

## 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 11)  
**arancini** risotto, mozzarella, parmesan, chilli aioli (v)(gf) 15  
**BIG chop salad** romaine, olives, vinegar peppers, chickpea, salami, provolone, tomato (gf) 26  
**spring pea panzanella** burrata, pea shoots, spring onion, green garlic, balsamic (v) 26  
**pork belly meatballs** ricotta, red sauce, white bean, herbs 21  
**tuna crudo** fennel, cara cara, olive, crispy capers (gf) 28  
**beef carpaccio\*** black truffle, arugula, calabrian aioli, shallot, flatbread 34

## primi

house made gluten free pasta available

**spaghetti**  
**aglio e olio** anchovy, garlic, red pepper, olive oil, parmesan 29  
**red sauce** roasted garlic, parmesan (v) 29  
**red sauce & meatballs** meatballs, roasted garlic, parmesan 36

**lasagna verde** mushroom, bechamel, pomodoro (v) 38  
**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  
**hand-cut pappardelle** 12hr lamb sugo, horseradish, ricotta salata 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 artichokes** garlic aioli, mint, lemon (v)(gf) 15  
**grilled asparagus** balsamic, parmesan, lemon (v) 15  
**crispy fingerling potatoes** honey, whole grain mustard (v)(gf) 15



(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'** west coast ipa 6.5%

**hen house 'incredible'** pale ale 6.9%

**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\*