

## about us

the name great gold is a reference to the golden state of california from where we source our ingredients. our focus is italian cuisine that adheres to farm to table ideology. we take our impact on the environment to heart and source the finest ingredients from local, small farmers and ranchers when at the peak of the season.



## starters

- house made focaccia bread** sicilian olive oil, balsamic (v) 10
- marcona almonds** paprika spice (v)(gf) 8
- marinated olives** fennel pollen, citrus peel, anise (v)(gf) 8
- giardiniera pickles** farmer's market vegetables (v)(gf) 8
- fried artichokes** roasted garlic, calabrian chili aioli, lemon (v)(gf) 15
- BIG chop salad** romaine, arugula, salami, white bean, peppers, mozzarella, olives, tomato (gf) 18
- sunflower caesar salad** chicory, kale, anchovy, garlic, bread crumbs, parmesan 18
- buffalo mozzarella caprese** heirloom tomatoes, taggiasca olive tapenade, balsamic, basil (v)(gf) 19
- pluots & prosciutto** pickled wild strawberry, saba, chili oil, pistachio (gf) 19

## pasta

gluten free pasta available

- tonnarelli** sweet corn cacio e pepe, black pepper, pecorino romano (v) 27
- ravioli** ruby beet, goat cheese, parmesan brodo, aceto balsamico, herbs (v) 26
- spaghetti nero** clams, mussels, calabrian chili, bread crumbs 29
- fusilli** pork ragu, kale, tomato, ricotta salata 27
- rigatoni** carbonara classico, guanciale, black pepper, egg yolk 27
- pappardelle** 12hr lamb sugo, horseradish, pecorino romano 28
- lasagna verde** prosciutto ragu, buffalo mozzarella, parmesan 32

## pizza

pizza's are 12"

- three cheese** mozzarella, fontina, parmesan (v) 19 add ezzo pepperoni 5
- burrata margherita** red sauce, burrata, parmesan, basil, olio verde (v) 22 add ezzo pepperoni 5
- roasted mushroom** garlic cream, king oyster, beech, maitake mushroom, caramelized onion, crescenza (v) 24
- golden potato** roasted garlic, house made ricotta, buffalo mozzarella, rosemary, anchovies 24
- hot salami** red sauce, fontina, salami picante, hot coppa, calabrian chili, oregano 24
- sweet sausage pizza bianca** garlic cream, spinach, caramelized onion, roasted garlic, buffalo mozzarella, fontina 24

pizza add ons

smoked prosciutto 5 ezzo pepperoni 5 calabrian chili 2 arugula 2 anchovies 3 pizza dip 3

3% surcharge added to all checks to help pay employees a livable wage and to assist in the increasing costs of using the best, local ingredients

(v) vegetarian (gf) gluten free

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## spritz cocktail

cappelletti, prosecco, orange 12

## wine by the glass

draft 12/36 (carafe)

'19 Carneros, Vin Gris **'House Rosé'**, California

'20 Broc Cellars **'Love Red Blend'**, California

*sparkling*

NV Sorgente, Glera, 'Brut', **Prosecco**  
Friuli, Italy 14/55

NV Ayunta, **Sparkling Rosé**, 'Metodo Ancestrale'  
Sicily, Italy 16/65

'20 Vajra, **Moscato d'Asti**  
Barolo, Italy 14/55

NV Umberto Cavicchioli, **Lambrusco**, 'Robanera'  
Modena, Italy 14/55

*white*

'18 Le Monde, **Sauvignon**, 'Vigneti'  
Friuli, Italy 14/55

'19 Isola dei Nuraghi, **Vermentino**, 'Samas'  
Sardinia, Italy 16/65

'19 Mastroberardino, **Fiano** d'Avellino  
Campania, Italy 15/60

'17 Tenute Del Cabreo, **Chardonnay**, 'La Pietra'  
Tuscany, Italy 18/75

*pink*

'20 Ioppa, **Nebbiolo Rosé**, 'Rusin'  
Colline Novaresi, Italy 16/65

'20 Broc Cellars, **Barbera Rosé**, 'Amore Blendo'  
Mendocino, California 17/70

*red*

'18 Cantina di Caldaro, **Pinot Nero**  
Alto Adige, Italy 14/55

'18 Crotin, **Barbera d'Asti**, 'La Martina'  
Piemonte, Italy 15/60

'16 Rodano, **Sangiovese**, 'Chianti Classico'  
Tuscany, Italy 16/65

'15 Cantine Madonna delle Grazie, **Aglianico**, 'Liscone'  
Basilicata, Italy 15/60

'18 Poggio al Tufo, **Cabernet Sauvignon**  
Tuscany, Italy 16/65

corkage policy

750ML BOTTLES : \$35 EACH FOR THE FIRST & SECOND BOTTLE,  
\$50 FOR THE THIRD, & EACH THEREAFTER

## wine by the bottle

*sparkling*

'14 Arcari e Danesi **Chardonnay** 'Dossagio Zero'  
Franciacorta, Lombardia, Italy 95

NV Monte Rossa **Chardonnay** 'P.R. Brut Blanc de Blancs'  
Franciacorta, Lombardia, Italy 75

NV Ferrari Brut **Rosé** Trento DOC  
Trentino, Italy 80

*white*

'19 Arnot-Roberts, **Ribolla Gialla**  
Healdsburg, California 90

*red*

'18 Fabio Zambolin **Nebbiolo** Blend, 'Feldo'  
Coste della Sesia, Piemonte, Italy 70

'20 Luigi Spertino **Grignolino d'Asti**  
Mombancelli, Italy 75

'14 Rizzi **Barbaresco**, 'Pajoré'  
Piemonte, Italy 115

'16 Collazzi **Cabernet Sauvignon Blend**, 'Toscana Rosso'  
Tuscany, Italy 95

'17 Picchioni **Barbera** blend, 'Bricco Riva Bianca'  
Lombardy, Italy 115

'17 Poderi Colla **Barolo**, Bussia, 'Dardi le Rose'  
Piemonte, Italy 150

## beer

*pint (16oz) or mug (22oz)*

**Fort Point** 'KSA' Kolsh 8/11

**The Good Wolf** 'mellow gold' lager 10/13

**Altamont** 'Maui Wai' IPA 9/12

**Hen House** 'Philadelphia Experiment' IPA 9/12

**Modern Times** 'Gigazapper' DIPA 9/12

**Sierra Nevada** 'Wild Little Thing' Strawberry Sour 9/12

*bottles & cans*

**Morgan Territory** Pilsner Experience 8

**Lead Dog** 'Gnar Gnar' Double IPA 9

**Dust Bowl** 'Public Enemy' Baltic Porter 8

**High Water** 'Campfire' Stout 8

**Brooklyn Special Effects** N/A Beer 5

**Brooks** 'Dry Cider' 5

## more beverages

**Mountain Valley** Sparkling Water 4

**Mexican Sprite** 5

**Fentimans Rose Lemonade** 5

**Harney & Sons** Organic Black Tea 4

**San Pellegrino Aranciata** 4

**San Pellegrino Limonata** 4