

INSALATA'S

Restaurant and Takeout

dinner

tapas, mezze, and piccolo

house baked focaccia

whipped feta, za'atar 7

hummus

"green goo," sumac, pine nuts, warm pita 9
add calabrian chili 2

haydari

yogurt, grated beet, dill, five seed crunch,
ras el hanout, warm pita 10

mezze plate

falafel with tahini, hummus, smokey chickpeas, olives,
cucumber, fennel and quinoa corn salad, sumac
onions, za'atar grilled flatbread 22

hamachi crudo

tangelo, avocado, citrus jus, harissa, sesame, radish,
cilantro* 18

aqua pazza

manilla clams, mussels, monterey squid, linguica,
calabrian chilies, fennel, roasted garlic, lemon, salsa
verde, grilled levain 17

broccoli di cicco

crisped broccoli, asparagus, hedgehog mushrooms,
lemon yogurt, black garlic vinaigrette, hazelnut
dukkah 14

eggplant fries

crispy eggplant, mint cilantro chutney 10

moroccan lamb kefta

lamb meatballs, spicy tomato shakshuka,
manouri cheese, pickled chilies, grilled flatbread* 15

marinated olives 6

anchovy stuffed spanish olives 5

greens and things

syrian fattoush salad

romaine lettuce, toasted pita, feta cheese, red onion,
cherry tomatoes, olives, cucumber, cilantro, mint,
lemon vinaigrette 16

grilled asparagus

harissa marinated asparagus, artichoke, pickled
shiitake mushroom, fennel, meyer lemon yogurt,
soft boiled egg, crispy shallots, dill 16

roasted beets

roasted beets, mandarin orange, avocado, watercress,
manouri cheese, crispy zoug lentils, cilantro, sesame,
beet hummus 15

today's seasonally inspired soup 11

house made pasta and grains

ricotta gnocchetti

housemade gnocchetti, tomato, lamb sausage,
broccoli rabe, beech mushrooms, preserved lemon,
pecorino cheese, calabrian chile, rosemary 27

spinach fettuccine

gulf prawns, roasted cherry tomatoes, capers, saffron,
meyer lemon, basil, breadcrumbs, vadouvan curry 29

moroccan seven vegetable tagine

tomato chickpea stew, spinach cous cous pilaf, turkish
yogurt, preserved lemon, pistachios, golden raisins 24

meat and poultry

yogurt marinated grilled chicken

delicata squash, roasted red onions, baby kale, cilantro,
dill, preserved lemon, tahini yogurt, sesame zoug 27

baharat spiced lamb chops

double cut bone in lamb chops, pine nut carrot
muhammara, grilled broccolini, shatta spiced israeli
cous cous, lime yogurt, herbs* 36

snake river farms wagyu bavette steak

grilled american wagyu, truffled celery root puree,
crispy potato wedges, braised pearl onions, maitake
mushrooms, red wine jus, thyme, preserved lemon
salsa verde* 36

merguez lamb burger

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

seafood

pan roasted salmon

basmati rice and black lentil mejadra, sunchoke
soubise, fried onions, herb puree, braised chicories,
kumquats, sesame, zaatar* 35

roasted flounder

coconut miso mushroom broth, cannellini beans, bay
scallops, shiitake mushrooms, broccoli di cicco,
preserved lemon, crispy garlic, cilantro* 34

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

the perfect match mommenpop blood orange aperitif, st. george spiced pear liqueur, lemon, sparkling wine, angostura bitters 13
tidefall alamere espelette pepper infused vodka, pineapple, almond orgeat, campari, lime 13
fir coat gin, alpe genepy, grapefruit shrub, mint, lime, sparkling wine 14
gin & tonic botanist gin, fever tree tonic, juniper berries, grapefruit, thyme 13
brown butter old fashioned browned butter bourbon, black walnut, angostura bitters, brown sugar 14
negroni classico st. george botanivore gin, gran classico, punt e mes vermouht 14
the smoking jacket scotch, cognac, cappelletti, bordega rosso vermouht, cardamom bitters 14
treasure chest ghia aperitivo, passion fruit, almond orgeat, lime 9 non-alcoholic
in good spirits lyre's dark cane spirit, ghia berry aperitif, ras el hanout cordial, lemon 10 non-alcoholic

wine by the glass

sparkling

2021 brut prosecco millesimato, ardenghi, italy 13
MV rosé of pinot noir poe 'ultraviolet' napa, california 14
2022 chenin blanc maitre de chai, wilson's vineyard, clarksburg, california 18

white

2022 melon de bourgogne domaine de la geraudrie, muscadet, loire, france 13
2022 albariño 'vinho branco' márcio lopes, vinho verde, portugal 13
2021 sylvaner abazzia di novacella, alto adige, italy 15
2022 vermentino chateau de roquefort 'les genets' cotes de provence, france 19
2023 sauvignon blanc stolpman, santa barbara, california 16
2021 chardonnay bonterra, mendocino, california 16

pink & orange

2022 rosé of pinot noir private property, monterey, california 15
2022 riesling/gewurztraminer 'eros de david' les vins pirouettes, alsace, france 17

red

2020 schiava franz gojer, süditrol, alto adige, italy 17
2022 pinot noir 'two messengers' maison l'envoye, willamette, oregon 18
2022 garnacha/cariñena 'seré' joseph maria vendreel montsant, catalunya, spain 12
2020 sangiovese poggiosecco, chianti, tuscany, italy 15
2021 syrah p.s. piedrasassi, santa barbara, california 18
2017 malbec siesta, tahuantinsuyu, mendoza, argentina 19
nv cabernet sauvignon/merlot 'nv12 cuvée' cain, napa valley, california 18

beer

cans 16 oz.
tipopils italian pilsner birrificio italiano, lurago marinone, italy 9
dreams of jupiter red ale parliament, rohnert park, california 7
curt reynolds pale ale cooperage brewing co. santa rosa, california 8
escape from here hazy ipa alvarado street brewing, monterey, california 9
dreams in the witch house west coast ipa almanac x ghost town brewing, oakland, california 9
nectar of simcoe ipa original pattern x cellarmaker, oakland, california 9
a love supreme farmhouse ale with bing cherries cellador, torrance, california 10

12 oz.

cider le père jules, normandie, france 8
non alcoholic pilsner einbecker, germany 6

house soda

grapefruit-thyme 6
ginger-cardamom 6