

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
sunflower caesar salad kale, chicory, breadcrumb, parmesan 26 (add grilled chicken 9)
heirloom tomato panzanella (v) burrata, cucumber, olive, basil, balsamic 26
grilled prawns (gf) chickpea, sultana, pine nut, salsa verde 29
pork belly meatballs ricotta, red sauce, white bean, herbs 21
peaches & prosciutto (gf) figs, chilli oil, saba, pistachio 26
beef carpaccio* black truffle, arugula, calabrian aioli, shallot, flatbread 34

primi

house made gluten free pasta available

campanelle (v) basil pesto, lemon, pine nut, parmesan 29
spaghetti (v) pomodoro, basil, parmesan 29 (add meatball 7)
triangoli (v) sweet corn, goat cheese, aceto balsamico, hazelnut 34
cannelloni chicken, spinach, ricotta, pesto 36
rigatoni alla vodka, pancetta, calabrian chili, burrata 36
hand-cut tagliatelle ragu bolognese, basil, parmesan 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
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 49
grilled chicken diavola (gf) jimmy nardello pepper, creamy polenta, lemon 38
johanna's eggplant parmesan (v) red sauce, mozzarella, basil 36

prime ribeye steak (gf) grilled angus beef, agrodolce, arugula, parmesan 69

contorni

grilled broccolini bagna cauda, chili, bread crumbs 15
crispy fingerling potatoes (v)(gf) honey, whole grain mustard 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 sommariva, **rebosa/pinot nero brut** 'il rosa' veneto 15
tart cherry, wild strawberry, rose petals
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

'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
'23 la casaccia **chardonnay** 'charno' piemonte 18
fresh apple, pear, salinity, hint of nectarine, medium body
'23 manni nössing **kerner** 'südtirol' alto adige 19
lime, tropical fruit, refreshing, crisp, light body
'24 elena walch **sauvignon** alto adige 20
ripe gooseberries, papaya and elderberries, herbs

pink

'24 cora **cerasuolo d'abruzzo** abruzzo 15
watermelon rind, lemon zest, juicy cherry, light body
'24 torre alle tolfe **sangiovese** 'lunella' tuscan 16
white peach, nectarine, orange blossom, jasmine, medium body
'23 attens **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 cesari **corvina blend** 'justo' veneto 16
ripe red cherry, velvety, full body
'22 crotin **grignolino d'asti** 'san patelu' piemonte 16
fresh red fruit, crisp acidity, light tannic grip, light body
'24 tenuta la pergola **monferrato barbera blend** piedmont 16
bright red berries, soft, floral, medium body
'15 vinosia luciano ercolino **aglianico** 'neromora' campania 17
dark fruits, toasted oak, cherry, herbal, full body
'21 poggio al tufo **sangiovese/cabernet** 'rompicollo' 18
ripe berries, dried herbs, sweet spices, full body
'22 san ferdinando **chianti classico** 'il gargaiolo' tuscan 20
prune, blackcurrant, cocoa, tabacco, medium body
'22 tintero **barbaresco** 'elvio tintero' piemonte 28
dark berry fruit, spicy hints of clove, medium body

house cocktails

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

zero proof

nv odd bird **blanc de blancs** france 14
non-alcoholic sparkling white wine
lapo's negroni 12
non-alcoholic aperitivo cocktail
optimist cali spritz 12
non-alcoholic aperitivo cocktail

beer

non-alcoholic beverages

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

mountain valley sparking 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*

