

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)

castelvetroano olives citrus zest, fennel seed, star anise (v)(gf) 10

sunflower caesar salad kale, chicory, breadcrumb, parmesan 26 (add grilled chicken 11)

arancini risotto, mozzarella, parmesan, chilli aioli (v)(gf) 15

BIG chop salad romaine, olives, vinegar peppers, chickpea, salami, provolone, tomato (gf) 26

ruby beets grapefruit, fennel, pistachio, ricotta salata, 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

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
- add black truffle** 25

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

- 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
- 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

- 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
- teres major steak** cipollini onion agrodolce, arugula (gf) 55

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 cantina puianello, **lambrusco grasparossa** emilia-romagna 14
black cherry, raspberry, violet, earthy tones

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

nv sorgente, glera, **prosecco** friuli 16
bright, crisp, mineral driven

nv denny bini, **lambrusco di sorbara** 'spuma' emilia-romagna 17
strawberry, cherry, raspberry, violet, crisp, tangy finish

white

'22 gradis'ciutta **friulano** friuli 14
hay, almond, dried yellow flowers, golden apples, medium body

'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

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

'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** tuscan 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 6.9%

left hand 'nitro' milk stout 6.0%

rational hazy ipa non-alcoholic beer

peroni 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 limonata 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*

