

	Glass	Bottle	
		HERE	TO GO

## Bubbles

MAJOLINI, Brut, Franciacorta, Italy, NV	14	64	54
NICOLAS FEUILLATTE, Brut, Chouilly, Epernay, Champagne, France, NV		64	54

## White Wine

SAUVIGNON BLANC, J. Lohr, 'Carol's Vineyard', Napa Valley, 2008	9	36	26
GEWÜRZTRAMINER, Spring Vale, Tasmania, Australia, 2005	8	32	22
ALBARIÑO, Viña Cartín, Rias Baixas, Spain, 2008	9	36	26
PINOT GRIGIO, Colmello di Grotta, Isonzodel Friuli, Italy, 2008	10	40	30
TORRONTES, Mi Terruño Uvas, Mendoza, Argentina, 2008	8	32	22
VERMENTINO, Masone Mannu, 'Petrizza', Gallura, Sardinia, Italy, 2008	10	40	30
FALANGHINA, De Falco, 'Beneventano', San Sebastiano al Vesuvio, Italy, 2007	9	36	26
CHARDONNAY, Cascina Saria, Langhe, Piemonte, Italy, 2008	10	40	30
VIOGNIER, Jake-Ryan Cellars, Somerston Ranch, Napa Valley, 2007	14	56	46
CHIMNEY ROCK, Fumé Blanc, Napa Valley, 2007		38	28
SERRIGER, Riesling Kabinett, Mosel-Saar-Ruwer, Germany, 2005		32	22

**\*ITALIAN WHITE FLIGHT:** Half glasses of three wines that show a range of what Italy has to offer in white wine. Beginning with the honeycomb and peach flavored Falanghina from De Falco, followed by the rich and round Colmello di Grotta Pinot Grigio from Friuli and finishing with mineral laden Vermentino from Masone Mannu. 15\*

## Red Wine

SYRAH ROSE, Sutton Cellars, 'Rattlesnake Rose', Sonoma Coast, 2007	9	36	26
PINOT NOIR, Sorbella, 'Hillside Vineyard', Los Carneros, 2007	11	44	34
BARBERA D'ASTI, Bricco Rivoira, 'Masna', Piemonte, Italy, 2007	10	40	30
CHIANTI CLASSICO, Fattoria La Ripa, Firenze, Tuscany, Italy, 2006	9	36	26
PINOTAGE, Diemersfontein, Wellington, South Africa, 2008	12	48	38
NEGROAMARO, Vetrere, 'Tempo di Giano', Taranto, Italy, 2008	9	40	30
MALBEC, Henry Lagarde, Reserve, Mendoza, Argentina, 2005	10	40	30
CORVINA/RONDINELLA, Valetti, 'Classico', Bardolino, Italy, 2007	8	32	22
SYRAH, 29 Songs, Suscol Creek Vineyard, Back Porch Block, Napa Valley, 2006	14	56	46
ROSSO DI MONTALCINO, Corte Pavone, Montalcino, Italy, 2006	15	60	50
ZINFANDEL, Teira, Sonoma County, 2006	10	40	30
BRUNELLO DI MONTALCINO, Castello Banfi, Montalcino, Italy, 2004		92	82
BRUNELLO DI SONOMA, Petroni, 'Poggio alla Pietra', Sonoma Mountain, 2004		72	62
NEBBIOLO, Bruna Grimaldi, 'Vigna Regnola', Barolo, Serralunga d'Abla, Piemonte, Italy, 2005		115	105

**\*ITALIAN RED FLIGHT:** Three half glasses to serve as a counterpoint to the white flight. Moving from north to south, beginning with the plummy Barbera d'Asti from Bricco Rivoira, followed by the spicy Chianti from La Ripa and finishing with the spicy and lush Negroamaro from Vetrere. 20\*

## Today's Featured Wine

ANTICA, Chardonnay, Antinori Family Estate, Napa Valley, 2007	16	64	54
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Grapes from the Antinori estate in the eastern mountains of Napa Valley, shouting distance from the Stagecoach Vineyard, are hand harvested and treated with tender loving care in order to get the purest expression of the fruit into the bottle. Rich and supple with a firm backbone of acidity, the wine is a classic example of California Chardonnay.

## Beer by the Bottle

LAGUNITAS IPA (PETALUMA)	5	HOEGAARDEN (BELGIUM)	5
BODDINGTON'S ALE (Can) (BRITAIN)	5	SMITHWICK'S (IRELAND)	5
SHINER BOCK (TEXAS)	5	BASS ALE (BRITAIN)	5
BLACK BUTTE PORTER (OREGON)	5	TOÑA (NICARAGUA)	5
MENEBREA (ITALY)	5	LEFFE BLONDE (BELGIUM)	7
BECK'S LIGHT	5	BUD LIGHT (USA)	4

## Beer on Draft

GREEN LAKES ALE	6
FRANZISKANER WEISSBIER	6



## YOUR APPETIZER

### MINISTRONE SOUP

Seasonal Vegetables, Cut Ziti, Pesto and Parmesan  
\$8  
add shredded chicken \$2

