

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

baba ganoush

turkish pepper ragout, grated tomato, preserved lemon, chili urfa, 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

tuna crudo

ahi tuna, strawberry, fennel, avocado, cucumber, sumac, basil, amphora green chili oil, strawberry ginger jus* 18

harissa mussels

mediterranean mussels, smokey bacon, cherry tomatoes, harissa, shallots, lime leaf, cilantro, grilled levain 18

summer mushrooms

porcini and chanterelle mushrooms, baby artichokes, broccoli di cicco, crème fraiche, dill, sesame 17

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

greens and things

syrian fattoush salad

romaine lettuce, toasted pita, feta cheese, red onion, cherry tomatoes, olives, cucumber, cilantro, mint, lemon vinaigrette 17

spring caesar

little gem lettuces, asparagus, snap peas, radish, persian cucumber, red onion, sourdough croutons, meyer lemon, grana padano 16

stone fruit salad

market stone fruit, pickled cherries, buffalo mozzarella, speck, persian cucumber, almonds, basil, ginger pomegranate vinaigrette 15

today's seasonally inspired soup 11

house made pasta and grains

mezzemaniche

lamb and n'duja meatballs, porcini mushrooms, english peas, mint, pecorino cheese, sauce alla carbonara 27

squid ink fettuccine

gulf prawns, roasted cherry tomatoes, capers, green olives, saffron, meyer lemon, basil, breadcrumbs, calabrian chili 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

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

harissa rubbed pork chop

bone in duroc pork chop, whiskey glazed apricots, chanterelle mushrooms, sweet corn, smokey bacon* 36

snake river farms wagyu bavette steak

grilled american wagyu, asparagus, carrot soubise, crispy potato wedges, braised cippolini onions, morel mushroom au poivre jus, preserved lemon salsa verde* 38

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 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
desert rose mezcal, hibiscus, cocchi rosa, makrut lime mommenpop aperitif, pomegranate, lime 14
tidefall alamere espelette pepper infused vodka, pineapple, almond orgeat, campari, lime 14
piscodelica suyo pisco, mommenpop makrut lime aperitif, amaro, passionfruit, 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 maitre de chai, wilson's vineyard, clarksburg, california 18

white

2022 melon de bourgogne domaine de la geraudrie, muscadet, loire, france 13
2023 albariño marimar estate, don miguel vineyard, russian river valley, california 15
2023 sauvignon blanc stolpman, santa barbara, california 16
2022 sauvignon blanc jean-jacques auchere, sancerre, france 18
2022 chardonnay jax y3, napa valley, california 16

pink & chilled red

2022 rosé of pinot noir private property, monterey, california 15
2022 chilled zinfandel 'deux punx', del barba vineyard, contra costa county, california 15

red

2022 pinot noir handley, anderson valley, california 18
2021 dolcetto d'alba fratelli serio & battista borgogno, piedmonte, italy 14
2021 cesanese 'argeo' cincinnato, lazio, italy 14
2022 montepulciano cirelli la collina, abruzzo, italy 14
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, ca 9
eruption of disruption west coast double ipa original pattern & ghost town brewing, oakland, ca 9
s'mosaic west coast ipa parliament, rohnert park, ca 9
batteries not included hazy ipa original pattern, oakland, ca 9
strawberry kiwi smash sour ale alvarado street brewery, monterey, ca 10

12 oz.

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

house soda

grapefruit-thyme 6
ginger-cardamom 6