

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)
ruby beets (v)(gf) bellwether farms ricotta, grapefruit, fennel, almonds 26
grilled prawns (gf) chickpea, sultana, pine nut, salsa verde 29
pork belly meatballs ricotta, red sauce, white bean, herbs 21
pears & prosciutto (gf) chilli oil, pistachio 26
beef carpaccio* black truffle, arugula, calabrian aioli, shallot, flatbread 34

primi

house made gluten free pasta available

bucatini alla romana 32
cacio e pepe **or** carbonara classico **or** all'amatriciana

spaghetti (v) pomodoro, basil, parmesan 29 (add meatball 7)
ravioli (v) butternut squash, goat cheese, aceto balsamico, hazelnut 34
linguine manilla clams, fennel soffritto, mint, bottarga 38
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
pepperoni & pineapple red sauce, red onion, jalapeño 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 52
grilled chicken parmesan (gf) red sauce, mozzarella, basil, polenta 38
short rib (gf) carrot, pearl onion, parsnip puree, salsa verde 49
johanna's eggplant parmesan (v) red sauce, mozzarella, basil 38

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

contorni

grilled broccolini bagna cauda, chili, bread crumbs 15
fried brussels sprouts honey, calabrian chili, hazelnut 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 molo 8, **lambrusco montovano** lombardy 14
ripe cherry, plum, violets, smooth finish
- nv sorgente, glera, **prosecco** friuli 15
bright, crisp, mineral driven
- nv sommariva, **rebosa/pinot nero brut 'il rosa'** veneto 15
sparkling rose, tart cherry, wild strawberry, rose petals
- nv monte tondo, **garganega** frizzante verona 16
fresh citrus, jasmine, white peach, mineral finish

white

- '23 cora **pinot grigio** abruzzo 15
crisp, citrus, almond flower, light body
- '21 vini la quercia **pecorino 'santa pupa'** 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
- '20 il ghizzano bianco **trebbiano blend** tuscan 18
dry, pear, stone fruit, apricot, medium body
- '23 la casaccia **chardonnay 'charno'** piemonte 18
fresh apple, pear, salinity, hint of nectarine, medium body

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
- '22 il pastini **susumanielo 'le rotaie'** puglia 17
ripe strawberry, cherry, pomegranate, dry, mineral finish

red

- '23 vigneti del sole **montepulciano** abruzzo 14
black cherry, plumb, spice, dry herbs, medium body
- '24 tenuta la pergola **monferrato barbera blend** piedmont 15
bright red berries, soft, floral, medium body
- '23 donnafugata **frappato 'bell assai'** sicily 16
intense notes of violet, rose, raspberry and strawberry, light body
- '19 mastroberardino **aglianico 'irpinia'** campania 17
black cherry, plum, leather, tobacco, full body
- '22 torre alle tolfe **chianti colli senesi** tuscan 18
blackberry, plum, cherry, violet, earthy spice, medium body
- '22 fabio zambolini **nebbiolo blend 'feldo'** piemonte 21
dried cherry, clove, anise, white truffle, full body
- '22 serio & battista borgogno **barbaresco** piemonte 28
cherry, raspberry, rose petals, spicy hints of licorice, 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 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*



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