

## TAVOLA



## THE GARLIC KNOT

Roasted Garlic, Garlic Oil, Parmigiano 14

## ITALIAN PICKLES

Cauliflower, Zucchini, Carrot, Fennel,  
Celery, Radish (GF) 8

## FRIED SQUASH BLOSSOM

H.M. Ricotta 19

## EGGPLANT CAPONATA

Eggplant, Red Bell Peppers, Onions, Chili Flakes, Balsamic,  
Burrata, Pane 22

## INVOLTINI DI MELANZANE

Crispy Eggplant, Ricotta, Tomato, Basil Oil 17

## GNOCCO FRITTO

San Daniele Prosciutto, Salame, Mortadella,  
H.M. Lemon Ricotta 23

## ARANCINI ALLA CARBONARA

Crispy Pancetta, Pecorino Fonduta 17

## BRESAOLA CLASSICA

Air Cured Italian Beef, Arugula,  
Parmigiano Reggiano, Lemon (GF) 19

## NONNA'S H.M. SPICY MEATBALLS

Berkshire Pork, Grass-Fed Beef, Ricotta 16

## ROASTED CAULIFLOWER

Capers, Aged Parmigiano, Lemon, Chile Flake (GF) 15

## INSALATE



## TRICOLORE

Endive, Arugula, Radicchio,  
Fried Garlic, Aged Parmigiano, Lemon (GF) 13

## PIZZA PARLOR CHOP

Salami, Provolone, Chickpea, Tomato, Pepperoncini (GF) 15

## FICHI E GORGONZOLA DOLCE

Black Mission Figs, Arugula, Walnuts, Local Olive Oil (GF) 15

## BROCCOLI FARRO SALAD

H.M. Arugula Pesto, Pecorino,  
Green Olive, Walnut 14

## RAINBOW BEET SALAD

Red & Golden Beets, Fennel, Grapefruit,  
Ricotta, Pistachios (GF) 14

## CONTORNI



## BRUSSELS SPROUTS CACIO E PEPE

(GF) 12

## BIETOLE

Sautéed Beet Greens, Chili, Garlic (GF) 12

## PIECE OF THE PIE

## (CHARITY PIE)

Black Mission Fig, Goat Cheese, Crispy Pancetta, Arugula,  
Balsamic, Black Pepper 25*This Pie Was Crafted In Partnership With F10 Love.  
100% Of The Profits From This Pie Will Be Donated To This Organization.*

## HOMEMADE PASTA



## SPAGHETTI POMODORO

San Marzano Tomato, Basil 18

## RIGATONI AL SALSICCIA

Sausage Ragu, Mascarpone 24

## BUTTERNUT SQUASH GNOCCHI

Butternut Squash, Crispy Sage, Brown Butter 20

## CAVATAPPI AL PESTO

Pistachio Pesto, H.M. Ricotta, Watercress 21

## BLACK PEPPER TAGLIATELLE CON FIORI

Squash Blossom, Pancetta, Cream 22

## TORTELLONI CON RICOTTA E SPINACI

Spinach Ricotta, Sage, Lemon Zest, Parmesan Cheese 23

**+3 SUBSTITUTE W/ZUCCHINI NOODLES (GF)****+5 SUBSTITUTE W/GF SPAGHETTI NOODLES (GF)**

## LE PIZZE



## BIRBA

Prosciutto, Honey, Chili Oil,  
Mozzarella, San Marzano Tomato 21

## MARGHERITA

Fresh Mozzarella, Basil, San Marzano Tomato 18

## SAN DANIELE

Fresh Mozzarella, San Marzano Tomato, Prosciutto, Arugula 24

## HOMEMADE CLASSIC

H.M. Fennel Sausage, Mushroom, Sweet Onion,  
Mozzarella, San Marzano Tomato 21

## BRAISED GREENS

Serrano Chile, Spinach, Smoked Mozzarella,  
Castelvetrano Olive, San Marzano Tomato 19

## TUTTO CARNE

Salami Toscana, Salami Picante, H.M. Sausage,  
San Marzano Tomato, Smoked Mozzarella 24

## FUNGHI

Hen Of The Woods, Portobello, Taleggio, Chervil Gremolata 21

## SUPPLEMENTARE

Cauliflower Crust +6 / Prosciutto +6 / Nonna's Meatball +5  
House Sausage +5 / Farm Egg +4 / Arugula +2  
Pane +6 / Gnocco +8

