

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)

castelvetro olives (v)(gf) citrus zest, fennel seed, star anise 10
fried artichokes (v)(gf) garlic aioli, mint, lemon 26
sunflower caesar salad kale, chicory, bread crumb, parmesan 26 (add grilled chicken 9)
spring pea panzanella (v) green garlic, buffalo mozzarella, aceto balsamico 25
steamed manilla clams nduja, white wine, shallot, herbs 29
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 (v) cacio e pepe, pecorino romano 29
spaghetti (v) pomodoro, basil, parmesan 29 (add meatball 7)
ravioli (v) ruby beets, goat cheese, aceto balsamico, hazelnut 33
cannelloni chicken, spinach, ricotta, pesto 34
rigatoni alla vodka, pancetta, calabrian chili, burrata 36
tagliatelle bolognese, parmesan, basil 36

add black truffle 25

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 32
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 48
braised short rib (gf) carrot, pearl onion, creamy polenta, salsa verde 42
johanna's eggplant parmesan (v) red sauce, mozzarella, basil 34

12oz dry aged strip steak (gf) cipollini agrodolce, arugula, parmesan 72

contorni

grilled broccolini bagna cauda, chili, bread crumbs 15
crispy fingerling potatoes (v)(gf) honey, whole grain mustard 15
grilled asparagus (v)(gf) parmesan, balsamic, lemon 15
creamy polenta (v)(gf) cornmeal, cream, parmesan 12

chef's feast

(participation of entire table required)
85/pp

sit back, relax and let us do 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



by the glass

sparkling

nv sorgente, glera, **prosecco** friuli 15
bright, crisp, mineral driven
nv umberto cavicchioli **lambrusco** ‘robanera’ modena 16
savory, velvety, juicy blackberry, full body
’20 monte tondo, **corvina** rosato frizzante verona 16
fresh berries, ripe citrus, slight dried herb

white

’23 colleleva **verdicchio** dei castelli di jesi marche 15
crisp, zesty, citrus, green apple, light body
’21 vini la quercia **pecorino** ‘santapupa’ abruzzo 16
apple, peach, jasmine, saline, medium body
’22 feudo montoni **grillo** sicily 17
peach, loquat, jasmine, almond flowers, medium body
’22 gradis’ ciutta **friulano** friuli 17
hay, almond, dried yellow flowers, golden apples, medium body
’23 isola dei nuraghi **vermentino** ‘samas’ sardinia 17
vibrant, tropical fruit, citrus, mineral driven, light body
’20 il ghizzano bianco **trebbiano blend** ‘tuscany’ 18
dry, pear, stonefruit, apricot, medium body
’23 la casaccia **chardonnay** ‘charno’ piemonte 18
fresh apple, pear, salinity, hint of nectarine, medium body

pink / orange

’20 statella **etna rosato** sicily 16
fresh, balanced, strawberry, cherry, peach flower, light body
’23 attems **pinot grigio** ‘ramato’ friuli 17
mineral, green apples, wild flowers, cherry plum, light body

red

’22 masciarelli **montepulciano** ‘house red’ abruzzo 14
rich, rustic, red fruit, full body
’21 il palazzotto **dolcetto di diano d’alba** ‘sörì cristina’ 16
cherry, peach, violets, full body
15' vinosia luciano ercolino **aglianico** ‘neromora’ campania 16
dark fruits, toasted oak, cherry, herbal
’22 donnafugata **frappato** ‘bell’assai’ sicily 17
intense notes of violet, rose, raspberry and strawberry, light body
’20 poggio al tufo **sangiovese/cabernet** ‘rompicollo’ 18
ripe berries, dried herbs, sweet spices, full body
20' villa di geggiano **chianti clasico** tuscany 19
ripe berries, dried herbs, sweet spices, full body
’21 michele chiaro **barbaresco** ‘reyna’ piemonte 28
red fruit, rose petals, tea leaves, mushroom, medium body

house cocktails

great goldfinch 16
cocchi americano, white wine, lemon, bitters, rosemary
cappelletti spritz 16
aperitivo, prosecco, orange
cocchi toddy 16
cocchi americano, orange bitters, star anise

zero proof wine & cocktails

nv odd bird **riesling blend** germany 14
non-alcoholic white wine
nv odd bird **grenache blend** france 14
non-alcoholic red wine
optimist cali spritz 12
non-alcoholic aperitivo cocktail
lapo’s negroni 12
non-alcoholic aperitivo cocktail

beer

pint (16oz) 10
peroni ‘nastro azzurro’ lager 5.1%
dust bowl ‘dirty 30’s’ pale ale 5.3%
good wolf ‘boca gold’ california lager 5.2%
truckee brewing ‘truckee pilsner’ pilsner 4%
hen house ‘rotating hazy IPA’
altamont ‘maui waii’ west coast ipa 6.5%
cans 9
two rivers apple cider 6.9%
left hand ‘nitro’ milk stout 6.0%
rationale west coast ipa non-alcoholic beer
peroni 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**

