

BETTINA

APERITIVI

VENETIAN SPRITZ
Contratto aperitif, prosecco,
soda, orange 17

WHITE NEGRONI SPRITZ
Blanc vermouth, suze, gin,
prosecco, soda 17

SOLEGGIATO
Amaro Angeleno, vermouth,
Manzanilla sherry, soda 17

SPUNTINI & ANTIPASTI

Marinated olives
fennel & orange 10
Wood-fired bread & Straus butter 10
add: tinned sardines & pickles 16
or Prosciutto di Parma 8
Farmers Market Giardiniera
spicy house-made pickles 10



Cacio e Pepe Arancini
calabrian chile aioli 15
Milliken Farm's Sweet Potatoes
*whipped tahini, pickled cabbage,
za'atar & urfa chili* 16

Whipped Ricotta & Focaccia
SB pistachios & golden raisins 14
Gioia Burrata & Tutti's Peas
*English peas, chimichurri, crispy
quinoa & sunflower seeds* 23
Meatballs "Alla Vodka"
provolone & basil 24

VERDURE

Caesar Salad
baby gems, parm & breadcrumbs 18
add: parm · 2

Root's Baby Gems
pickled onion, goat cheddar & ranch 20
add: chicken breast · 5

Local Greens & Chicories
BD's herbs & shallot vinaigrette 16
add: white anchovies · 8

Meatball Sandwich · 18
*served with market giardiniera
ricotta, mozzarella, "alla vodka" sauce
& basil on house focaccia*

PIZZA

*Our dough is naturally leavened, made only with organic flour, and fermented for a minimum of 48 hours.
Our mozzarella is hand-pulled in house daily and we use organic canned tomatoes from Bianco DiNapoli in California.
The majority of our produce is sourced directly from nearby farmers and our weekly Farmer's Markets.
· all of our pizzas can be made on gluten free crust for an additional \$6 ·*

MARGHERITA *mozzarella, crushed tomato, basil, extra virgin olive oil* 19

PEPPERONI *mozzarella, crushed tomato, basil, chili oil, Wylde Works wildflower honey* 23

MEATLOVERS *mozzarella, crushed tomato, pepperoni, sausage, pickled onion, basil* 25

KING TRUMPET *mozzarella, king trumpet mushrooms, crushed tomato, basil, red onion, dried oregano* 24

MORTADELLA *mozzarella, Berkshire pork mortadella, Calabrian chili tomato sauce, olives, red onion, arugula* 26

SUGAR SNAP PEA* *mozzarella, Drake Farms goat feta, pine nut soffritto, horseradish root, oregano* 26

CREAMED LEEK *mozzarella, Milliken leeks, Casitas Valley Pastures house sausage, crispy shallots* 25

ROSSO *crushed tomato, garlic, olive oil, basil, black pepper, oregano (cheese free)* 16

CHEESE PIZZA *for kids* 14

ADD ONS

· 2 ·

green olives
red onion
aged parmesan

· 3 ·

Lily's Farm egg
calabrian chile
house ranch

· 4 ·

Ezzo pepperoni
seasonal hot sauce
caramelized onions

· 5 ·

Smoking Goose 'nduja
house pork sausage
baby arugula

· 5 ·

White anchovies
trumpet mushrooms
prosciutto di Parma

Chocolate Chip Cookies
brown butter & sea salt · 6

Regier Tangerine Pavlova
tango curd, white chocolate pearls · 12

Olive Oil Cake
thyme & orange zest · 9

**For the month of April, in honor of Earth Day and our lush SB community,
\$1 from every Sugar Snap Pea pizza will be donated to Los Padres Forest Watch.*

Eating raw or undercooked fish, shellfish, eggs or meat increase the risk of food borne illness



SPUMANTE

PROSECCO <i>Prosecco della Contessa</i> NU, 'Treviso 1925,' Veneto, IT	13/52
LAMBRUSCO di SORBARA <i>Zanasi</i> 2019, Emilia-Romagna, IT	14/56
CHAMPAGNE <i>Ueuve Fourny et Fils, Brut</i> NU, '1er Cru Grands Terroirs', Champagne, FR	128
BLANC DE BLANC <i>Sandbi, 'Sanford & Benedict,'</i> 2015, Sta. Rita Hills, CA	82
CHAMPAGNE <i>Paul Bara, Rosé Brut</i> NU, 'Grand Cru,' Champagne, FR	168