## I SECONDI



## HEARTH ROASTED CHICKEN /29

Dates, Castelvetrano Olives, Lemons, Capers (GF) 29

## ACQUA PAZZA

Poached Baja Cod, Fregola Sarda, Tomatoes, Caperberries,  
Olives. Scallions 28

**Please make us aware of nut allergies.** While we do our best to accommodate food and beverage allergies, all of our menu items have the potential for cross-contamination with common allergens, including (but not limited to) wheat, eggs, nuts, and dairy. Due to the constantly evolving nature of our menus, the accommodations we can make are on a case-by-case basis. Regardless of the circumstances, we cannot be responsible for any injury, loss, or damage claimed by any guest with a food or beverage allergy who consumes our food or beverages.

One check per party will be presented & we accept up to 3 forms of payment. A 2% kitchen appreciation fee will be applied to your check. You are welcome to decline. A gratuity of 20% will automatically be added to parties of 6 or more.

## COCKTAILS



### HELLO NANCY

Vodka, Lemon, Grapefruit,  
Elderflower, Soda 18

### ITALIAN GREYHOUND

Vodka, Aperol, Grapefruit,  
Smoked Maldon Salt, Rosemary 18

### HEATED SNAKE

Blanco, Lime, Lemon, Triple Sec,  
H.M. Habanero Simple Syrup 18

### PERLA

Empress Gin, Vodka, Lillet Blanc 18

### BIRBA NEGRONI

Gin, Amari da Birba, Lillet Blanc 18

### MILANO NOTTE

Jim Beam Rye, Carpano Antica,  
Amaro Dell'Etna 18

### PAPER PLANE

Bourbon, Aperol, Amaro Nonino, Lemon 18

### ESPRESSO MARTINI

Vodka, Kahlua Especial,  
H.M. Espresso Syrup 18

## META E META



### BELLA VITA

Mezcal Vida, Montenegro 10

### FERRARI

Fernet Branca, Campari 10

### LITTLE CIOFO

Bourbon, Cynar 10

## 0% PROOF



### VIRGIN NANCY

With Ritual Gin 11

### VIRGIN SNAKE

With Ritual Gin 11

### SPRITZ SBAGLIATO

With Lyre's Italian Orange, Soda 11

## ACQUA



Bottled Bubbles 10

## VINO ROSSO



Valpolicella Reverie, Zyme 16/60

Barbera D'asti, Ratti 14/52

Chianti Carmignano, Pierazzuoli 16/60

Montepulciano, Cantina Zaccagnini 15/56

Veronese, Allengrini 15/56

Barolo, Aresca 18/68

Toscana, La Gerla Birba 98

Pino Nero, Jermann 80

Barolo, Reversanti 108

## VINO BIANCO



Pinot Grigio, Casalforte 10/40

Gavi, Il Poggio Di Gavi 12/44

Vermentino, Cantina Laselva 12/44

Chardonnay, Casalforte 12/44

Lugana, Allengrini 15/55

## FRIZZANTE



Prosecco, Sorgente 11/40

Lambrusco, Molo 8 12/48

Rosé, Apre Sol 12/44

Champagne, Veuve Clicquot 25/95

## VINO ROSA



Le Morette Chiaretto 12/44

## BIRRA



Menabrea Blonde (Draft) 6

Las Palmas Pilsner (Draft) 8

Bohemian Pilsner/East Brothers-5.0% Richmond 10

Brown Ale/Abita Turbodog-5.6% New Orleans 9

Wheat/Estrella Inedit Damm-4.8% Barcelona, Spain 10

Pale Lager/Estrella Galicia-5.5% Galicia, Spain 9

Pale Lager/Peroni-5.1%, Italy 7

Black Lager/Xingu Black-4.6% Santa Caterina, Brazil 9

IPA/Bear Republic Racer-5 7.5% Cloverdale, CA 8

Sour Ale/Almanac Cherry Sournova-5.1% Alameda, CA 10

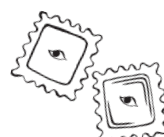
Seltzer/The Finnish Long Drink-5.0% Finland 8

0% Peroni, Italy 6

## BIRBA CABAZON IS NOW OPEN!

48750 SEMINOLE DR. STE 100, CABAZON, CA 92230

760.736.8622



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