

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

Wood Fired Bread
Straus cultured butter 10
Marinated Olives
fennel seed & orange 10

Farmers Market Giardiniera
spicy house-made pickles 10
Whipped Ricotta & Focaccia
SB pistachios & golden raisins 14

Cacio e Pepe Arancini
calabrian chile aioli & parmesan 15
Meatballs "Alla Vodka"
provolone, basil &
sourdough focaccia 24

VERDURE



Caesar Salad
baby gems, parm & breadcrumbs 18
Gioia Burrata & Tutti's Peas
English peas, chimichurri, crispy
quinoa & sunflower seeds 23

Root's Baby Gems
shaved carrots, cucumber, pickled onion,
aged goat cheddar & house ranch 20

Local Greens & Chicories
BD's herbs & shallot vinaigrette 16
Milliken Sweet Potatoes
whipped tahini, pickled cabbage,
za'atar & urfa chili 16

PASTA

All pastas are made in house using semolina flour from Shepherd's Grain, a company focused on milling grains from small family owned farms using regenerative agriculture and sustainable practices.

Sourdough Cavatelli with Milliken broccolini, fontina fonduta, garlic & toasted breadcrumbs 28

Radiatore with Casitas Valley pork ragu, swiss chard, pinenuts & pecorino Toscano 32

Hand cut tagliatelle with braised Casitas Valley Pastures lamb shoulder & aged parmesan 34

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

SPRING CARROTS* mozzarella, ricotta, roasted Tutti Frutti carrots, carrot top pesto, everything spice 25

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 •

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 May, \$1 from every Carrot pizza sold will be donated to Vitamin Angels, a non profit based in Goleta focused on improving maternal & child nutrition worldwide.

Eating raw or undercooked fish, shellfish, eggs or meat increase the risk of food borne illness. No outside food or drinks.



SPUMANTE

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

VINO BIANCO

VERDICCHIO <i>La Staffa, 'Castelli di Jesi'</i> <i>2022, Le Marche, IT</i>	17/68
PRIÉ BLANC <i>Pavese Ermes, 'Blanc de Morgex'</i> <i>2020, Vallée d'Aoste, IT</i>	78
FIELD BLEND <i>Holger Koch, 'Ja Goutte'</i> <i>2022, Baden, DE</i>	50
SAUVIGNON BLANC <i>Dreamcôte</i> <i>2022, Santa Ynez Valley, CA</i>	16/64
MALVASIA BIANCA <i>Doctor's Orders</i> <i>2021, Santa Barbara County, CA</i>	46
ETNA BIANCO <i>Ciro Biondi, 'Outis'</i> <i>2022, Sicily, IT</i>	70
TREBBIANO/MALVASIA <i>Monastero Suore</i> <i>2021, Coenobium, Lazio, IT</i>	64
MUSCADET <i>Alexander Deramé</i> <i>2017, 'Vieille Vignes,' Loire Valley, FR</i>	48
CHENIN BLANC, <i>Arnaud Lambert</i> <i>2022, 'Du Midi,' Saumur, FR</i>	63
VERMENTINO <i>Domaine Maestracci</i> <i>2022, 'E Prove,' Corsica, FR</i>	53
SANCERRE <i>François Crochet</i> <i>2022, Loire Valley, FR</i>	87
ARNEIS <i>Agricola Brandini 'Le Margherite'</i> <i>2021, Piedmont, IT</i>	51
PINOT BIANCO <i>Baron Widmann</i> <i>2020, Alto Adige, IT</i>	76
CHARDONNAY <i>Storm, 'Santa Barbara County'</i> <i>2022, Central Coast, CA</i>	18/72
CHARDONNAY <i>Ashkahn, 'Lou'</i> <i>2022, Santa Rita Hills, CA</i>	72
CHABLIS <i>Christophe et fils, Chablis Village</i> <i>2022, Chablis, FR</i>	66
FIANO DI AVELLINO <i>Ciro Picariello, '906'</i> <i>2020, Campania, IT</i>	80
SEMILLON/SAUV BLANC <i>Ashes and Diamonds</i> <i>2019, 'Blanc No. 5,' Napa Valley, CA</i>	90

ROSÉ

GRENACHE A <i>Tribute to Grace</i> <i>2022, Santa Barbara, CA</i>	17/68
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CHILLED RED

SANGIOVESE <i>Stolpman, 'Love You Bunches'</i> <i>2022, Santa Barbara, CA</i>	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>Enegren, 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

ORANGE

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

VINO ROSSO

BEAUJOLAIS <i>Guy Breton, 'Regpie'</i> <i>2021, Regpie, FR</i>	76
CABERNET FRANC <i>Catherine & Pierre Breton</i> <i>2022, 'Trinch!', Loire Valley, FR</i>	63
CABERNET FRANC <i>Lo-Fi</i> <i>2021, 'Coquelicot Vineyard,' Los Olivos, CA</i>	54
PINOT NOIR <i>Scar of the Sea, Uinos de Los Ranchos'</i> <i>2022, Santa Maria, CA</i>	18/72
PINOT NOIR <i>Sandhi, 'White Buffalo Land Trust'</i> <i>2021, Santa Barbara, CA</i>	120
BURGUNDY <i>David Duband, 'Bourgoque Rouge'</i> <i>2021, Burgundy, FR</i>	85
GRENACHE NOIR <i>Notre Terre</i> <i>2022, 'Vin de France Rouge,' Languedoc, FR</i>	57
CARCAGHJOLU NERU <i>Clos Uenturi, 'Brama,'</i> <i>2022, Corsica, FR</i>	78
SYRAH/GRENACHE <i>Whitcraft Winery</i> <i>2022, Santa Barbara County, CA</i>	20/80
ETNA ROSSO <i>Massimo Lentsch, 'San Teodoro'</i> <i>2019, Sicily, IT</i>	17/68
NERO D'AVOLA <i>Riofavara</i> <i>2019, Spaccaforno Éloro, Sicily, IT</i>	54
ETNA ROSSO <i>Girolamo Russo,</i> <i>2020, 'Feudo d'Mezzzo,' Sicily, IT</i>	165
NEBBIOLO <i>Castello di Verduno</i> <i>2021, Langhe, Piedmont, IT</i>	64
CHIANTI CLASSICO <i>Castell'in Uilla</i> <i>2018, Tuscany, IT</i>	74
PIEDIROSSO <i>Reale, 'Cardamone'</i> <i>2020, Campania, IT</i>	17/68
MERLOT <i>Katla, 'Moa'</i> <i>2022, Mosel, DE</i>	75
CÔTES-DU-RHÔNE <i>Domaine Gramenon,</i> <i>2022, 'Sierra du Sud,' Southern Rhone, FR</i>	82
CABERNET SAUVIGNON <i>Frenchtown Farms</i> <i>2018, Indigeaux, Yuba County, CA</i>	96
BAROLO <i>Mauro Marengo, 'Angela,'</i> <i>2018, Piedmont, IT</i>	108
BAROLO <i>Poderi Colla, 'Bussia Sopra Dardi Le Rose'</i> <i>2018, Piedmont, IT</i>	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