· LATE NIGHT ·

ARUGULA SALAD

lemon vinaigrette, tomatoes, pickled red onion, parmesan 1299

ROASTED MEATBALLS

bellwether ricotta, basil, polenta bread 2199

LINGUINE & MEATBALLS

wagyu beef meatballs, pomodoro 2499

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

PROSCIUTTO & FIG

garlic cream, arugula, mozzarella, truffle honey 24^{99}

MINI BOMBOLONI

italian hole-less doughnuts

chocolate hazelnut, salted caramel, raspberry 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 foodbourne 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 1599

 ${f N}^{\circ}\,{f 4}$ maker's mark, meletti, le sirop spice, bitters

N° 5 malfy, lavender honey, aperol, lillet rose, lemon, thyme, tonic

 N° 8 hangar one, stirrings peach, prosecco, lime, tamarind chili, lime, ginger zest, mint

 N° 9 olmeca altos, wildberry, nixta elote liqueur, pineapple, lime $m N^{\circ}\,15$ grey goose, lime, cherry lavender syrup, basil leaf, peychaud's bitters

 ${f N}^{\circ}$ ${f 17}$ sipsmith strawberry smash, mint, limoncello

 $m N^{\circ}~24$ creyente mezcal, campari, luxardo abano, peychaud's bitters

—⇒SIENA SANGRIA⇒-

white 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





