

antipasti

house made focaccia bread (v)

sicilian olive oil, balsamic 10
add burrata 8
add 1 oz sturgeon caviar 40

marinated castelvetrano olives (v)(gf)

citrus zest, fennel seed, star anise 10

sunflower caesar salad

kale, chicory, bread crumb, parmesan 24

pear & endive salad (v)(gf)

persimmon, satsuma, pomegranate
point reyes blue, pistachio 24

fritto misto

calamari, prawns, oysters, basil aioli 26

pork belly meatballs

ricotta, red sauce, white beans, herbs 21

beef carpaccio

black truffle, arugula, calabrian aioli,
shallot, flatbread 32

primi

hand-made daily

7 layer lasagna

ragu bolognese, tomato, fontina, buffalo mozzarella 36

bucatini (v)

cacio e pepe, black pepper, pecorino romano 29

agnolotti (v)

butternut squash, goat cheese, aceto balsamico, hazelnut 32

rigatoni alla vodka

pancetta, calabrian chili, buffalo mozzarella 34

hand-cut pappardelle

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

add winter black truffle 25

house made gluten free pasta available

pizza

three cheese (v)

red sauce, mozzarella, fontina, parmesan
26

hot salami

red sauce, coppa, salami picante
fontina, calabrian chili, oregano
30

burrata margherita (v)

red sauce, parmesan, basil, olio verde
29

italian sausage

red sauce, shaved fennel,
buffalo mozzarella, rapini, oregano
30

maitake mushroom (v)

garlic cream, caramelized onion, crescenza
30

prosciutto & arugula

roasted garlic, buffalo mozzarella,
red onion, saba
30

prosciutto di parma 7 | ezzo pepperoni 6 | italian sausage 6 | calabrian chili 3 | anchovies 4 | arugula 3 | buttermilk pizza dip 3

add winter black truffle 25

secondi

grilled whole branzino (gf)

smoked caviar, lemon butter, watercress 48

dry aged prime ribeye (gf)

flannery beef, cipolini agrodulce, arugula, parmesan 68
add winter black truffles 25

contorni

grilled broccolini

bagna cauda, chili, breadcrumbs 15

crispy brussels sprouts (v)

white balsamic, honey, 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 15
bright, crisp, mineral driven

'20 medici ermete, **lambrusco** 'phermento'
sparkling rosé modena 18
natural, dry, lively, unfiltered/unfiltered, juicy red fruit

nv umberto cavicchioli, **lambrusco** 'robanera' modena 15
savory, velvety, juicy blackberry, full body

'20 monte tondo, **corvina** 'rosato frizzante' verona 16
fresh berries, ripe citrus, slight dried herb

white

'18 le monde, **sauvignon** 'vigneti' friuli 15
honey dew, ripe mandarin, white flowers, light body

'20 donnafugata **grillo** 'sur sur' sicily 15
peach, cantaloupe, wildflowers, mint, full body

'19 tenuta ponte **falanghina** beneventano campania 16
stone fruit, citrus, tropical, balanced light body

'21 isola dei nuraghi, **vermentino** 'sammas' sardinia 17
vibrant, tropical fruit, apricot, medium body

'19 il ghizzano, **trebbiano blend** 'bianco' tuscan 18
dry, pear, stone fruit, apricot, organic, medium body

'20 planeta, **chardonnay** sicily 20
ripe yellow peaches, acacia honey, marzipan, almond, full body

pink

'20 salviano, **pinot nero rosé** umbria 14
bright, refreshing, zesty citrus, strawberry, cherry, light body

'21 ioppa, **nebbiolo rose** 'rusin' colline novaresi 17
dry, cherry, plumb, full body

red

'18 masciarelli **montepulciano** 'house red' abruzzo 14
rich, rustic, red fruit, full body

'19 donnafugata **frappato** 'bell'assai' sicily 15
intense notes of violet, rose, raspberry and strawberry, light body

'17 poderi elia, **barbera d'asti** piemonte 16
fresh, ruby red fruits, dried flowers, full body

'18 poggio al tufo **cabernet sauvignon** tuscan 17
oak, black current, earthy, tobacco, full body

'18 cesari, **corvina blend** 'justo' vento 17
ripe red cherry, velvety, full body

'18 tenuta ponte, **aglianico blend** 'carazita' campania 18
black pepper, plumb, baked persimmons, dry porcini, full body

'16 rodano, **sangiovese chianti classico**, tuscan 19
rustic, dry, earth, oak, cherry, medium body

house cocktails

great goldfinch

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

cappelletti spritz

aperitivo, prosecco, blood orange 15

beer

pint (16oz) 10

truckee brewing pilsner 4.5%

good wolf 'sleepdrifter' coffee porter 5.5%

sierra nevada 'wild little thing' sour ale 5.5%

good wolf 'range of light' evergreen juicy IPA 6.4%

altamont 'maui wai' ipa 6.5%

hen house 'hollow moon' red ipa 6.7%

cans

modern times 'black house' coffee roasty stout 8

hemly 'brute' apple cider 7

non-alcoholic beverages

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

mountain valley sparkling water 5/7

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**