



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

- Marinated Olives** \$6
- Marcona Almonds** \$6
- Pickled Vegetables** \$9
- Fries** choice of dipping sauce \$9
- Lemon Ricotta** assorted crackers \$12
- Hummus** \$20
sumac-paprika garlic, tahini, pine nuts, crudite vegetables, pickles, pita
- Caesar107*** \$15
chopped gem lettuce, white anchovy, bonito flakes, parmigiano reggiano, olive oil croutons
add 5ea shrimp \$10 | 5oz king salmon* \$12*
add mary's chicken \$10 | roasted mushrooms \$9
- Black Garlic Shrimp*** \$19
fine herbs, grilled sourdough
- Duck Confit Fried Rice*** \$24
fried egg, scallions, shrimp-pancetta xo
- 4-Cheese Sicilian Pizza** add pepperoni \$2 \$24
focaccia style crust, Bianco tomato, scamorza, fontina, pecorino romano, parmigiano reggiano
- Smashed Sliders*** add fries \$6 side salad \$8 \$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/or Toma
Substitute: Impossible Burger, gluten-free bun

A Lil' Something Sweet

- Tiramisu** \$12
ladyfingers, mascarpone custard, coffee liqueur
- Chocolate Mousse Cake** \$12
white chocolate whip, caramel feuilletine

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.*

Cheese & Charcuterie

Select any single item or combination to build your plate

Each selection features 1.5oz portions served with classic crackers, fresh fruit, & olives

Add +\$12 Premium Accompaniments:
Marcona Almonds, Preserves, Mustard, Dry Fruits

Cheese

- Toma** | \$9
Point Reyes Farmstead Cheese Co., Point Reyes, CA
Pasteurized Cow's Milk, Toma Style Semi-Firm
- Mezzo Secco Jack** | \$9
Vella Cheese Co., Sonoma, CA
Pasteurized Cows Milk, Aged Firm Jack
- Barely Buzzed Coffee Rubbed Cheddar** | \$10
Beehive Cheese, Northern Utah
Pasteurized Cow's Milk, Semi-Firm
- Purple Haze** | \$11
Cypress Grove, Arcata, CA
Pasteurized Goat's Milk, Soft-Fresh

Charcuterie

- Soppressata** | \$9
P.G. Molinari & Sons, San Francisco CA
Dry Cured Pork Salame with black pepper, red wine
- Hot Capicola** | \$10
Fra'Mani, Berkeley, CA
Dry Cured Pork Shoulder with Spice Rub
- Genoa Salami** | \$10
Olli Salumeria, Oceanside, CA
Dry Cured Pork Salame with white pepper
- 24 Month Prosciutto di Parma** | \$10
Galloni Family, Parma, Italy
Cured Leg of Pork

CASHLESS PAYMENTS ONLY
VISA, MASTERCARD, AMERICAN EXPRESS,
DISCOVER, TAP TO PAY ACCEPTED

Kitchen closes around 7:30pm daily depending on level of business

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.

Wines By The Glass

Chardonnay

	½ Glass (2 ½ oz) Glass (5 oz)
2024 Santa Rita Hills	\$8 \$15
2019 La Rinconada Vineyard	\$15 \$28
2019 Sanford & Benedict Vineyard	\$15 \$28

Pinot Noir

2023 Santa Lucia Highlands	\$12 \$22
2020 Rancho La Viña Vineyard	\$18 \$36
2019 Sanford & Benedict Vineyard	\$19 \$38

Other Wines

2017 Mountain Select Red Blend	\$12 \$21
2018 Black Ridge Cabernet Sauvignon	\$14 \$26

Sparkling Wine

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

Beer

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

Zero Proof

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

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

All Chardonnay \$32

2024 Santa Rita Hills | 2019 La Rinconada Vineyard | 2019 Sanford & Benedict Vineyard

All Red \$36

2023 Santa Lucia Highlands Pinot Noir | 2020 Rancho La Viña Pinot Noir | 2017 Mountain Select Red Blend

Special Release Library Verticals

Sanford & Benedict Vineyard Chardonnay \$40

2017 ~ 2019 ~ 2024

La Rinconada Vineyard Pinot Noir \$45

2016 ~ 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

2014 La Rinconada Vineyard, Santa Rita Hills	91 pts, WE	\$156
2016 La Rinconada Vineyard, Santa Rita Hills	93 pts, ADB	\$101

2009 Sanford & Benedict Vineyard, Santa Rita Hills	92 pts, WE	\$190
2017 Sanford & Benedict Vineyard, Santa Rita Hills	94 pts, IWR	\$100

Pinot Noir

2013 La Rinconada Vineyard, Santa Rita Hills	93 pts, IWR	\$146
2014 La Rinconada Vineyard, Santa Rita Hills	94 pts, WE	\$144

2020 Rancho La Viña Vineyard, Santa Rita Hills	93 pts, WE	\$124
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2015 Sanford & Benedict Vineyard, Santa Rita Hills	93 pts, AG	\$138
2016 Sanford & Benedict Vineyard, Santa Rita Hills	94 pts, ADB	\$136

Corkage Policy

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

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