



# BISTRO 107

at TESTAROSSA



**107** This is the official bonded winery number given to our winery in 1888.

WINE BAR 107

BISTRO 107

## Starters

- Sesame & Nigella Seed Focaccia** *choice of oil & vinegar or cultured butter* \$12
- Cheese & Charcuterie** *2 cured meats & 2 cheeses with accompaniments* \$32
- Warm Marinated Olives** *or House Pickles* **or Marcona Almonds** \$10
- Hummus** *sumac-paprika garlic, pine nuts, crudite vegetables, pickles, pita* \$22  
*Add| duck confit \$18, mushroom shawarma \$14, cauliflower frito \$12*
- Persimmon & Chicory Salad** *Belfiore burrata, fennel, calamansi dressing* \$22
- Caesar107** *white anchovy, bonito flakes, parmigiano reggiano, olive oil croutons* \$20  
*Add| pasture raised chicken breast \$14, pan roasted king salmon \$18*
- Charred Broccolini** *salsa verde, parmigiano reggiano* \$16
- Winter Squash Soup** *labneh, spiced pepita, pomegranate agrodolce, sage* \$18
- Beef Tartare** *preserved lemon dijonnaise, crispy capers, za'atar chips* \$24

## Mains

- Sicilian Pizza**, *Bianco DiNapoli tomato, Fra'Mani Calabrese salami, pecorino perfetto* \$26
- Burger107** *2 smashed patties, cheddar, grilled onion, special sauce,* \$26  
*toasted King's Hawaiian, served with fries and sauce au poivre*  
*Add \$3 for each| Hobb's bacon, mushrooms, avocado, Holey Cow, Pt. Reyes Blue*  
*Substitute: Impossible Burger, gluten-free bun*
- Spiced Heirloom Carrots** *lemon ricotta, toasted pearl couscous* \$28
- Savory Clams Bucatini** *chardonnay-meyer lemon butter, garlic-herb crumb* \$32
- Ibérico Pork Chop** *shaved brussel sprouts, honeynut squash, apple-pork jus* \$46

## Desserts

- Earl Grey Verrine** *rice pudding, bergamot, shortbread crumbles* \$12
- Chocolate Mousse Cake** *white chocolate whip, caramel feuilletine* \$12

## ZERO Proof Beverages

- Coke, Diet Coke, Sprite \$2
- San Pellegrino *assorted flavors available* \$3
- Tahoe Artesian Water, 750ml \$8
- Tahoe Sparkling Water, 750ml \$8

Please limit your dining experience to two hours to ensure timely seating for other guests. Thank you for understanding.

Our menu changes often to highlight the best that is in season and locally available.

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

Wine Club discounts do not apply to food purchases.  
\*  
Additions or substitutions will incur additional charges.  
\*  
20% gratuity added to groups of 6 or more.  
\*  
Maximum 2 guest checks/credit cards per table.  
\*  
No outside food or beverages allowed.  
Please inform your server of any allergies.