

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 castelvetro olives (v)(gf) citrus zest, fennel seed, star anise 10
sunflower caesar salad kale, chicory, bread crumb, parmesan 26
ruby beets (v)(gf) grapefruit, pistachio, fennel, ricotta salata 24
boquerones fennel, castelvetro olive, dill, chili, pangrattato 21
grilled octopus (gf) crispy potato, black olive, watercress, salsa verde 28
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

campanelle pesto (v) basil, pine nut, parmesan 29
butternut squash ravioli (v), brown butter, sage, parmesan, aceto balsamico, hazelnut 34
spaghetti pomodoro (v) red sauce, basil, parmesan 29 (add meatball 7)
bucatini carbonara house made bacon, scallion, egg yolk, pecorino 34
rigatoni alla vodka pancetta, calabrian chili, burrata 36
hand-cut pappardelle lamb sugo, horseradish, basil, ricotta salata 36
7 layer lasagna bolognese, béchamel, buffalo mozzarella 38

add black truffle 25

pizza

three cheese (v) red sauce, mozzarella, fontina, parmesan 28
burrata margherita (v) red sauce, parmesan, basil, olio verde 30
shiitake mushroom (v) garlic cream, caramelized onion, taleggio, crispy garlic 35
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 25

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

secondi

grilled whole branzino (gf) smoked caviar, lemon butter, watercress 46
pork chop saltimbocca prosciutto, sage, medjool date, hazelnut 48
johanna's eggplant parmesan (v) red sauce, mozzarella, basil 34

dry aged prime ribeye (gf) flannery beef, agrodolce, arugula 69

contorni

grilled broccolini bagna cauda, chili, bread crumbs 15
brussels sprouts (v) white balsamic, honey, chili, pine nut 15
crispy fingerling potatoes (v)(gf) whole grain mustard 15

chef's feast

(participation of entire table required)

75/pp

sit back, relax and let us do all the work! chef will curate a menu of favorites as well as some off menu specials. trust us, you don't want to miss this!

wine pairing 35/pp

(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
- '22 brigo vini, **lambrusco di sorbara** 'baracca' bologna 16
fresh berries, ripe citrus, slight dried herb
- '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

- '22 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 vini la quercia **pecorino** 'santapupa' abruzzo 16
apple, peach, jasmín, slightly salty, medium body
- '22 le terre di stefano massone masera **gavi** piemonte 16
elegant, lime, pear, apple, exotic fruits, light body
- '23 colleleva **verdicchio** dei castelli di jesi marche 17
crisp, zesty, citrus, green apple, light body
- '23 isola dei nuraghi **vermentino** 'sammas' sardinia 17
vibrant, tropical fruit, citrus, mineral driven, light body
- '21 la casaccia **chardonnay** 'charno' piemonte 18
fresh apple, pear, salinity, hint of nectarine, medium body

pink / orange

- '22 attems **pinot grigio** 'ramato' friuli 15
mineral, green apples, wild flowers, cherry plum, light body
- '19 ioppa, **nebbiolo rosé** 'rusin' colline novaresi 17
dry, cherry, plumb, full body
- '22 statella **etna rosato** sicily 18
fresh, balanced, strawberry, cherry, peach flower, light body
- '23 broc cellars **montepulciano** 'rosato' california 18
italian lavender, raspberry, cherry candy, medium body

red

- '20 masciarelli **montepulciano** 'house red' abruzzo 13
rich, rustic, red fruit, full body
- '20 crotin 1897 **bonarda/grignolio** 'beverin' piemonte 15
elegant, mineral, fruity, light body
- '19 gaffino **cabernet sauvignon** 'il buon bastardo' lazio 16
oak, earthy, dark fruits, medium body
- '19 cesari, **corvina blend** 'justo' veneto 17
ripe red cherry, velvety, full body
- '21 il palazzotto **dolcetto di diano d'alba** 'sòri cristina' 17
cherry, peach, violets, full body
- '19 podere campirano **chianti classico** tuscan 22
red cherry, dry herbs, violets, chocolate full body
- '19 michele chiaro **barbaresco** 'reyna' piemonte 28
red fruit, rose petals, tea leaves, mushroom, medium 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

optimist cali spritz

non-alcoholic aperitivo cocktail 9

beer

pint (16oz) 10

truckee brewing 'palisades pilsner' pilsner 4.2%

good wolf 'boca gold' california golden lager 5.2%

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

hen house 'rotating hazy ipa'

altamont 'maui waii' west coast ipa 6.5%

cans 9

modern times 'black house' coffee stout 5.8%

two rivers apple cider 6.9%

lead dog 'passive aggressive' golden stout ale 7%

rationale mexican 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**