

SNACKS

BREAD & BUTTER \$4

COUNTRY SOURDOUGH, KEFIR CULTURED BUTTER

GIARDINIERA \$4

SEASONAL PICKLES AND FERMENTS

MARINATED OLIVES \$6

CASTELVETRANO OLIVES, CITRUS PEEL, ARBOL CHILI

BOQUERONES \$9

CURED MONTEREY BAY ANCHOVIES, SOURDOUGH

PROSCIUTTO AND MELON \$12

PROSCIUTTO SPECK AMERICANO, MARKET MELON

ANTIPASTI SAMPLER \$25

ALL OF THE ABOVE

PLATES

SHAVED CABBAGE AND FENNEL \$10

AVOCADO DRESSING, PEPITA, AND PISTACHIO

STRACCIATELLA CAPRESE \$10

PULLED MOZZARELLA, HEIRLOOM TOMATOES

GEM LETTUCE \$12

MEYER LEMON CAESAR, CANDIED WALNUTS, MINT

WOOD FIRED BROCCOLINI \$12

CALABRIAN CHILI VINAIGRETTE, DAVALL DATES

CASITAS PORK MEATBALLS \$15

BIANCO DI NAPOLI TOMATO, PICKLED PEPPERS

DESSERT

STONE FRUIT TORTE \$10

ALMOND FLOUR, PLUOTS, WHIPPED KEFIR

PISTACHIO TIRAMISU \$12

SANTA BARBARA PISTACHIOS, CANYON COFFEE

PIZZA

KISS FROM A ROSSO \$14

BIANCO DI NAPOLI TOMATO SAUCE, SLICED GARLIC, WONG FARM'S BASIL AND SUNGOLD TOMATOES

MARCHERITAVILLE \$15

BIANCO DI NAPOLI TOMATO SAUCE, MOZZARELLA, ARBASANA, EARTHTRINE BASIL

GARDEN STATE \$17

KEFIR, RICOTTA, ZUCCHINI, SHISHITOS, GIARDINIERA

PORCO ROSSO \$18

BIANCO DI NAPOLI TOMATO, PECORINO FIORE SARDO, LA QUERCIA GUANCIALE, CALABRIAN CHILI, BREAD CRUMB, CONFIT GARLIC

LO-CALZONE-LY \$22

BIANCO DI NAPOLI TOMATO, MOZZARELLA, RAINBOW CHARD, CASITAS SAUSAGE, PECORINO, DRESSED GREENS

ADD-ONS

RED ONION \$2

CASTELVETRANO OLIVE \$2

CASITAS PASTURES PORK SAUSAGE \$3

EZZO PEPPERONI \$3

ANCHOVY \$3

LA QUERCIA PROSCIUTTO \$5

DIPZ \$2

YUZU RANCH

CHILI CRISP

PINYON IS A SERVICE INCLUDED RESTAURANT. IN ORDER TO PAY A LIVABLE WAGE, SOURCE THE BEST QUALITY LOCAL PRODUCE, AND CONTEND WITH RISING COSTS OF GOODS, WE ADD A 20% SERVICE CHARGE ONTO EVERY BILL. WE DO NOT ACCEPT ADDITIONAL GRATUITY.

