

• LATE NIGHT •

BABY GEM CAESAR

parmesean, garlic bread crumbs 16⁹⁹

FOCACCIA

stracchino, arugula, truffle honey, sea salt VG 18⁹⁹
add prosciutto +5⁹⁹

ROASTED MEATBALLS

bellwether ricotta, basil, polenta bread 21⁹⁹

RIGATONI ALLA VODKA

whipped burrata, garlic bread crumbs VG 24⁹⁹
add protein: chicken 6⁹⁹ • shrimp 7⁹⁹ • beef tenderloin* 8⁹⁹
salmon 11⁹⁹ • lump crab 12⁹⁹

BUCATINI CACIO E PEPE

pecorino, black pepper, belper knolle cheese VG 22⁹⁹
add protein: chicken 6⁹⁹ • shrimp 7⁹⁹ • beef tenderloin* 8⁹⁹
salmon 11⁹⁹ • lump crab 12⁹⁹

PARMESAN FRIES

lemon garlic aioli VG GF 14⁹⁹

PIZZA

BUFALA MARGHERITA

tomato sauce, mozzarella VG 19⁹⁹

TRUFFLE MUSHROOM

garlic cream, roasted wild mushroom,
mozzarella, white truffle oil VG 24⁹⁹

BURNT PEPPERONI

tomato sauce, mozzarella 24⁹⁹

MINI BOMBOLONI

italian hole-less doughnuts
chocolate hazelnut, salted caramel, raspberry 12⁹⁹

TIRAMISU*

mascarpone crema, cocoa powder 12⁹⁹

GF : gluten friendly VG: vegetarian

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

An 18% gratuity charge will be added to all parties of six or more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

COCKTAILS

N° 4 maker's mark,
meletti, le sirop spice,
bitters 16⁹⁹

N° 5 beefeater gin,
lavender honey, aperol,
lillet rose, lemon,
thyme, tonic 15⁹⁹

N° 8 hangar one vodka,
stirrings peach, prosecco,
lime, ginger zest, mint 15⁹⁹

N° 9 olmeca altos,
wildberry, nixta elote
liqueur, pineapple, lime 15⁹⁹

N° 15 grey goose vodka,
lime, cherry lavender syrup,
basil leaf, peychaud's
bitters 16⁹⁹

N° 17 sipsmith strawberry
smash, mint, limoncello 15⁹⁹

N° 24 creyente mezcal,
campari, luxardo abano,
lime, tamarind chili,
peychaud's bitters 16⁹⁹

• SIENA SANGRIA •

pinot grigio, vodka,
passion fruit, elderflower 13⁹⁹/49⁹⁹

SELECT BOTTLES/CANS

PAULANER PILS Pilsner 16oz. 8⁹⁹

MONTUCKY COLD SNACK American Lager 16oz. 8⁹⁹

TECATE Mexican Lager. 5⁹⁹

FOUNDERS CENTENNIAL IPA. 7⁹⁹

GOOSE ISLAND 312 American Pale Wheat Ale. 5⁹⁹

BUD LIGHT American Lager. 5⁹⁹

YUENGLING Amber Lager. 6⁹⁹

WHITE CLAW Mango Hard Seltzer. 7⁹⁹

House Wines

RED, WHITE, ROSÉ

GLS | 1/2 BTL | BTL

12⁹⁹ | 24⁹⁹ | 48⁹⁹