

DINNER

APPETIZERS

RISOTTO BALLS

Creamy risotto, lightly breaded and fried and then served with a louie sauce.

\$12.00

BRIE EN CROUTE

Creamy double creme brie, almonds, cranberries and orange marmalade, stuffed inside a puff pastry

\$12.00

DEVEILED EGGS

Soft boiled eggs, with a filling of sriracha mayo and bacon, topped with a pinch of sriracha

\$8.00

WINGS

With greens and ranch, tossed with choice of Truffle Parmesan, Lemon Pepper, or Sriracha Ranch

\$12.00

MARGARITA FLATBREAD

Classic margarita, with sliced tomatoes, mozzarella, fresh basil and parmesan

\$12.00

WEEKLY FLATBREAD

Ask your server about our special flatbread

\$14.00

CHEESE PLATES

CHEESE AND CHARCUTERIE

Cheese Selections:

Truffle Cheddar, 12-Month-Aged Manchego
Double Creme Brie, Bleu Cheese, Goat Cheese,
Mustard Gouda

Charcuterie Selections:

Prosciutto, Sopressata, Wild Boar Salame
Build 2 (\$16), Build 3 (\$20), Build 5 (\$25)

SALADS

CAESAR

Arugula, parmesan, toasted cheese frico, crouton, tossed in a homemade caesar dressing

Small \$7.00 Large \$10.00

GREEK

Mixed greens, olive, onion, cucumber, tomato, feta cheese tossed in red wine vinagrette

Small \$7.00 Large \$10.00

BIZZI'S HOUSE

Mixed green, cucumber, tomato, onion tossed in a sweet red wine vinagrette

\$Small \$6.00 Large \$8.00

SPINACH & BACON

Spinach, bacon, soft-boiled egg, onion, cranberries tossed in a bacon vinagrette

Small \$8.00 Large \$11.00

ENTREES

MEATLOAF

Topped with a pomodoro sauce and fried onions, served with fingerling potatoes and rainbow carrots

\$26.00

BEEF WELLINGTON

Filet, mushroom, boursin and prosciutto in a puff pastry, served with scalloped potatoes and brussels

\$34.00

FILET MIGNON

Filet mignon, topped with an herb butter, served with scalloped potatoes and rainbow carrots

\$40.00

SALMON

Salmon filet topped with a dill buerre blanc, served with risotto and rainbow carrots

\$30.00

SCALLOPS

Seared scallops topped with an ginger citrus cream sauce, served with risotto and carrot

\$32.00

ITALIAN STUFFED CHICKEN

Stuffed with prosciutto, goat cheese and spinach, served with fingerling potatoes and brussels

\$26.00

DUCK POT PIE

Duck breast, carrot, celery, onion, parsnips and thyme, all wrapped in a puff pastry and baked

\$30.00

PORK CHOP

Bone-in pork chop, topped with a honey garlic sauce, served with fingerling potatoes and brussels

\$28.00

ABOUT US

OUR FASCINATION WITH WINE, CHEESE, AND FOOD STARTED WITH A FAMILY VACATION TO CALIFORNIA WAY BACK IN 2002. WE SPENT SEVERAL DAYS MARVELING AT THE BEAUTIFUL COUNTRYSIDE NORTH OF SAN FRANCISCO, AND ATE AND DRANK OUR WAY THROUGH MANY A WINERY. WE WERE ENTHRALLED BY THE SIMPLICITY AND GOODNESS OF A FAMILY MEAL OUT UNDER THE TREES PAIRED WITH A FANTASTIC BOTTLE OF WINE.

IN THE FALL OF 2010, WE BOUGHT THE BUILDING WHERE BIZZI'S IS LOCATED. 2010 AND 2011 WERE SPENT PAINTING, SCRUBBING, TILING, AND GETTING THE BUILDING PRESENTABLE (WE PREFER TO DO THINGS OURSELVES, WHICH IS A THEME I'M SURE YOU NOTICED). FINALLY, IN JUNE OF 2011 WE OPENED THE DOORS OF OUR FAVORITE LITTLE PLACE. AND ALMOST A DECADE LATER, HERE WE ARE! WE ALSO OWE A LOT OF THIS TO THE LOADS OF FAMILY & FRIENDS THAT HAVE HELPED US (AND CONTINUE TO HELP US) ALONG THE WAY.

IN ADDITION TO OUR REGULAR SERVICE, WE DO EVERYTHING FROM 7-COURSE WINE-PAIRING DINNERS TO MURDER MYSTERY DINNERS. EVERY THURSDAY IS A WINE TASTING AND WE CHANGE THE MENU SEASONALLY. ANYTHING TO KEEP IT FRESH. BUT THE ONE THING THAT HAS ALWAYS AND WILL CONTINUE TO BE CONSISTENT IS THAT WE MAKE EVERYTHING BY HAND, WITH LOVE.

Consuming raw or undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness.
Please inform your server if you have food allergies.
Parties of 6 or more may be charged a 20% gratuity.
Splitting an entrée may be subject to a \$3 charge.