



107

at TESTAROSSA



107 This is the official bonded winery number given to our winery in 1888.

Just like our wines, our food is meant to be shared. We recommend ordering 2-3 plates per guest. Please ask your server for guidance on size of dishes as they vary.

Shareables & More

Sesame & Nigella Seed Focaccia <i>lemon ricotta</i>					\$12
Cheese & Charcuterie	<i>choose 1</i>	\$9		<i>choose 3</i>	\$24
				<i>choose 5</i>	\$36
Warm Marinated Olives <i>or House Pickles</i> <i>or Marcona Almonds</i> <i>or Fries</i>					\$9
Hummus <i>sumac-paprika garlic, pine nuts, crudite vegetables, pickles, pita</i>					\$20
Salad107		\$15		Caesar107	\$18
<i>seasonal lettuces, shaved vegetables, scallions, sesame-miso dressing</i>				<i>gem lettuce, white anchovy, bonito flakes, parmigiano reggiano, olive oil croutons</i>	
Winter Squash Soup		\$18		Day Boat Scallop Crudo	\$23
<i>labneh, spiced pepita, pomegranate agrodolce, sage</i>				<i>pickled kumquat, sesame, bonito emulsion</i>	
Braised Lamb Pasta		\$28		Belfiore Burrata	\$19
<i>artisanal pasta, lamb sugo, wilted greens, ricotta salata</i>				<i>shaved fennel, winter citrus, calamansi dressing</i>	

Sicilian Pizzas *focaccia style long ferment dough (serves 2-3)*

Pepperoni \$26	4-Cheese \$24	Mushroom \$25
<i>Bianco tomato, 4-cheese blend</i>	<i>Bianco tomato, mozzarella,</i>	<i>white sauce, hyssop thyme, scallion</i>
<i>PG Molanri Pepperoni</i>	<i>fontina, pecorino, parmigiano</i>	<i>pecorino perfetto</i>

Sliders107 <i>2 per order</i>	\$14
<i>Flannery beef, cheddar, grilled onion, special sauce, toasted King's Hawaiian, au poivre dipping sauce</i>	
<i>Add \$3 for each Hobb's bacon, mushrooms, avocado, Holey Cow swiss cheese, Pt. Reyes Blue cheese</i>	
<i>Substitute: Impossible Burger, gluten-free bun</i>	

Vegetables & Sides

Spiced Heirloom Carrots	\$16	Garlic-Parmesan Mashed Potatoes	\$12
<i>lemon ricotta, marcona almonds</i>			
Arrowhead Cabbage	\$14	Winter Squash A La Plancha	\$14
<i>dill labneh, macerated currants, toasted pine nuts</i>		<i>brown butter, pepitas, sage</i>	
Cauliflower Frito	\$15	Roasted Hen of The Wood Mushrooms	\$16
<i>calabrian chili aioli, garlic-herb crumb</i>		<i>garlic, hyssop thyme</i>	

Communal Plates *serves 2-3 | please allow 30+ minutes for additional prep time | limited availability*

Crown of Duck <i>cranberry reduction</i>	\$72	Pomegranate Miso Salmon <i>½ side 18oz-20oz</i>	\$82
Whole Flannery Short Rib <i>pinot noir demi</i>	\$98	16oz Double Pork Chop <i>apple jus</i>	\$32

Desserts

Tiramisu	\$12	Chocolate Mousse Cake	\$12
<i>ladyfingers, mascarpone custard, coffee liqueur</i>		<i>white chocolate whip, caramel feuilletine</i>	

ZERO Proof Beverages

Coke, Diet Coke, Sprite	\$2	San Pellegrino <i>assorted flavors available</i>	\$3
Drip Coffee or Tea	\$6	Tahoe Sparkling Water, 750ml	\$8
107 Hot Chocolate <i>valrhona, whip</i>	\$6	Tahoe Artesian Water, 750ml	\$8

Please limit your dining experience to two hours to ensure timely seating for other guests. Thank you for understanding.

Our menu changes often to highlight the best that is in season and locally available. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Wine Club discounts do not apply to food purchases. Additions or substitutions will incur additional charges. 20% gratuity added to groups of 6 or more. Maximum 2 guest checks/credit cards per table. No outside food or beverages allowed. Please inform your server of any allergies.