### SALUMI

Prosciutto, Salami, Coppa, Whole Grain Mustard and Cornichons

\$16

### PRINCE EDWARD ISLAND MUSSELS AND CLAMS

in a Spicy Tomato-White Wine Sauce; Served with Fries

\$16

### PEAR & CHEESE

Caramelized Pear, Point Reyes Blue Cheese and Black Pepper Gastrique

\$14

### ARTISANAL CHEESE PLATE

Served with Candied Walnuts and Crostini

🍷 Cowgirl Creamery Mt. Tam

🍷 Hudson Valley Camembert

🍷 Grana Padano

🍷 Hook's 10-Year Cheddar

\$18

## YOUR SALAD

### CAESAR SALAD

Hearts of Romaine, Lemon Anchovy Dressing, Croutons Basil and Parmesan

\$11

### FENNEL AND ARUGULA SALAD

Pears, Oranges, Pistachios, Pecorino Romano and Champagne Vinaigrette

\$11

### LOCAL SALAD

with Arugula, Frisee, Pancetta, Walnuts, Balsamic Vin, and Shaved Grana Padano

\$12

### INSALATA MISTA

Field Greens with Thyme Vinaigrette and Shaved Grana Padano

\$8

## YOUR PIZZA

Local's Pizzas are made from 100% Organic Flour

### QUATTRO FORMAGGIO

Mozzarella, Goat Cheese, Crescenza, Pecorino and a touch of Chili

\$16 Regular/Large \$21

### "POINT REYES"

Mozzarella, Point Reyes Blue Cheese, Cherry Tomatoes, Oven-Dried Tomatoes and Basil

\$16 Regular/Large \$21

Add Serrano Ham \$3    Add an Organic Egg \$2

### FUNGHI

Roasted Organic Shiitake Mushrooms, Green Olives, Mozzarella, Roasted Garlic and Arugula

\$17 Regular/Large \$22

### PEPPERONI

Mozzarella and Tomato Sauce

\$16 Regular/Large \$21

Add Coppa \$3

### SALSICCIA PICCANTE

Spicy Italian Sausage, Roma Tomatoes, Tomato Sauce and Mozzarella

\$18 Regular/Large \$23

### LOCAL PIZZA

Pepperoni, Bacon, Spicy Italian Sausage, Goat Cheese

\$18 Regular/Large \$23

## YOUR PASTA & ENTREE

### FETTUCCHINE BOLOGNESI

in a Tomato Meat Sauce with Basil, Chili, Garlic and Parmesan

\$18

### OVEN BAKED MAHI MAHI

Baked in Tomato Sauce with mixed olives and Matsutaki Mushrooms

\$22

### SPAGHETTI CON POLPETTE

Italian Meatballs, Basil, Garlic, Chili and Parmesan

\$18

### RISOTTO

With Zucchini, Butternut Squash, Arugula, Shaved Grana Padano Cheese, and Fried Squash

\$18

### LINGUINI ALLO SCRIGNO

Sauteed Manila Clams, Mussels, Tiger Prawns and Spicy Tomato Sauce. Baked With Pizza Dough

\$20

## FROM OUR ROTISSERIE

### ORGANIC CHICKEN

with Mashed Potatoes and a Sage- Brown Butter Demi Glace

\$15

### ROASTED PORK CHOP

with Apple-Mustard Sauce and Sautéed Swiss Chard

\$19

## YOUR SIDES

### FRENCH FRIES

Tossed with Fin Herbs and Fleur de Sel

\$6

### TRUFFLE & PARMESAN FRIES

Tossed with Shaved Parmesan Cheese and Truffle Oil

\$7

### SEASONAL VEGETABLES

Roasted Brussel Sprouts, Sage Brown Butter

Baby Spinach, Garlic and Lemon

Asparagus, Parmesan and Lemon

\$5 per side

## You're welcome anytime!

### LUNCH

Tu-Fri 11:30 to 2:30

Sunday Brunch 10-3

### DINNER

Sun-Wed 5:30 to 10:00pm

Thurs-Sat 5:30 to 10:30pm

closed Mondays

**Visit our Wine Merchant Tues-Sun 4pm-10pm**

Local is not responsible for lost or stolen articles

18% service charge may be added to parties of 6 or more

Maximum 4 credit cards per table please

A 4% service charge will be added to all food & beverage sales.



## YOUR DESSERT

There's nothing better than a good friend, except a good friend with chocolate.

### BREAD PUDDING

Walnut-apple with crème anglaise, vanilla ice cream \$8

### TIRAMISU

Kahlúa and espresso soaked lady finger cookies and mascarpone cream \$9

### DARK CHOCOLATE SOUFFLE

With crème anglaise \$9

### PROFITEROLES

Vanilla ice cream and warm chocolate sauce \$8

## Sweet Wine By The Glass

PRIEURÉ D'ARCHE, SAUTERNES, FRANCE 2005 \$18

PAUL JABOULET AÎNÉ, MUSCAT DE BEAUMES-DE-VENISE 2007 \$9

COCKBURN'S, 10 YEAR TAWNY PORTO \$12

DOW'S, LBV Porto 2004 \$12

MORETTI OMERO, MONTEFALCO SAGRANTINO PASSITO 2004 \$10

SUTTON CELLARS, VINO GENEROSO \$10

DOMAINE DE ROMBEAU, RIVESALTES 1950 \$35

RIMON, POMEGRANATE WINE, ISRAEL, NV \$10

RADEE, PASSIONFRUIT WINE, Thailand, NV \$10

GIACOMO BOLOGNA, 'BRAIDA', BRACHETTO D'ACQUI PIEMONTE, ITALY, 2007 \$12



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