



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 or House Pickles or Marcona Almonds or Fries					\$9
Hummus <i>sumac-paprika garlic, pine nuts, crudite vegetables, pickles, pita</i>					\$20
Salad107		\$15		Caesar107	\$17
<i>seasonal lettuces, shaved vegetables, scallions, sesame-miso dressing</i>				<i>gem lettuce, white anchovy, bonito flakes, parmigiano reggiano, olive oil croutons</i>	
Belfiore Burrata		\$18		Oyster of The Week <i>each \$4 1/2 Dzn \$22 Dzn \$40</i>	
<i>candied pistachio pesto, saba, grilled sourdough</i>				<i>seasonal garnishes</i>	
Black Garlic Shrimp		\$18		Ahi Tuna 'Nobuyuki' Crispy Rice	\$19
<i>fine herbs, grilled sourdough</i>				<i>crispy rice, sesame, spiced bonito aioli, scallion</i>	
Hot Honey Duck Confit		\$19		Spring Pasta	\$24
<i>dukkah seeds, lemon thyme, chive blossom</i>				<i>mushrooms, sweet peas, herbed butter sauce</i>	

Sicilian focaccia style Pizzas (serves 2-3)

Pepperoni \$26	4-Cheese \$24	C.B.R. \$26
<i>Bianco tomato, 4-cheese blend, Framani Pepperoni</i>	<i>Bianco tomato, mozzarella, fontina, pecorino, parmigiano</i>	<i>white sauce, chicken confit, Hobbs' bacon, 4-cheese blend, garlic ranch</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-Ons \$2 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

Charred Shishitos & Pea Shoots	\$16	Cauliflower Frito	\$15
<i>calamansi vinaigrette, pine nuts</i>		<i>calabrian chili aioli, garlic-herb crumb</i>	
Sumac Bok Choy	\$14	Summer Squash A La Plancha	\$14
<i>sherry vinegar, crispy garlic and shallots</i>		<i>romesco, lemon ricotta, marcona almonds</i>	
Roasted Hen of The Wood Mushrooms	\$16	Garlic-Parmesan Mashed Potatoes	\$12
<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	Tahoe Sparkling Water, 750ml	\$8
San Pellegrino <i>assorted flavors available</i>	\$3	Tahoe Artesian Water, 750ml	\$8
Drip Coffee or Tea	\$6		

107 BISTRO & WINE BAR

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.