

PRIMI

RUSTICA BREAD

6

Enzo olive oil, balsamic, shaved parmigiano, basil

BRUSCHETTA	12	MEATBALLS	18
Tomatoes, garlic, basil, olive oil, shaved parmigiano, balsamic		House made	
CARPACCIO	22	TUSCAN NACHOS	17
Thinly sliced filet mignon, arugula, Enzo olive oil, fresh lemon juice, red onions, capers, shaved parmigiana		Wonton chips, sausage, cheese, alfredo sauce, sour cream, pico de gallo, avocado	
FILET MIGNON BITES	22	COCONUT SHRIMP	20
House made bleu cheese cream sauce, chimichurri, parsley		Coconut flakes, panko breadcrumbs, honey butter sauce	
ANTIPASTO	22	FRIED ARTICHOKE HEARTS	15
Meat & cheese platter		Panko crusted, Parmesan cheese, lemon aioli	
CALAMARI PESCE MISTO	19	BURRATA	19
Lemon, jalapeños		Arugula, garlic, baby heirloom tomatoes, pesto, balsamic reduction	
SAUSAGE & PEPPERS	19		

INSALATA

ITALIAN CHOPPED SALAD	14	SPINACH SALAD	14
Mixed greens, mozzarella, salami, pepperoncini, artichoke hearts, garbanzo beans, kalamata olives, tomatoes, red wine vinaigrette.		Fuji apples, candied walnuts, cranberries, feta cheese, poppy seed vanilla bean dressing	
CAESAR	13	VERDE	11
Parmigiano, garlic croutons, caesar dressing		Mixed greens, cucumbers, tomatoes, onions, dry bleu cheese, roasted almonds, garlic croutons, red wine vinaigrette	
WEDGE	13	ARUGULA	13
Shallots, tomatoes, bacon, creamy and dry bleu cheese dressing		Toasted pine nuts, Enzo olive oil, fresh lemon juice, parmigiano	

YOUR CHOICE OF PROTEIN

Chicken 9 Shrimp 12 Salmon 15 Filet 15

RISOTTO

SEAFOOD RISOTTO	28	VEGETARIAN RISOTTO	25
Prawns, scallops, mussels, clams, lite tomato white wine sauce		Sauteed shallots, asparagus, mushroom, white wine, parmesan	

PASTA

- All pasta made in house daily -

LOBSTER RAVIOLI	28
Lobster and ricotta ravioli, bay shrimp, tomato basil cream sauce	
RIGATONI MONTEROSA	25
Sauteed prosciutto, peas, garlic, pink parmigiano sauce	
SHORT RIB	28
Red wine braised, celery, carrots, spinach, garlic, onions	
LINGUINE ALLE VONGOLE	28
Fresh chopped clams, white wine sauce	
PAPPARDELLE BOLOGNESE	26
House made meat sauce	
LASAGNA	27
Mini meatballs, marinara, ricotta, mozzarella, parmigiano	
BUCATINI ALLA MAMA	28
Meat ragu sauce	
GNOCCHI PESTO	26
House made basil pesto sauce	

SECONDI

FILET	8 oz - 58
Brandied cremini mushrooms, shallot demi-glace, truffle oil whipped potatoes, grilled asparagus	
CHILEAN SEABASS	44
Macadamia crusted, butternut squash risotto, champagne vanilla bean beurre blanc, sautéed spinach	
BLACKENED SALMON	37
Goat cheese risotto stuffed poblano relleno, black beans, serrano chili beurre blanc	
SHORT RIBS	38
Red wine braised beef short rib, broccolini, whipped potatoes, crispy onion straws	
CHICKEN PARMIGIANA	28
Breaded chicken, mozzarella, marinara, pasta, seasonal vegetables	
FIVE BURGER	22
1/2 Lb. Angus beef, bacon, caramelized onions, mushrooms, avocado mayonnaise, lettuce, tomato, smoked gouda, salad or fries	
CHICKEN ROLLATINI	28
Prosciutto and mozzarella stuffed chicken breast, marsala wine mushroom sauce, pasta, seasonal vegetables	
EGGPLANT PARMIGIANA	26
Breaded eggplant, marinara, fresh mozzarella	

PIZZE

MARGHERITA	19
Mozzarella, marinara, basil	
AL TUTTO	22
Sausage, ground beef, pepperoni, onions, bell peppers, mushrooms, marinara, mozzarella	
FUNGHI E' PEPPERONI	21
Mushrooms, pepperoni, pepperoncini, marinara, mozzarella	
PICANTE ITALIANO	22
Calabrese spicy salami, pepperoni, Fresno chilies, marinara, mozzarella and drizzled with Mike's hot honey	
BBQ CHICKEN	22
Chicken, caramelized onions, mushrooms, Fresno chilies, house made BBQ sauce, cilantro, mozzarella	
CALZONE	19
Ground beef, pepperoni, mushrooms, onions, mozzarella	

DOLCE

• Tiramisu	10	• Chocolate Bread Pudding	12
• Chocolate Lava Cake	12	• Bananas Foster	12
• Creme Brulee	12	• Affogato	10

