

PRIMI

RUSTICA BREAD 5
Enzo olive oil, balsamic, shaved parmigiano, basil

BRUSCHETTA 12 Tomatoes, garlic, basil, olive oil, shaved parmigiano, balsamic	MEATBALLS 18 House made
CARPACCIO 22 Thinly sliced filet mignon, arugula, Enzo olive oil, fresh lemon juice, red onions, capers, shaved parmigiana	TUSCAN NACHOS 17 Wonton chips, sausage, cheese, alfredo sauce, sour cream, pico de gallo, avocado
FILET MIGNON BITES 22 House made bleu cheese cream sauce, chimichurri, parsley	COCONUT SHRIMP 20 Coconut flakes, panko breadcrumbs, honey butter sauce
ANTIPASTO 22 Meat & cheese platter	ARROSTICINI 6 for 14 / 12 for 26 Traditional cuisine from the Italian region of Abruzzo. Seasoned lamb skewers, kosher salt, cayenne pepper
CALAMARI FRITTI 17 Calamari strips, lemon, jalapeños	BURRATA 19 Arugula, garlic, baby heirloom tomatoes, pesto, balsamic reduction
FRIED ARTICHOKE HEARTS 15 Panko crusted, Parmesan cheese, lemon aioli	SAUSAGE & PEPPERS 19

INSALATA

ITALIAN CHOPPED SALAD 14 Mixed greens, mozzarella, salami, pepperoncini, artichoke hearts, garbanzo beans, kalamata olives, tomatoes, red wine vinaigrette.	SPINACH SALAD 14 Fuji apples, candied walnuts, cranberries, feta cheese, poppy seed vanilla bean dressing
VERDE 11 Mixed greens, cucumbers, tomatoes, onions, dry bleu cheese, roasted almonds, garlic croutons, red wine vinaigrette	CAPRESE 15 Sliced tomatoes, Enzo olive oil, fresh mozzarella, balsamic reduction, basil
WEDGE 13 Shallots, tomatoes, bacon, creamy and dry bleu cheese dressing	CAESAR 13 Parmigiano, garlic croutons, caesar dressing
	ARUGULA 13 Toasted pine nuts, Enzo olive oil, fresh lemon juice, parmigiano

YOUR CHOICE OF PROTEIN
Chicken 9 Shrimp 12 Salmon 15

SPECIALTY INSALATA

ROSEMARY CHICKEN CHOPPED SALAD 24 Cannellini beans, Kalamata olives, asparagus, Feta cheese, blue cheese dressing
SALMON SALAD 26 Avocado corn relish, cucumbers, grape tomatoes, cilantro lime citronette
STEAK SALAD 27 Sliced filet, grilled corn, blue cheese crumbles, baby heirloom tomatoes, avocado, aged balsamic vinaigrette.

RISOTTO

SEAFOOD RISOTTO 28 Prawns, scallops, mussels, clams, lite tomato white wine sauce	VEGETARIAN RISOTTO 25 Sautéed shallots, asparagus, peas, mushrooms, white wine, parmesan
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PASTA

- All pasta made in house daily -

LOBSTER RAVIOLI 28 Lobster and ricotta ravioli, bay shrimp, tomato basil cream sauce
RIGATONI MONTEROSA 25 Sautéed prosciutto, peas, garlic, pink parmigiano sauce
SHORT RIB 28 Red wine braised, celery, carrots, spinach, garlic, onions
CAPPELINI CHECCA 24 Olive oil, baby heirloom tomatoes, garlic, parmigiano cheese
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
BONE IN RIBEYE 59 18oz bone-in ribeye, bleu cheese, veal demi-glace, roasted diced potatoes, seasonal vegetables, onion rings
BLACKENED SALMON 37 Goat cheese risotto stuffed poblano relleno, black beans, serrano chili beurre blanc
SHORT RIBS 36 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

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

MIA ROSE

Tito's Vodka, Triple Sec, freshly squeezed lemon juice, simple syrup

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 750 ml bottle