

antipasti

house made focaccia bread (v)
sicilian olive oil, balsamic 10
add burrata 7

marinated castelvetro olives (v)(gf)
citrus zest, fennel seed, star anise 9

sunflower caesar salad
kale, chicory, bread crumb, parmesan 21

pear & endive salad (v)(gf)
persimmon, satsuma, pomegranate
point reyes blue, pistachio 21

fritto misto
calamari, prawns, oysters, basil aioli 24

pork belly meatballs
ricotta, red sauce, white beans, herbs 19

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

primi

hand-made daily

bucatini (v)
cacio e pepe, black pepper, pecorino romano 25

agnolotti (v)
butternut squash, aceto balsamico, hazelnut 29

rigatoni alla vodka
poncetta, calabrian chili, buffalo mozzarella 32

hand-cut pappardelle
12hr lamb sugo, horseradish, basil, ricotta salata 34

add winter black truffle 25

house made gluten free pasta available

pizza

three cheese (v)
red sauce, mozzarella, fontina, parmesan
24

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

burrata margherita (v)
red sauce, parmesan, basil, olio verde
26

italian sausage
red sauce, shaved fennel,
buffalo mozzarella, rapini, oregano
29

maitake mushroom (v)
garlic cream, caramelized onion, crescenza
28

prosciutto & arugula
roasted garlic, buffalo mozzarella,
red onion, saba
29

add winter black truffle 25

pizza add ons

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

secondi

grilled whole branzino (gf)
smoked caviar, lemon butter, watercress 46

dry aged prime ribeye (gf)
flannery beef, cippolini agrodulce, arugula, parmesan 65
add winter black truffles 25

contorni

grilled broccolini
bagna cauda, chili, breadcrumbs 15

marinated ruby 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, unfinned/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
- ’19 tenuta ponte **falanghina** beneventano campania 15
stone fruit, citrus, tropical, balanced light body
- ’20 tendu **cortese** california 15
fresh, lime zest, honeydew melon, slate rock, light body
- ’21 isola dei nuraghi, **vermentino** ‘samas’ sardinia 16
vibrant, tropical fruit, apricot, medium body
- ’19 il ghizzano, **trebbiano blend** ‘bianco’ tuscany 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 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** tuscany 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**, tuscany 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) 10
- fort point** ‘ksa’ kolsh 4.6%
- good wolf** ‘sleepdrifter’ coffee potter 5.5%
- truckee brewing** pale ale 5.9%
- good wolf** ‘range of light’ evergreen juicy IPA 6.4%
- altamont** ‘maui wau’i’ ipa 6.5%
- good wolf** ‘cloudsplitter’ west coast double ipa 8.0%
- 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
- tejara** 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*

