

antipasti

house made focaccia bread (v)

sicilian olive oil, balsamic 10
add burrata 8

great gold tomato bread (v)

red sauce, sliced garlic, sicilian olive oil 12
add anchovy 4

marinated castelvetrano olives (v)(gf)

citrus zest, fennel seed, star anise 10

sunflower caesar salad

kale, chicory, bread crumb, parmesan 26

east coast chop salad (gf)

romaine, salami, provolone, chickpeas, pepperoncini,
olives, tomato, red wine vinaigrette 24

crispy calamari

monterey bay squid, basil, red sauce 24

pork belly meatballs

ricotta, red sauce, white bean, herbs 21

beef carpaccio*

black truffle, arugula, calabrian aioli,
shallot, flatbread 34

primi

house made gluten free pasta available

bucatini cacio e pepe (v)

black pepper, brodo, pecorino romano 28

ruby beet ravioli (v)

goat cheese, aceto balsamico, hazelnut 32

spaghetti pomodoro (v)

red sauce, basil, parmesan 28
add meatball 7

linguine alle vongole

manilla clams, fennel soffritto, white wine, bottarga 32

rigatoni alla vodka

pancetta, calabrian chili, buffalo mozzarella 34

fusilli bolognese

prosciutto ragu, tomato, basil, parmesan 32

add black truffle 29

pizza

three cheese (v)

red sauce, mozzarella, fontina, parmesan
28

burrata margherita (v)

red sauce, parmesan, basil, olio verde
30

maitake mushroom (v)

garlic cream, caramelized onion, crescenza
34

hot salami

red sauce, coppa, salami picante,
fontina, calabrian chili, oregano
32

pizza bianca

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

prosciutto & arugula

roasted garlic, buffalo mozzarella,
red onion, saba
32

add black truffle 29

prosciutto di parma 6 / ezzo pepperoni 5 / italian sausage 5 / calabrian chili 3 / anchovies 4 / arugula 3 / buttermilk pizza dip 3

secondi

grilled whole branzino (gf)

smoked caviar, lemon butter, watercress 46

chicken cacciatore (gf)

olive, beech mushrooms, white wine, tomato 36

eggplant parmesan (v)

red sauce, mozzarella, basil 34

contorni

grilled broccolini

bagna cauda, chili, breadcrumbs 15

roasted baby carrots (v)

whipped ricotta, thyme honey, hazelnut 15

crispy fingerling potatoes (v)(gf)

whole grain mustard, rosemary, pickled shallot 15

dry aged prime ribeye (gf)

flannery beef, cipollini agrodolce, arugula, parmesan 69

(v) vegetarian (gf) gluten free *consuming raw, or under cooked meat may increase your risk of food borne illness

6% fee 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

nv umberto caviccholi **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

nv ayunta, **nerello mascalese** sparkling rosé sicily 17
bone dry, lively, unfiltered/unfiltered, juicy red fruit

white

'21 gradis'ciutta **friulano** friuli 15
hay, almond, dried yellow flowers, golden apples, medium body

'21 feudo montoni **grillo** sicily 15
peach, loquat, jasmine, almond flowers, medium body

'21 colleleva **verdicchio** dei castelli di jesi marche 16
crisp, zesty, citrus, green apple, light body

'21 la casaccia **chardonnay** 'charno' piemonte 16
fresh apple, pear, salinity, hint of nectarine, medium body

'22 le terre di stefano massone masera **gavi** piemonte 16
elegant, lime, pear, apple, exotic fruits, light body

'22 isola dei nuraghi **vermentino** 'samas' sardinia 17
vibrant, tropical fruit, citrus, mineral driven, light body

'20 il ghizzano bianco **trebbiano blend** tuscan 18
dry, pear, stonefruit, apricot, medium body

pink / orange

'22 attems **pinot grigio ramato** friuli 15
mineral, green apples, wild flowers, cherry plum, light body

'22 ioppa, **nebbiolo rosé** 'rusin' colline novaresi 17
dry, cherry, plumb, full body

'21 statella **etna rosato** sicily 18
fresh, balanced, strawberry, cherry, peach flower, light body

'21 cos **grillo blend** 'rami' on-skins sicily 19
biodynamic, earthy, fruity, spicy, dry, medium body

red

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

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

'20 crotin 1897 **bonarda/grignolio** 'beverin' piemonte 15
elegant, mineral, fruity, light body

'19 cesari **corvina blend** 'justo' veneto 16
ripe red cherry, velvety, full body

'21 guido porro **barbera d' alba** piedmont 18
ripe berry fruit, spices, liquorice, full body

'21 costello di volpaia, **chianti classico** tuscan 20
well structured, fresh red fruit, cherry, full body

house cocktails

great goldfinch

*cocchi americano, white wine, lemon,
orange bitters, rosemary 16*

cappelletti spritz

aperitivo, prosecco, orange 16

cocchi americano

on the rocks 14

beer

pint (16oz) 10

peroni italian lager 4.7%

dust bowl 'dirty 30's' pale ale 5.3%

good wolf 'boca gold' california golden lager 5.2%

hen house 'bebe rebozo' IPA 7.1%

hen house 'hollow moon' pineapple dipa 6.7%

altamont 'maui waii' west coast ipa 6.5%

cans 9

modern times 'black house' coffee stout 5.8%

two rivers apple cider 6.9%

peroni italian lager non-alcoholic beer

non-alcoholic beverages

italian sodas with or without cream
vanilla, orange, raspberry 8

mountain valley sparkling water 8

fentimans rose lemonade 7

fentimans ginger beer 7

san pellegrino aranciata 7

san pellegrino lemonata 7

steven smith iced tea 6

harney & sons arnold palmer 7

mexican coke 7

hot tea

proudly serving steven smith tea

blend no. 67 meadow herbal infusion 5

blend no. 55 lord bergamot full leaf black tea 5

blend no. 96 jasmine silver tip full leaf green tea 5

espresso

proudly serving mr. espresso coffee

double shot espresso 4

americano 4

macchiato 5

cappuccino/latte 6

café shakerato shaken iced hazelnut coffee 6

*decaf available**

*oat or almond milk available**