

# 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

#### goat cheese dip & dates

goat cheese, caramelized onions, miso, medjool dates, walnuts, dill, warm pita 10

#### mezze plate

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

#### hamachi crudo

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

#### aqua pazza

manilla clams, mussels, green garlic, smokey bacon, snow peas, coconut broth, calabrian chilies, lime, cilantro, thai basil, grilled levain 17

#### spring vegetables

baby artichokes, smashed potatoes, snow peas, meyer lemon yogurt, black garlic vinaigrette, capers, dill, grana padano 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

#### spring caesar

little gem lettuces, asparagus, snap peas, radish, persian cucumber, red onion, sourdough croutons, meyer lemon, grana padano 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

#### porcini pappardelle

braised lamb shanks, morel mushrooms, green garlic, baby artichokes, mint, meyer lemon, pecorino 29

#### spinach fettuccine

gulf prawns, roasted cherry tomatoes, capers, saffron, meyer lemon, basil, breadcrumbs, vadouvan curry 27

#### 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

broccoli di cicco, asparagus, baby kale, cilantro, dill, preserved lemon, tahini garlic yogurt, sesame zoug 27

#### baharat spiced lamb chops

double cut bone in lamb chops, romanesco cauliflower, mango amba, currant pinenut relish, herbs\* 36

#### snake river farms wagyu bavette steak

grilled american wagyu, truffled onion soubise, grilled asparagus, crispy potato wedges, maitake mushrooms, red wine jus, taragon, 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 seared salmon

smokey corn chowder, shishito peppers, grilled green onions, english peas, beech mushroom salad, fried leeks, cilantro zoug shatta\* 33

#### roasted flounder

spring pea tagine, israeli couscous, english peas, french carrots, shiitake mushrooms, lime crème fraiche, preserved lemon, crispy garlic, lemon basil\* 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

always there for yuzu askur gin, umenoyado yuzu liqueur, lemon, soda 14  
piscodelica suyo pisco, mommenpop makrut lime aperitif, amaro, passionfruit, lime 14  
tidefall alamere espelette pepper infused vodka, pineapple, almond orgeat, campari, lime 14  
fir coat gin, alpe genepy, grapefruit shrub, mint, lime, sparkling wine 14  
browned 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 10 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 maître de chai, wilson's vineyard, clarksburg, california 18

### white

2022 melon de bourgogne domaine de la geraudrie, muscadet, loire, france 13  
2021 aligoté david troussele, côte de beaune, burgundy, france 16  
2022 falanghina la sibilla, campi flegrei, campania, italy 14  
2023 sauvignon blanc stolpman, santa barbara, california 16  
2022 chardonnay jax y3, napa valley, 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

2022 pinot noir 'two messengers' maison l'envoye, willamette, oregon 18  
2021 dolcetto d'alba fratelli serio & battista borgogno, piedmonte, italy 14  
2022 garnacha/cariñena 'seré' joseph maria vendreel montsant, catalunya, spain 12  
2020 sangiovese poggiosecco, chianti, tuscan, 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.  
temescal pilsner temescal brewing, oakland, ca 9  
flow west coast pale ale almanac, alameda, california 9  
s'mosaic west coast ipa parliament, rohnert park, california 9  
nice one bruva hazy ipa original pattern, oakland, california 9  
strawberry kiwi smash sour ale alvarado street brewery, monterey, 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