PORTS

• Ficklin Tinta	11	• Sandman Ruby	13	• Taylor Tawny	14-10 years
-----------------	----	----------------	----	----------------	-------------

5 FIVE
TUSCAN CALIFORNIA CUISINE

Party of 8 or more 18% gratuity will be added - no split checks
Dessert fee \$2 per person

CRAFT SIGNATURE COCKTAILS \$15

FIVE ROYALE

Wheatley Vodka, prosecco, house made raspberry simple syrup, freshly squeezed lemon juice

ESPRESSO MARTINI

3 Olives triple shot Espresso Vodka, 5 Farms Irish cream, dark creme de cocoa, espresso

APEROL SPRITZ

Aperol, Prosecco & Soda Water

PERFECT PEAR MARTINI

Grey Goose Pear Vodka, freshly squeezed lemon juice, lychee juice, simple syrup, St. Germain.

BESO DE VERANO

El Jimador Reposado Tequila, agave nectar, fresh lime juice, served over hibiscus-habanero-ginger cubes

PAT'S OLD FASHIONED

Buffalo Trace Bourbon, maple syrup, chocolate & orange bitters

POMEGRANATE MARTINI

Pearl Pomegranate Vodka, Pama pomegranate liqueur, POM Wonderful pomegranate juice

LAVENDER MARTINI

3 Olives Citrus Vodka, freshly squeezed lemon juice, lavender simple syrup, St. Germain

FEATURED WINE

PACENTRO ROSSO (Red) or BIANCO (White) Glass 10 Bottle 36

RED

CABERNET & CABERNET BLENDS

	Glass 6oz	Bottle
Patrimony by Daniel Daou, Paso Robles		495
Caymus "Special Select", Napa		290
The Mascot, by Harlan Estate		195
Shafer Napa, Stags Leap District		190
O'Shaughnessy, Howell Mountain, Napa Valley		180
Paul Hobbs, Napa		175
Staglin "Salus" Cab		170
Chappellet Signature, Napa		150
Caymus, Napa "Liter Bottle"	30	145
Lewis Cellars, Napa	35	135
The Settings, Alexander Valley		125
Stag's Leap Artemis, Napa		120
Silver Oak, Alexander Valley	28	110
Justin "Isosceles", Paso Robles		110
Ghost Block, Napa	27	105
Austin Hope, Paso Robles "Liter Bottle"	22	100
Prisoner, Napa*		85
DAOU Reserve, Paso Robles		83
Frank Family, Napa		80
My Italian Cousin, Napa		75
Faust, Napa		70
Justin, Paso Robles	17	65
Turnbull, Napa		60
DAOU, Paso Robles	15	58
Robert Hall "Artisan Collection", Paso Robles		55
Conundrum, California*	13	50
Chazz, California*	10	36
Angeline, California	9	32

*Denotes Cabernet Blend

ITALIAN REDS

Antinori Tignanello, Super Tuscan		260
Antinori Pian Delle Vigne, Brunello di Montalcino		175
Camigliano, Brunello di Montalcino		100
Luigi Righetti, Amarone		95
Ruffino Chianti Riserva Ducale Gold		80
Michelle Chiarlo Reyna, Barbaresco, Nebbiolo		75
Rizzi Langhe, Nebbiolo		65
Villa Antinori Sangiovese, Tuscany	15	55
Masi Agricola Veneto, Valpolicella Clasico		45
Fuedo Maccari, Nero, Scicily		40
Banfi, Chianti Classico	10	36
Masciarelli Montepulciano	9	32

PINOT NOIR

Sanford, Santa Barbara		95
Belle Glos, Los Alturas		75
Meiomi, California	12	46
Cru, Santa Lucia Highlands	10	38

WINE List

ZINFANDEL

	Glass 6oz	Bottle
Rombauer, Napa	20	80
Turley Juvenile, California		50
Cry Baby Old Vine Zinfandel, Paso Robles		35

MERLOT

Rombauer, Napa		60
Emmolo, Napa	14	55

WHITE

CHARDONNAY

Rombauer, Napa	22	90
Cakebread, Napa		85
Staglin, "Salus" Chardonnay		80
Frank Family, Napa	17	65
Daou, Paso Robles	12	45
Hess Select, Monterey	9	32

SAUVIGNON BLANC

Cakebread, Napa	18	70
The Settings, Alexander Valley		65
Ghost Block, Napa	15	60
Emmolo, Napa	12	46

PINOT GRIGIO

Santa Margherita, Friuli	14	55
Pighin, Friuli	9	32

SPARKLING

Dom Perignon, Epernay		425
Veuve Clicquot La Grande Dame, Reims France		175
Billecart-Salmon, Brut Rosé, France		165
Veuve Clicquot Brut, Reims France	22	100
Tattinger Brut, France		90
Schramsberg, Blanc de Blanc, Napa	17	80
Mumm Cuvée Brut Prestige, Napa NV		55
Adami, Prosecco	11	50
Cristalino, Brut Spain	9	32

OTHER WINES

DAOU Rosé, Paso Robles	10	40
Toca Madera, Moscato	10	38
Etude, Pino Gris	10	38
Castello Del Poggio Moscato, Paso Robles	9	32

\$25 Corkage Fee per 750ml bottle