VINO BIANCO

GRILLO/CATARRATTO <i>Centopassi</i> 2022, 'Giato Bianco', Sicily, IT	14/56
PRIÉ BLANC <i>Pavese Ermes, 'Blanc de Morgex'</i> 2020, Vallée d'Aoste, IT	78
FIELD BLEND <i>Holger Koch, 'Ja Goutte'</i> 2022, Baden, DE	50
SAUVIGNON BLANC <i>Dreamcôte</i> 2022, Santa Ynez Valley, CA	16/64
MALVASIA BIANCA <i>Doctor's Orders</i> 2021, Santa Barbara County, CA	46
ETNA BIANCO <i>Ciro Biondi, 'Outis'</i> 2022, Sicily, IT	70
TREBBIANO/MALVASIA <i>Monastero Suore</i> 2021, Coenobium', Lazio, IT	64
MUSCADET <i>Alexander Deramé</i> 2017, 'Vieille Vignes', Loire Valley, FR	48
CHENIN BLANC, <i>Arnaud Lambert</i> 2022, 'Du Midi', Saumur, FR	63
VERMENTINO <i>Domaine Maestracci</i> 2022, 'E Prove', Corsica, FR	53
SANCERRE <i>François Crochet</i> 2022, Loire Valley, FR	87
ARNEIS <i>Agricola Brandini 'Le Margherite'</i> 2021, Piedmont, IT	51
PINOT BIANCO <i>Baron Widmann</i> 2020, Alto Adige, IT	76
CHARDONNAY <i>Storm, 'Santa Barbara County'</i> 2022, Central Coast, CA	18/72
CHARDONNAY <i>Ashkahn, 'Lou'</i> 2022, Santa Rita Hills, CA	72
CHABLIS <i>Christophe et fils, Chablis Village</i> 2022, Chablis, FR	66
FIANO DI AVELLINO <i>Ciro Picariello, '906'</i> 2020, Campania, IT	80
SEMILLON/SAUV BLANC <i>Ashes and Diamonds</i> 2019, 'Blanc No. 5', Napa Valley, CA	90

ORANGE

PINOT GRIS <i>Entity of Delight</i> 2022, San Luis Obispo, CA	17/68
CATARRATTO <i>Il Censo, 'Praruar'</i> 2020, Sicily, IT	77
CARRICANTE/CATARRATTO <i>Grottafumata</i> 2021, 'Lato Sud,' Sicily, IT	83

CHILLED RED

SANGIOVESE <i>Stolpman, 'Love You Bunches'</i> 2022, Santa Barbara, CA	15/60
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BIRRA

LAGER <i>Menabrea, Biella, IT</i>	7
MEXICAN LAGER <i>21st Amendment, SF, CA</i>	8
CZECH PILSNER <i>Draughtmen, Goleta, CA</i>	9
HONEY BLONDE ALE <i>Pizza Port, Carlsbad, CA</i>	9
BLACK LAGER <i>Eneqren, Moorpark, CA</i>	9
IPA <i>'Chief Peak,' Topa Topa, Santa Barbara, CA</i>	8
SAKE SPRITZ <i>'Ysidro,' Montecito, CA</i>	11
HOUSE MICHELADA	12

ROSÉ

GRENACHE A <i>Tribute to Grace</i> 2022, Santa Barbara, CA	17/68
BANDOL <i>Domaine Tempier</i> 2022, Bandol, FR	118

VINO ROSSO

BEAUJOLAIS <i>Guy Breton, 'Regnie'</i> 2021, Regnie, FR	76
CABERNET FRANC <i>Catherine & Pierre Breton</i> 2022, 'Trinch!', Loire Valley, FR	63
CABERNET FRANC <i>Lo-Fi</i> 2021, 'Coquelicot Vineyard,' Los Olivos, CA	54
PINOT NOIR <i>Scar of the Sea, Uinos de Los Ranchos'</i> 2022, Santa Maria, CA	18/72
PINOT NOIR <i>Sandbi, 'White Buffalo Land Trust'</i> 2021, Santa Barbara, CA	120
BURGUNDY <i>David Duband, 'Bourgogne Rouge'</i> 2021, Burgundy, FR	85
GRENACHE NOIR <i>Notre Terre</i> 2022, 'Vin de France Rouge,' Languedoc, FR	57
SYRAH/GRENACHE <i>Whitcraft Winery</i> 2022, Santa Barbara County, CA	20/80
ETNA ROSSO <i>Massimo Lentsch, 'San Teodoro'</i> 2019, Sicily, IT	17/68
NERO D'AVOLA <i>Riofavara</i> 2019, Spaccaforno Eloro,' Sicily, IT	54
ETNA ROSSO <i>Girolamo Russo,</i> 2020, 'Feudo d'Mezzo,' Sicily, IT	165
NEBBIOLO <i>Castello di Uerduno</i> 2021, Langhe, Piedmont, IT	64
NEBBIOLO <i>Lepiane, 'Alisos Vineyard'</i> 2017, Santa Barbara, CA	90
CHIANTI CLASSICO <i>Castell'in Uilla</i> 2018, Tuscany, IT	74
PIEDIROSSO <i>Reale, 'Cardamone'</i> 2020, Campania, IT	17/68
MERLOT <i>Katla, 'Moa'</i> 2022, Mosel, DE	75
SYRAH <i>Clos Venturi, 'Brama'</i> 2021, Corsica, FR	78
CÔTES-DU-RHÔNE <i>Domaine Gramenon,</i> 2022, 'Sierra du Sud', Southern Rhone, FR	82
CABERNET SAUVIGNON <i>Frenchtown Farms</i> 2018, Indigeaux,' Yuba County, CA	96
BAROLO <i>Ettore Germano</i> 2019, 'Serralunga', Piedmont, IT	112
BAROLO <i>Poderi Colla, 'Bussia Sopra Dardi Le Rose'</i> 2018, Piedmont, IT	171



Kopu still water • 7



Sparkling Water • 8



Iced tea • 6



We consciously source natural, organic, and biodynamic wines
20% gratuity is added for parties of 7 or more
\$35 corkage fee per 750 ml bottle