

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

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
lasagna prosciutto ragu, mozzarella, parmesan, basil 38

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
chicken milanese arugula, mustard greens, basil, lemon 38

grilled whole branzino smoked caviar, lemon butter, watercress (gf) 52
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

'24 alturis **sauvignon blanc** friuli 14
crisp, mineral, mint, tropical fruits, 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

'23 buglioni **trebbiano di lugana 'lugana gabriella'** veneto 16
kumquat, apricot, persimmon, mineral, 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

pink

'24 cora **cerasuolo d'abruzzo** abruzzo 15
watermelon rind, lemon zest, juicy cherry, light body

'24 de angelis **montepulciano** marche 15
bright red berry, citrus zest, mineral, light body

'24 la spinetta **sangiovese/prugnolo 'casanova'** tuscan 17
sweet citrus, wild raspberry, apricot, mineral

'24 tenuta delle terre nere **nerello mascalese** sicily 18
cherry, ripe strawberry, mineral

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

'22 crotin **grignolino d'asti 'san patelu'** piemonte 16
fresh red fruit, crisp acidity, light tannic grip

'22 damoli **valpolicella classico 'volavia'** veneto 17
berries, cherries, spice, herbs, fresh, light 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

'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

rosa veneziana spritz 16
langhe rose, cocchi rosa, prosecco, orange

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

ronin 'alpenglow' pilsner 4.4%

brewbilt 'party eyes' kolsch 4.8%

peroni 'nastro azzurro' lager 5.1%

altamont 'maui wau'i' west coast ipa 6.5%

hen house 'solo' west coast ipa 7.2%

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*