata of the day
warm seasonal savory galette, mixed green salad 20

mista
organic lettuces, prosciutto, pickled red onions, grana
padano cheese, pine nuts, radish, balsamic
vinaigrette 12
add grilled fillet of salmon * 27

syrian chicken fattoush salad
romaine lettuce, toasted pita, feta cheese, onions,
cherry tomatoes, olives, cucumber, cilantro, mint,
lemon vinaigrette 21
salmon fattoush * 27
split fattoush additional 3

today's seasonally inspired soup 9

soup - salad

combination plate 20
soup of the day with chicken fattoush
substitute salmon* 27

pasta and grains

squid ink fettuccine
rock shrimp, n'duja, roasted heirloom tomato sauce,
garlic bread crumbs, cherry tomatoes, lemon,
calabrian chiles, basil 26

agnolotti
ricotta and smokey eggplant, chanterelle mushrooms,
yellow tomato sauce, brown butter pine nuts,
slow roasted tomatoes, garlic yogurt, cilantro,
dill, sumac 26

middle eastern inspired vegetarian platter
lemony lentils, curried spinach, japanese eggplant,
tomato-pistachio relish, turkish yogurt, couscous 22

sandwiches and flatbread

insalata's burger
ground chuck, sharp white cheddar cheese,
zhoug pickles, harissa aioli, red onion,
house made brioche bun, shoestring potatoes * 18

merguez lamb burger
house made lamb merguez patty, manchego
cheese, dill pickles, sumac onions, tzatziki,
soft herb salad, zhoug spiced french fries * 23

grilled lamb on grilled flatbread
za'atar, lemony greens, tomatoes, cucumbers,
sumac onions, cumin yogurt * 24

seafood

steamed prince edward island mussels
sweet herbs, shallots, white wine, cream,
shoestring potatoes 18

water served on request

our corkage policy is \$25 per 750 ml bottle. we allow a
maximum of 2 bottles per reservation.

*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

cocktails

peach aperitif spritz peach infused aperitif, elderflower, prosecco 13

strawberry fizz strawberry infused aperol, sparkling wine, lemon 12

mimosa fresh squeezed orange juice, prosecco 12

gin & tonic gin, fever tree tonic, juniper berries, grapefruit, thyme 13

spicy bloody mary vodka, tomato, horseradish, worcestershire, lemon, aleppo salt 12

spirit free spritz ghia aperitif, soda, grapefruit, orange, thyme non-alcoholic 8

wine by the glass

sparkling

2021 chenin blanc pet nat 'la soleil' de la soif, clarksburg, california 15

MV rosé of pinot noir poe 'ultraviolet' napa, california 14

2018 riesling/pinot noir extra brut domaine christophe mittnacht, crémant d'alsace, france 15

white

2021 melon lieu dit, santa maria valley, santa barbara, california 14

2020 vernaccia di san gimignano 'tradizionale' san gimignano, tuscan, italy 16

2020 riesling/sauvignon blanc steirischer spiegel, polz, südsteiermark, austria 12

2019 sauvignon blanc cliff lede, napa valley, california 13

2020 sauvignon blanc domaine auchere, sancerre, france 17

2018 pinot auxerrois / sylvaner les vins pirouettes, alsace, france 17

2018 chardonnay 'tous ensemble' copain, sonoma coast, california 16

2021 skin contact chardonnay deux punx, san benito county, california 15

pink & chilled red

2021 touriga nacional/gamay noir arnot roberts, california 15

2021 carignan/pinot blanc vinca minor, mendocino, california 16

red

2020 poulsard domaine courbet, cotes du jura, france 19

2018 pinot noir marimar estate, sonoma coast, california 16

2020 pinot noir anthill farms, anderson valley, california 20

2018 zinfandel macauley, napa valley, california 18

2020 tempranillo 'diego magaña' anza, rioja, spain 17

2019 cabernet sauvignon maître de chai, massa vineyard, carmel valley, california 19

2016 malbec siesta, tahuantinsuyu, mendoza, argentina 19

NV bordeaux blend cain 'nv 17 cuvée' napa valley, california 18

beer

cans 16 oz.

saison henhouse, sonoma, california 7

yes chef! hoppy lager chapman crafted, orange, california 6

lady hefeweizen nost brewing, fort monroe, virginia 7

stoked! pale ale henhouse, sonoma, california 7

henhouse ipa sonoma, california 8

boost coffee stout almanac, alameda, california 7

hard seltzer bisti, prickly pear and lemon zest, bow & arrow, albuquerque, new mexico 7

cider le père jules, normandie, france 6

house soda

strawberry-coriander shrub 7

grapefruit-thyme 6

ginger-cardamom 6

