ANTIPASTI

ANTIPASTO BOARD 21.50 MOSCATO

Chef's choice of Artisan meats and cheeses, Chardonnay Herb Mascarpone, Sonoran Spicy Beans, mixed nuts, del Piero olive mix, Caramelized Red Onion & Fig Tapenade, grapes, Cerreta's dark chocolate, assorted Tarallini crackers, side of Noble French baguette



MILL MEATBALLS 11.50

Three house-made Mill meatballs, Simply Sugo, fresh parsley, Grana Padano, side of Noble French baguette

LOADED HUMMUS 16 V, df BARBERA Classic hummus, Sweet Red Pepper & Olive Tapenade, carrots, celery, cucumber, Balanced Extra Virgin Olive Oil, side of Noble French baguette

WARMED OLIVES 8 df, gf, V Del Piero Olive Mix, Balanced Extra Virgin Olive Oil, marinated roasted red peppers, minced garlic, rosemary

ARANCINI 14 V Balls of risotto stuffed with mozzarella, coated with bread crumbs, Grana Padano, fresh parsley, House-made Simply Sugo

PARMESAN GARLIC FRITTES 10 V BAROLO/NEBBIOLO Golden fries, Roasted Garlic Olive Oil, minced garlic, salt, Grana Padano, fresh parsley, roasted garlic aioli

TRUFFLE FRITTES 12.50 V **L** CABERNET SAUVIGNON Golden fries, EVOO with White Truffle Oil, Grana Padano, salt, fresh parsley, roasted garlic aioli

BRUSCHET

SERVED ON TOASTED NOBLE BAGUETTE **CHOOSE 3 FOR \$12.00**

CLASSIC *df*, *V* - tomato, basil, garlic, **Balanced EVOO, Traditional Style Balsamic Reduction**

GRECIAN V - tomato, basil, garlic, **feta** crumbles, **Meyer Lemon Olive Oil**, **Traditional Style Balsamic Reduction**



CHARDONNAY HERB MASCARPONE & GREEN APPLE V **Balanced EVOO, Fig Balsamic Reduction**



HONEY MASCARPONE & CALABRIAN PEPPER CRUNCH V basil, Calabrian Hot Spread Sauce, Prickly Pear White Balsamic Reduction

MUFFULETTA - Calabrese Salami, Hot Italian Giardiniera, Grana Padano, Balanced EVOO, Traditional Style Balsamic Reduction

SUNDRIED TOMATO & HERB V - Sundried Tomato & Herb Tapenade, ricotta cheese, pistachios, Balanced EVOO

INSALATA E ZUPPE

ADD ROASTED OR CRISPY CHICKEN \$5.50 ADD FRIED FISH \$9.00

TALIAN CHOPPED 16 $gf \mid T$ BRUT SPARKLING WINE Garden greens, Genoa salami, Kalamata olives, cucumber, tomato, red onion, feta, Meyer Lemon Olive Oil vinaigrette

OLIVE FARMER'S CAESAR 11 V 1 CHARDONNAY Romaine, Grana Padano, freshly-made garlic croutons, lemon wedge, house-made caesar dressing

DAILY SOUP (SEE BOARD) Cup 9 / bowl 11

SOUP & SALAD Cup of soup, half salad 14





SANDWICHES

SERVED WITH SICILIAN SLAW AND DEL PIERO OLIVES ADD PLAIN FRITTES, GARLIC PARMESAN FRITTES, TRUFFLE PARMESAN FRITTES OR SIDE SALAD FOR \$4.50

***GLUTEN-FREE OPTION AVAILABLE**

KALAMATA* 17 Kalamata salami from The Pork Shop, Genoa salami, capicola, provolone, Zesty Herb Crema, herb-roasted tomatoes, arugula, red onion, Noble Bread ciabatta *GLUTEN-FREE AVAILABLE



OLIVE WOOD SMOKED PULLED PORK 15 📔 PERONI Olive wood-smoked pork, Chipotle Balsamic BBQ Sauce, house-made sicilian slaw, Noble Bread ciabatta, kettle chips

CAPRESE DEL PIERO 16 V Heirloom tomatoes, garden fresh basil, fresh mozzarella, house-made Pesto, drizzled with Balanced EVOO and Traditional-style Balsamic **Reduction**, house-made focaccia

LUCCA TURKEY* 16

Olive wood-smoked turkey, Chardonnay Herb Mascarpone, Caramelized Red Onion & Fig Tapenade, green apple, arugula, Meyer Lemon Olive Oil vinaigrette, Noble Bread ciabatta *GLUTEN-FREE AVAILABLE

CALABRIAN CRISPY CHICKEN SANDWICH 18

🔰 KALAMATA KRAKEN

Crispy breaded chicken breast, house-made calabrian aioli, arugula, tomato, onion, house-made pickles, Noble Bread ciabatta

