



# 107

at **TESTAROSSA**



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

*We're happy to accommodate a variety of dietary restrictions, allergens and preferences. Please share your needs with your server and we will do our best to make it happen.*

### Snacks & More

#### Cheese & Charcuterie\*

*see cheese & charcuterie menu for details*

<b>Marinated Olives</b>	<b>\$6</b>
<b>Marcona Almonds</b>	<b>\$6</b>
<b>Pickled Vegetables</b>	<b>\$9</b>
<b>Fries</b> <i>Choice of dipping sauce</i>	<b>\$9</b>
<b>Lemon Ricotta</b> <i>assorted crackers</i>	<b>\$12</b>
<b>Hummus</b>	<b>\$20</b>
<i>sumac-paprika garlic, tahini, pine nuts, crudite vegetables, pickles, pita</i>	
<b>Black Garlic Shrimp*</b>	<b>\$19</b>
<i>fine herbs, grilled sourdough</i>	
<b>Belfiore Burrata Panzanella</b>	<b>\$18</b>
<i>toasted sourdough, winter citrus, shaved fennel, mint, scallions, sesame-miso dressing</i>	
<b>Duck Confit Fried Rice</b>	<b>\$24</b>
<i>fried egg, scallions, shrimp-pancetta xo</i>	

**Salads** *ADD Shrimp\* \$10 | Roasted Mushroom \$9*

*5oz King Salmon Belly\* \$12 | Mary's Chicken Breast\* \$9*

<b>Caesar107*</b>	<b>\$15</b>
<i>chopped gem lettuce, white anchovy, bonito flakes, parmigiano reggiano, olive oil croutons</i>	
<b>Novitiate Salad</b>	<b>\$14</b>
<i>seasonal greens, croccante seeds, shaved vegetables, chardonnay vinaigrette</i>	

#### A Lil' Something Sweet

<b>Tiramisu</b>	<b>\$12</b>
<i>ladyfingers, mascarpone custard, coffee liqueur</i>	
<b>Chocolate Mousse Cake</b>	<b>\$12</b>
<i>white chocolate whip, caramel feuilletine</i>	
<b>107 Hot Chocolate</b>	<b>\$6</b>
<i>white chocolate whip, flakey salt</i>	

#### Sicilian focaccia style Pizzas (serves 2-3)

##### 4-Cheese \$24

*Bianco tomato, scamorza, fontina, pecorino romano, parmigiano reggiano, oregano*

##### Pepperoni \$26

*Bianco tomato, 4-cheese blend, Hobbs' Pepperoni*

##### Bolognese \$26

*classic bolognese meat sauce, 4-cheese blend, parmigiano reggiano, fresh basil*

#### Sandwiches *Add Side of Fries \$6 Side Salad \$8*

##### The ROBano Cubano **\$23**

*slow roasted pork, ham, pickles, dijonaise, scamorza, toasted roll*

##### Smashed Sliders\* 2 per order **\$15**

*Flannery beef patty, cheddar, grilled onion, special sauce, toasted King's Hawaiian*

*All the toppings you want \$4*

*Hobb's bacon, avocado, mushrooms, Pt. Reyes blue cheese and Toma*

*Substitute: Impossible Burger, gluten-free bun*

*Please limit your dining experience to two hours to ensure timely seating for other guests.*

*\*Please inform your server of any allergens you may have.*

*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## Wines By The Glass

### Chardonnay

2023 Santa Lucia Highlands	½ Glass (2 ½ oz)   Glass (5 oz)	\$10   \$19
<b>2019 Soberanes Vineyard</b>		\$14   \$26
<b>2019 Rincon Vineyard</b>		\$13   \$24

### Pinot Noir

2023 Santa Lucia Highlands		\$12   \$22
<b>2019 Soberanes Vineyard</b>		\$18   \$34
<b>2019 Rincon Vineyard</b>		\$18   \$34

### Other Wines

2024 Rosè of Pinot Noir Cuveè Los Gatos		\$7   \$12
2018 Mountain Select Red Blend		\$12   \$22

*Cab Sauv/Cab Franc/Merlot/Malbec/Petit Verdot*

### Sparkling Wine

<i>Methode Champenoise Brüt</i>		\$8   \$15
<i>Domaine Carneros, Carneros 2021</i>		

### Beer

<i>Ballast Point Sculpin IPA, 12oz/7% abv</i>	\$10
<i>New Belgium Fat Tire Ale, 12oz/5.2% abv</i>	\$10
<i>Calicraft Kolsch, 12oz/5.2% abv</i>	\$10

### Zero Proof

<i>Coke, Diet Coke, Sprite</i>	\$3
<i>San Pellegrino assorted flavors</i>	\$4
<i>Tahoe Artisan Still</i>	\$8
<i>or Sparkling Water (750ml)</i>	
Drip <b>Coffee</b> or <b>Tea</b>	\$6
<b>Iced Tea</b> <i>unsweetened</i>	\$5

## Flights of 3 Wine flights are three 2-oz pours | All wines featured available by the glass

### All Chardonnay \$32

2023 Santa Lucia Highlands | 2019 Rincon Vineyard | 2019 Soberanes Vineyard

### All Red \$36

2023 Santa Lucia Highlands Pinot Noir | 2019 Rincon Vineyard Pinot Noir | 2018 Mountain Select Red Blend

### Special Release Library Verticals

#### Soberanes Vineyard Chardonnay \$40

2013 ~ 2019 ~ 2024

#### Rosemary's Vineyard Pinot Noir \$45

2014 ~ 2017 ~ 2024

## The Vault

Rare, pristinely cellar-aged vintages from our library. This limited release is offered for a short time to highlight the depth, history, and evolution of our wines. See our Wine List for the full selection of vintages

### Chardonnay

2010 Rincon Vineyard, Arroyo Grande Valley	95 pts, WE	\$170
2016 Rincon Vineyard, Arroyo Grande Valley	95 pts, WE	\$90
2018 Rincon Vineyard, Arroyo Grande Valley	94 pts, ADB	\$88
2013 Soberanes Vineyard, Santa Lucia Highlands	92 pts, IWR	\$96
2015 Soberanes Vineyard, Santa Lucia Highlands	93 pts, RP	\$94
2017 Soberanes Vineyard, Santa Lucia Highlands	93 pts, AG	\$92

### Pinot Noir

2013 Rincon Vineyard, Arroyo Grande Valley	94 pts, WE	\$129
2016 Rincon Vineyard, Arroyo Grande Valley	94 pts, ADB	\$123
2014 Rosemary's Vineyard, Arroyo Grande Valley	93 pts, RP	\$124
2019 Rosemary's Vineyard, Arroyo Grande Valley	95 pts, PF	\$114
2013 Soberanes Vineyard, Santa Lucia Highlands	93 pts, WE	\$133
2014 Soberanes Vineyard, Santa Lucia Highlands	94 pts, WE	\$131

### Corkage Policy

We welcome guests to enjoy wines from their own collections. Please refer to our wine list for full corkage details.

CASHLESS PAYMENTS ONLY

VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER ACCEPTED