

• LATE NIGHT •

HOUSE FOCACCIA 7⁹⁹

add a spread

WHIPPED RICOTTA & HONEY

BURNT TOMATO ROMESCO

ARTICHOKE & ROASTED GARLIC

4⁹⁹ each • all three 13⁹⁹ • **ADD** prosciutto +8⁹⁹

BABY GEM CAESAR

parmesan, garlic bread crumbs 16⁹⁹

ROASTED MEATBALLS

ricotta, basil, polenta bread 22⁹⁹

RIGATONI ALLA VODKA

whipped burrata, garlic bread crumbs VG 25⁹⁹

BUCATINI CACIO E PEPE

pecorino, black pepper, belper knolle cheese VG 23⁹⁹

ADD PROTEIN chicken 6⁹⁹ • shrimp 7⁹⁹ beef tenderloin* 8⁹⁹ • salmon 11⁹⁹

PARMESAN FRIES

lemon garlic aioli VG GF 7⁹⁹

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

PIZZA DIAVOLA

spicy soppressata, whipped ricotta, hot honey 26⁹⁹

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.

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 16⁹⁹

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

N° 8 absolut,
stirrings peach, prosecco,
lime, ginger zest, mint 14⁹⁹

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 13⁹⁹

N° 21 patrón silver,
giffard crème de violette,
eucalyptus, lemon 13⁹⁹

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