

# Petaluma

1356 1st Ave 10021-4434 · +12127728800 · Updated: Jan 14, 2026

[View online menu](#)



---

## WOOD OVEN THIN CRUST PIZZA 10

---

<b>Classic Margherita</b>	<b>\$18.00</b>
mozzarella, tomato sauce, basil	
<b>Truffle Mushroom</b>	<b>\$27.00</b>
Mushrooms, arugula, ricotta	
<b>Prosciutto</b>	<b>\$25.00</b>
mozzarella, ricotta, arugula, aged prosciutto, tomatoes	
<b>Tomato Pesto</b>	<b>\$20.00</b>
roasted organic tomato, basil pesto	
<b>Classic Pepperoni</b>	<b>\$22.00</b>
Pepperoni, Mozzarella, Oregano	
<b>Spinach Artichoke</b>	<b>\$23.00</b>
artichoke hearts, spinach, creamy sauce, cheese	
<b>Vegan Veggie</b>	<b>\$26.00</b>
farm veggies, artichoke hearts, tomato sauce	
<b>Sausage</b>	<b>\$23.00</b>
homemade sausage, mozzarella, tomato sauce, basil	
<b>Chicken Vodka Sauce</b>	<b>\$24.00</b>
chicken, mozzarella, light cream, marinara sauce	
<b>New York Style</b>	<b>\$18.00</b>
Our customized special	

---

## INSALATE 6

---

<b>Caesar</b>	<b>\$16.00</b>
Chopped romaine, anchovies, house caesar dressing	
<b>Shaved Brussels</b>	<b>\$19.00</b>
Red onions, hazelnuts, parmesan, lemon vinaigrette	
<b>Goat Cheese and Beets</b>	<b>\$18.00</b>
walnuts, sliced orange, lemon juice, olive oil	

<b>Classic Caprese</b>	<b>\$19.00</b>
Mozzarella di bufala, tomato, basil, balsamic vinegar glaze	
<b>Mediterranean</b>	<b>\$19.00</b>
romaine, cucumber, tomato, onion, black olives, feta, peppers	
<b>Mixed Greens</b>	<b>\$15.00</b>
romaine hearts, mixed greens, walnuts, olives, dried cherries	

## ZUPPE <sup>2</sup>

<b>Chicken Vegetable Soup</b>	<b>\$14.00</b>
Organic chicken, locally sourced seasonal root vegetables	
<b>Gazpacho</b>	<b>\$15.00</b>
Organic tomatoes, Cucumber, peppers, onion, olive oil; ask for availability	

## VEGETARIAN <sup>3</sup>

<b>Mediterranean Cauliflower Rice</b>	<b>AVAILABLE OPTIONS</b>
Sautéed Zucchini, plums, dried tomatoes, onions, mushrooms	\$24.00
	Chicken: \$7.00
	Shrimp: \$9.00
	Salmon: \$12.00
<b>Cauliflower Parmesan</b>	<b>\$24.00</b>
Breaded cauliflower, parmesan cheese, arugula	
<b>Eggplant Parmesan</b>	<b>\$24.00</b>
crispy eggplant, house blend of cheese, marinara sauce	

## CONTORNI <sup>6</sup>

<b>Sautéed Broccoli &amp; Garlic</b>	<b>\$12.00</b>
<b>Grilled Asparagus</b>	<b>\$12.00</b>
<b>Capellini Pomodoro</b>	<b>\$19.00</b>
<b>Roasted Brussel Sprouts</b>	<b>\$12.00</b>
<b>Linguini Aglio e Olio</b>	<b>\$19.00</b>
<b>Zucchini Fritti</b>	<b>\$15.00</b>

## PASTA AND ZOODLES <sup>16</sup>

<b>Penne alla Vodka</b>	<b>\$18.00</b>
prosciutto, peas, signature homemade vodka sauce	

<b>Spaghetti Meatballs</b>	<b>\$25.00</b>
spaghetti, meatballs, red sauce	
<b>Gnocchi Bolognese</b>	<b>\$26.00</b>
house made yukon gold potato gnocchi Bolognese	
<b>Shrimp Scampi</b>	<b>\$26.00</b>
Pan seared shrimp, capelini, lemon, garlic, white wine	
<b>Linguini and Mussels</b>	<b>\$32.00</b>
P.E. mussels over linguini, fra diavolo or white wine sauce	
<b>Spaghetti Carbonara</b>	<b>\$26.00</b>
poached egg, parmigiana cheese, fresh peas, lardon	
<b>Zoodles Chicken Marsala</b>	<b>\$32.00</b>
Grilled chicken breast, zucchini, marsala sauce	
<b>Zoodle Marinara</b>	<b>\$22.00</b>
homemade marinara sauce	
<b>Whole Wheat Pasta Primavera</b>	<b>\$27.00</b>
roasted eggplant, zucchini, mushrooms, peas, tomatoes, red sauce	
<b>Orecchiette Classico</b>	<b>\$26.00</b>
house sausage, broccoli rabe, crushed red peppers	
<b>Eggplant Ravioli</b>	<b>\$25.00</b>
sundried tomato cream sauce, dried tomato, eggplant ravioli	
<b>Seafood Pasta</b>	<b>\$35.00</b>
mixed seafood, peppers, cherry tomatoes, light marinara, linguini	
<b>Rigatoni Nonna</b>	<b>\$27.00</b>
roasted eggplant, ricotta salata, cherry tomatoes	
<b>Rigatoni Sausage Arrabiata</b>	<b>\$26.00</b>
house sausage, red peppers, san marzano, red sauce	
<b>Zoodle Shrimp ala Vodka</b>	<b>\$30.00</b>
Grilled Shrimps, Zucchini, homemade alla vodka sauce	
<b>Zoodle with Salmon</b>	<b>\$33.00</b>
pan seared salmon, zucchini, white wine sauce	

