LATE NIGHT

HOUSE FOCACCIA 7.99

add a spread

WHIPPED RICOTTA & HONEY
BURNT TOMATO ROMESCO
ARTICHOKE & ROASTED GARLIC

4.99 each • all three 13.99 • **ADD** *prosciutto +5.99*

BABY GEM CAESAR

parmesean, garlic bread crumbs 16.99

ROASTED MEATBALLS

ricotta, basil, polenta bread 22.99

RIGATONI ALLA VODKA

whipped burrata, garlic bread crumbs VG 25.99

BUCATINI CACIO E PEPE

pecorino, black pepper, belper knolle cheese VG 23.99

ADD PROTEIN chicken 6.99 • shrimp 7.99 beef tenderloin* 8.99 • salmon 11.99

PARMESAN FRIES

lemon garlic aioli VG 7.99

BOLOGNESE FRIES

mozzarella, parmesan cheese 11.99

PIZZA

BUFALA MARGHERITA

tomato sauce, mozzarella VG 19.99

TRUFFLE MUSHROOM

garlic cream, roasted wild mushroom,
mozzarella, white truffle oil VG 24.99

BURNT PEPPERONI

tomato sauce, mozzarella 24.99

PIZZA DIAVOLA

spicy soppressata, whipped ricotta, hot honey 26.99

MINI BOMBOLONI

italian hole-less doughnuts

chocolate hazelnut, salted caramel, raspberry 12.99

TIRAMISU*

mascarpone crema, cocoa powder 12.99

GF : gluten friendly VG: vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly.
Please ask your server for options.

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions. An 18% service charge will automatically be added to all parties of 6 or more.*

COCKTAILS

N° 4 maker's mark, meletti, le sirop spice, bitters 16[99]

N° 5 beefeater gin, lavender honey, aperol, lillet rose, lemon, thyme, tonic 15[99]

N° 8 absolut, stirrings peach, prosecco, lime, ginger zest, mint 14[99]

N° 9 olmeca altos, wildberry, nixta elote liqueur, pineapple, lime 15[99]

N° 15 grey goose vodka, lime, cherry lavender syrup, basil leaf, peychaud's bitters 16[99]

N° 17 roku, strawberry, mint, limoncello 13[99]

N° 21 patrón silver, giffard crème de violette, eucalyptus, lemon 17[99]

N° 24 creyente mezcal, campari, luxardo abano, lime, tamarind chili, peychaud's bitters 16[99]

SANGRIA

pinot grigio, vodka, passion fruit, elderflower 13[99]/39[99]

SELECT BOTTLES/CANS

PAULANER PILS Pilsner 16oz. 8[99]

MONTUCKY COLD SNACK American Lager 16oz. 8[99]

TECATE Mexican Lager. 5[99]

FOUNDERS CENTENNIAL IPA. 7[49]

GOOSE ISLAND 312 American Pale Wheat Ale. 5[99]

BUD LIGHT American Lager. 5[99]

YUENGLING Amber Lager. 7[49]

NÜTRL Pineapple Hard Seltzer. 8[99]