ENTRÉES

IINGUINE & MEATBALLS 19 DOLCETTO House-made linguine, Simply Sugo, meatballs, fresh parsley, Grana Padano **CAMPANELLE AL PESTO E POLLO** 21 MALBEC House-made campanelle, pesto, herb-roasted chicken, sun-dried tomatoes, toasted pine nuts, Grana Padano, fresh parsley BUCATINI ALLA VODKA 17 I CHIANTI / SANGIOVESE House-made bucatini, Vodka Sauce, fresh parsley, Grana Padano CHICKEN MILANESE 22 CHARDONNAY ***NOT AVAILABLE ON FRIDAYS** Crispy chicken breast, baby arugula, cherry tomatoes, Meyer Lemon Olive Oil vinaigrette, shaved Grana Padano, lemon wedge **DEL PIERO FISH & FRITTE** 21 CHARDONNAY Parmesan panko wild caught cod, garlic fries, house-made Sicilian slaw, roasted jalapeño tartar sauce, fresh parsley, grilled lemon wedge LEMON CHICKEN ALFREDO 21 PINOT GRIGIO House-made fettuccine, lemon alfredo sauce, herb-roasted chicken, pistachios, fresh parsley

FOR THE KIDS

12 YEARS OLD AND YOUNGER ALL KIDS ENTRÉES COME WITH A COOKIE

HOUSE-MADE CHICKEN TENDERS W/ FRIES 10 **KID'S CHEESE PIZZA 10 V**









del Piero Kitchen is not a Gluten-Free Kitchen

--- BRICK OVEN PIZZA ·

ASK ABOUT OUR CAULIFLOWER PIZZA CRUST *gf* \$3.50 ADD MEAT \$2.50, ADD VEGGIES \$2.00, EXTRA CHEESE \$1.50

ADD A SIDE OF HOUSE-MADE CALABRIAN CHILI RANCH OR GRANA PADANO \$1.00

MILL MARGHERITA 18 V $12^{\text{PINOT GRIGIO}}$ Pizza sauce, fresh mozzarella, sliced mozzarella, fresh basil leaves

GARDEN VEGGIE 21 V PRIMITIVO/ZINFANDEL

Pizza sauce, **feta** crumbles, roasted peppers, caramelized onions, **marinated artichokes**, roasted zucchini, ricotta, Valencia Orange Olive Oil drizzle

PEPPERONI DEL PIERO 21 MERLOT Pizza sauce, fresh mozzarella, pepperoni

ESTRELLA 21 *SAUVIGNON BLANC* **Olive Mill Pesto**, fresh mozzarella, **herb-roasted chicken**, cherry tomatoes, **marinated artichokes**, **feta** crumbles, **Meyer Lemon Olive Oil** drizzle

SUPERSTITION 21

Pizza sauce, fresh mozzarella, **pepperoni**, roasted red peppers, caramelized onions, **3 Chile Olive Oil** drizzle

DUST DEVIL 21 RIESLING Pizza sauce, calabrese sauce, fresh mozzarella, sopressata, mild Italian sausage from The Pork Shop, Dust Devil Crema

SAN TAN 22 *CHIANTI / SANGIOVESE* Baby spinach, fresh mozzarella, smoked mozzarella, mild Italian sausage from The Pork Shop, red onions, mushrooms, dried oregano, pistachios, **Meyer Lemon Olive Oil** drizzle

LEMON ALFREDO 22

Lemon alfredo, fresh mozzarella, smoked mozzarella, mild Italian sausage from The Pork Shop, **Grana Padano**

TUSCAN HAM & HOT HONEY 22

Pizza sauce, fresh mozzarella, ricotta, Tuscan ham, hot honey (made with our Olive Blossom Honey and Chilttepica)

BEVERAGES

BEER PINT 8 / PITCHER 25

See Board FLIGHT 15 - pick 4!

SANGRIA GLASS 10 / CARAFE 29.90

House-made Red, White or Seasonal

BLOODY CAESAR 11.50

Jalapeños, extra Tobasco

SPIKED PRICKLY PEAR LEMONADE 10

Sprizzeri Secco Rosé sparkling wine, Prickly Pear Lemonade, Prickly Pear White Balsamic Reduction

MILL-STYLE APEROL SPRITZ 10

Sprizzeri Classico Orange sparkling wine, Rim of **Vanilla Bean Olive Oil** & Turbinado Sugar, Spiralized Orange Peel

SPARKLING PEACH SUNRISE 10

Sprizzeri White sparkling wine, Peach White Balsamic Reduction, Peach Purée, Peaches, Blueberries

PEPSI PRODUCTS, FRESH-BREWED ICED TEA 3.50

COFFEE



Order at Infusion Coffee & Tea

T QCOM SPARKLING WINE 10

Peach · Raspberry · Almond · Strawberry · Brut

House Red · Cabernet Sauvignon · Chardonnay · Pinot Grigio

WINE BY THE BOTTLE STARTING AT 25

Ask for details!

OLIVE MILL-MOSA 9.50 Peach · Raspberry · Almond · Strawberry · Brut

FLIGHT 17 - pick 4!

STRAWBERRY MILL-JITO 10

Sprizzeri Lime Elderflower sparkling wine, Strawberry Balsamic Reduction, Strawberries, Limes, Mint Leaves