

antipasti

house made focaccia bread (v)

sicilian olive oil, balsamic 10
add burrata 7

marinated castelvetrano olives (v)(gf)

citrus zest, fennel seed, star anise 9

sunflower caesar salad

kale, chicory, bread crumb, parmesan 21

chopped salad

heirloom tomato, sweet pepper, salami,
olive, provolone, chickpeas 21

beef carpaccio

black truffle, arugula, calabrian aioli, shallot, flatbread 29

pork belly meatballs

ricotta, red sauce, white beans, herbs 19

primi

hand-made daily

ricotta cavatelli (v)

sweet corn cacio e pepe, pecorino romano, black pepper 32

agnolotti (v)

butternut squash, goat cheese, aceto balsamico, hazelnut 29

rigatoni alla vodka

roasted tomato, pancetta, calabrian chili, buffalo mozzarella 29

hand-cut pappardelle

12hr lamb sugo, horseradish, basil, ricotta salata 38

add black burgundy truffles 30

house made gluten free pasta available

pizza

three cheese (v)

red sauce, mozzarella, fontina, parmesan
24

burrata margherita (v)

red sauce, parmesan, basil, olio verde
26

maitake mushroom (v)

garlic cream, caramelized onion, crescenza
28

heirloom pomodoro

tomato, red onion, burrata,
basil, olio verde
28

fennel sausage bianca

garlic cream, caramelized onion,
roasted garlic, spinach, buffalo mozzarella
32

hot salami

spicy coppa, salami picante, red sauce,
fontina, calabrian chili, oregano
29

add black burgundy truffles 30

prosciutto di parma 7
ezzo pepperoni 6
italian sausage 6

salami picante 6
anchovies 4
arugula 3

buffalo mozz 4
burrata 4
fontina 4

caramelized onion 3
roasted garlic 3
roasted mushrooms 5

taggiasca black olives 3
calabrian chili 3
buttermilk pizza dip 3

secondi

whole grilled branzino (gf)

smoked caviar, lemon butter, watercress 42

dry aged prime ribeye (gf)

flannery beef, cipolini agrodulce, arugula, parmesan 65

contorni

grilled broccolini

bagna cauda, chili, breadcrumbs 15

marinated beets (v)

champagne vinegar, ricotta salata, hazelnut 15

(v) vegetarian (gf) gluten free

6% surcharge added to all checks to cover healthcare benefits for our employees



by the glass

sparkling

- nv sorgente, glera, **prosecco** friuli 14
bright, crisp, mineral driven
- nv ayunta, **nerello mascalese** sparkling rosé sicily 14
bone dry, lively, unfined/unfiltered, juicy red fruit
- nv umberto cavicchioli, **lambrusco** ‘robanera’ modena 14
savory, velvety, juicy blackberry, full body
- ’20 monte tondo, **corvina** ‘rosato frizzante’ verona 15
fresh berries, ripe citrus, slight dried herb

white

- ’18 le monde, **sauvignon** ‘vigneti’ friuli 14
honey dew, ripe mandarin, white flowers, light body
- ’20 donnafugata **grillo** ‘sur sur’ sicily 14
peach, cantaloupe, wildflowers, mint, full body
- ’20 tendu **cortese** california 15
fresh, lime zest, honeydew melon, slate rock, light body
- ’21 oakenshield wineworks, **falanghina** california 15
citrus blossom, nectarine, pear, medium body
- ’21 isola dei nuraghi, **vermentino** ‘samas’ sardinia 16
vibrant, tropical fruit, apricot, medium body
- ’21 ceretto, **arneis** ‘blange’ piedmont 16
fresh, fragrant, green apple, medium body
- ’19 il ghizzano, **trebbiano blend** ‘bianco’ tuscan 18
dry, pear, stone fruit, apricot, organic, medium body

pink

- ’20 salviano, **pinot nero rosé** umbria 13
bright, refreshing, zesty citrus, strawberry, cherry, light body
- ’21 ioppa, **nebbiolo rose** ‘rusin’ colline novaresi 16
dry, cherry, plumb, full body
- red**
- ’18 masciarelli **montepulciano** ‘house red’ abruzzo 13
rich, rustic, red fruit, full body
- ’19 donnafugata **frappato** ‘bell’assai’ sicily 14
intense notes of violet, rose, raspberry and strawberry, light body
- ’17 poderi elia, **barbera d’asti** piemonte 15
fresh, ruby red fruits, dried flowers, full body
- ’18 poggio al tufo **cabernet sauvignon** tuscan 16
oak, black current, earthy, tobacco, full body
- ’18 cesari, **corvina blend** ‘justo’ vento 16
ripe red cherry, velvety, full body
- ’16 rodano, **sangiovese chianti classico**, tuscan 18
rustic, dry, earth, oak, cherry, medium body
- ’19 fabio zambolin **nebbiolo blend** ‘feldo’ piemonte 20
rich, rustic, fruity, certified organic, full body

house cocktails

great goldfinch

cocchi americano, white wine, lemon,
orange bitters, rosemary 15

cappelletti spritz

aperitivo, prosecco, blood orange 15

beer

- pint (16oz)
- fort point** ‘ksa’ kolsh 9
- good wolf** ‘boca gold’ california golden lager 10
- truckee brewing** pale ale 9
- altamont** ‘maui wau’ ipa 9
- hen house** ‘hollow moon’ hazy ipa 10
- sierra nevada** ‘sunny little thing’ citrus white ale 9
cans
- sudwerk brewing** ‘night-row’ nitro irish stout 8
- hemly** ‘brute’ apple cider 7
- brooklyn special effects** n/a beer 7

non-alcoholic beverages

italian sodas with or without cream
vanilla, raspberry, orange 6

- mountain valley** sparkling water 4/7
- fentimans rose lemonade** 5
- fentimans ginger beer** 5
- san pellegrino aranciata** 4
- san pellegrino lemonata** 4
- tejava** unsweetened iced tea 4
- harney & sons** ‘arnold palmer’ 4

espresso

- proudly serving pacific crest coffee*
- double shot espresso** 4
- americano** 4
- macchiato** 5
- cappuccino/latte** 6
- caffé shakerato** shaken iced hazelnut coffee 6
- decaf available**
- oat or almond milk available**