## ANTI PASTA 7

---

<b>Artichoke Dip</b>	<b>\$16.00</b>
grilled crostini, artichoke hearts, garlic, house cheese blend	
<b>Burrata and Prosciutto</b>	<b>\$23.00</b>
local burrata, 18 months aged Italian prosciutto	

<b>Nona's Sliders</b>	<b>\$17.00</b>
bite sized meatballs, basil oil, crispy angel hair pasta	
<b>Crispy Calamari</b>	<b>\$17.00</b>
Batter fried fresh calamari, zucchini chips, marinara	
<b>Chicken Meatballs</b>	<b>\$17.00</b>
trio of chicken meatballs, fried parsley, fontina tomato sauce	
<b>Baked Clams Oreganata</b>	<b>\$17.00</b>
roasted clams, parmesan bread crumbs, garlic & lemon	
<b>Grilled Octopus</b>	<b>\$23.00</b>
tender octopus, roasted potatoes, white beans	

## SECONDI 9

---

<b>Chicken Cacciatore</b>	<b>\$29.00</b>
chicken, bell peppers, tomatoes, capers, basil, onions, potatoes	
<b>Chicken Francaise</b>	<b>\$29.00</b>
floured chicken breast, white wine, lemon sauce, pasta	
<b>Veal Marsala</b>	<b>\$33.00</b>
Veal top round, mushroom, marsala sauce, pasta	
<b>Chicken Spaghetti Marinara</b>	<b>\$29.00</b>
chicken breast, spaghetti, marinara sauce	
<b>Tuscan Roasted Chicken</b>	<b>\$30.00</b>
Roasted Chicken, seasonal vegetables	
<b>Mediterranean Branzino</b>	<b>\$33.00</b>
pan seared whole branzino, arugula, lemon butter sauce	
<b>Pan Seared Barramundi</b>	<b>\$35.00</b>
Beurre blanc fillet, tomatoes, caper sauce, fried leeks, roasted veggies	
<b>Atlantic Salmon</b>	<b>\$29.00</b>
pan seared salmon, string beans, lemon butter sauce	
<b>Veal Parmigiana Linguini Marinara</b>	<b>\$33.00</b>
veal parmigiana, linguini pasta, marinara sauce	

## DOLCE / DESSERTS 5

---

<b>Ricotta Cheesecake</b>	<b>\$11.00</b>
creamy ricotta cheesecake topped with fresh berries	
<b>Molten Chocolate Cake</b>	<b>\$10.00</b>
dark chocolate cake with a soft center topped with fresh berries	

<b>Tiramisu</b>	<b>\$10.00</b>
fresh tiramisu with ethiopian coffee dust	
<b>Donatella</b>	<b>\$9.00</b>
fresh baked donatella pastry	
<b>Sorbetto &amp; Gelato</b>	<b>\$9.00</b>
Selection of fresh gelato and sorbet (coconut, vanilla, lemon, strawberry)	

## BAR SLIDERS & FRIES COMBO 5

---

### Chicken Parmigiana

### Grilled Chicken Cutlet with Lettuce & Tomatoes

### Meat Balls & Shredded Mozzarella

### Wagyu Beef with Lettuce & Tomatoes

### Ultimate Turkey Club

Oven-roasted turkey breast, mayonnaise, romaine, tomato and bacon on slider with a side of Russian dressing and french fries

## FAMOUS WOOD OVEN PIZZA 7

---

<b>Margherita</b>	<b>\$18.00</b>
mozzarella, tomato sauce, basil	
<b>Classic Pepperoni</b>	<b>\$22.00</b>
<b>Tomato and Pesto Pizza</b>	<b>\$20.00</b>
roasted organic tomato, basil pesto	
<b>Pizza Prosciutto</b>	<b>\$25.00</b>
mozzarella, ricotta, arugula, aged prosciutto, cherry tomato	
<b>Vegan Veggie Pizza</b>	<b>\$26.00</b>
locally farmed vegetables, artichoke hearts, tomato sauce	
<b>Chicken Vodka Sauce Pizza</b>	<b>\$20.00</b>
chicken, mozzarella cheese, light cream, and marinara sauce	
<b>Sausage Pizza</b>	<b>\$23.00</b>
House made sausage, mozzarella, tomato sauce & Basil	

## SNACKS 2

---

<b>Truffle Fries</b>	<b>\$9.00</b>
<b>Crispy Calamari</b>	<b>\$17.00</b>
fresh calamari, zucchini chips, marinara sauce	

## DRINK SPECIALS 4

---

<b>Beer</b>	<b>\$6.00</b>
<b>Frozen Drinks</b>	<b>\$10.00</b>
<b>Cocktail</b>	<b>\$12.00</b>
<b>Wine</b>	<b>\$10.00</b>