

antipasti

house made focaccia sicilian olive oil, balsamic (v) 10 (add burrata 8)
great gold tomato bread red sauce, sliced garlic, sicilian olive oil (v) 12 (add anchovy 4)

castelvetro olives citrus zest, fennel seed, star anise (v)(gf) 10
sunflower caesar salad kale, chicory, breadcrumb, parmesan 26 (add grilled chicken 9)
cheese arancini risotto, mozzarella, parmesan, calabrian chilli aioli (v)(gf) 15
BIG chop salad romaine, olives, vinegar peppers, chickpea, salami, provolone, tomato (gf) 26
buffalo mozzarella marinated beets, tomato tapenade, arugula, aged balsamic, crispy garlic (v)(gf) 24
pork belly meatballs ricotta, red sauce, white bean, herbs 21
pears & prosciutto pomegranate, pistachio, chilli oil (gf) 26
beef carpaccio* black truffle, arugula, calabrian aioli, shallot, flatbread 34

primi

add black truffle 25

house made gluten free pasta available

spaghetti
aglio e olio anchovy, garlic, chili, olive oil, parmesan 29
red sauce roasted garlic, parmesan (v) 29
red sauce & meatballs meatballs, roasted garlic, parmesan 36
ragu bolognese slow cooked meat sauce, parmesan 36
cavatelli cauliflower, cacio e pepe (v) 34
ravioli ruby beets, goat cheese, aceto balsamico, hazelnut (v) 34
linguine clams, fennel, white wine bottarga 38
cannelloni chicken, spinach, ricotta, pesto 36
rigatoni alla vodka, pancetta, calabrian chili, burrata 36

chef's feast

(participation of entire table required)

75/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

pizza

add black truffle 25

three cheese red sauce, mozzarella, fontina, parmesan (v) 28
burrata margherita red sauce, parmesan, basil, olio verde (v) 30
maitake mushroom garlic cream, caramelized onion, crescenza (v) 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

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

secondi

johanna's eggplant parmesan red sauce, mozzarella, basil (v) 38
chicken parmesan red sauce, mozzarella, basil 38

grilled whole branzino smoked caviar, lemon butter, watercress (gf) 52
short rib carrot, pearl onion, creamy polenta, salsa verde (gf) 49
dry aged prime ribeye grilled flannery beef, agrodolce, arugula (gf) 69

contorni

grilled broccolini bagna cauda, chili, bread crumbs 15
fried brussels sprouts honey, calabrian chili, hazelnut (v) 15
crispy fingerling potatoes honey, whole grain mustard (v)(gf) 15
creamy polenta (cornmeal, cream, parmesan v)(gf) 12



(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 sommariva, **rebosa/pinot nero brut 'il rosa'** veneto 15
tart cherry, wild strawberry, rose petals

nv molo 8, **lambrusco montovano** lombardy 15
ripe cherry, plum, violets, smooth 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

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

'20 il ghizzano bianco **trebbiano blend** tuscanly 18
dry, pear, stone fruit, apricot, medium body

'23 la casaccia **chardonnay 'chamo'** 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 toffe **sangiovese 'lunella'** tuscanly 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

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

'21 crotin **ruche di castagnole monferrato** piemonte 16
elegant, mineral, fruity, medium body

'19 mastroberardino **aglianico 'irpinia'** campania 17
black cherry, plum, leather, tobacco, full body

'21 giacomo mori **chianti** tuscanly 18
red cherry, plum, violet, rose petals, leather, medium body

'20 azienda sofia **etna rosso 'gioacchino'** sicily 20
dark cherry, smoke, dried herbs, lava stone, anise, medium 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

pint (16oz) 10

truckee brewing 'truckee pilsner' pilsner 4%

brewbilt 'party eyes' kolsch 4.8%

peroni 'nastro azzurro' lager 5.1%

altamont 'maui waii' west coast ipa 6.5%

hen house 'rotating hazy ipa'

fogbelt 'red tail' amber ale 6.4%

cans 9

two rivers dry apple cider 69%

left hand 'nitro' milk stout 6.0%

rationale mexican lager non-alcoholic beer

partake hazy ipa 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*