

DINNER

snacks & starters

- OLIVES** | \$6
lacto-fermented. dill. parsley

CHICORY SALAD | \$15
fennel pollen. asian pear

CAESAR SALAD | \$20
bonito. parmesan

CHOPPED SALAD | \$20
fermented vegetables.
rancho gordo beans. breadcrumbs
- FOCACCIA** | \$12
garlic butter. parmesan
ADD hot nduja fontina +\$12

MEATBALL STUFFED PEPPERS | \$20 🍴
braising sauce. chili crisp

BRAISED & CHILLED OCTOPUS | \$22
royal corona. toasted garlic

pasta

- THREE CHEESE GNUDI** | \$30
burnt peppercorn

SPAGHETTI | \$33
poached grouper. fish fumet. dill

AGNOLOTTI | \$30
mortadella. pistachio. pecorino
- MEZZE RIGATONI** | \$30
ground pork belly. chard. prosciutto

FUSILLI | \$30
pesto of hearty greens

ADD 5g périgord black truffles +\$30

pizza

- PEPPERONI** | \$32 🍴
mozzarella. hot honey. basil

CLAM | \$32
white garlic sauce.shallots. agretti

ADD yeasted ranch +\$3
ADD calabrian chilis +\$3 🍴🍴🍴
- MUSHROOM** | \$32 🍴
spicy sausage. black garlic

TOMATO | \$28
stracciatella. sliced garlic.
fresh oregano

ADD anchovies +\$5

mains

- PORK CHOP MILANESE** | \$48
sweet and sour persimmon
- ROCKFISH** | \$45
sicilian caper. brown butter

sides

- CHARRED CABBAGE** | \$13
colatura. oregano
- PUMPKIN ITALIANA POLENTA** | \$13
butternut. sage
- OIL SEED RADISH
COOKED IN CHICKEN FAT** | \$13
salsa verde

dessert

- VANILLA BEAN GELATO** | \$13
pine nut oil
- CHOCOLATE RICOTTA TORTA** | \$15
whipped cream
- WINTER MANDARIN** | \$13
whipped mascarpone. granita

A service charge of 20% will be added to parties of 6 or more

BEVERAGES

wines by the glass

- SCARPETTA sparkling rosé ‘timido’ friuli NV | 16
- ALTAMURA sauvignon blanc napa 2022 | 20
- LE ARTISHASIC chardonnay california 2021 | 20
- ALTAMURA rosé sangiovese ‘ciccio’ napa 2024 | 16
- B. KOSUGE pinot noir carneros 2023 | 16
- SANT’ANNA sangiovese chianti colli senesi 2022 | 18
- ALTAMURA sangiovese napa 2020 | 32
- ILARIA cabernet sauvignon napa 2022 | 20
- ALTAMURA cabernet sauvignon napa 2019 | 35
- ALTAMURA nebbiolo napa 2018 | 35
- ALTAMURA negroamaro napa 2016 | 25

wines by the bottle

- I CLIVI ribolla gialla brut nature NV | 85
- BERLUCCHI franciacorta ‘61 nature ‘15 | 180
- NINO FRANCO prosecco rustico NV | 65
- VILLA SANDI prosecco la rivetta cartizze ‘23 | 115
- LA CAUDRINA moscato d’asti ‘22 | 35 (375mL)
- I CLIVI ‘a tessa’ ribolla gialla venezia giulia ‘23 | 80
- CORTE MAINENTE garganega soave veneto ‘22 | 85
- ELENA WALCH pinot grigio alto adige ‘24 | 65
- MONTEZEMOLO arneis langhe ‘24 | 70
- TAVIGNANO verdicchio dei castelli di jesi ‘21 | 70
- SIBILLA falanghina ‘cruna de lago’ flegrei ‘22 | 100
- COLOSI inzolia+catarratto salina ‘23 | 80
- MARTHA STOUMEN vermentino mendocino ‘24 | 100
- EMMOLO sauvignon blanc napa ‘24 | 80
- ALTAMURA sauvignon blanc napa ‘22 | 85
- SENTIUM sauvignon blanc mendocino ‘23 | 200
- BRAND italian blend napa ‘21 | 150
- LE ARTISHASIC chardonnay california ‘21 | 85
- STONY HILL chardonnay napa ‘23 | 125
- PEAY chardonnay west sonoma coast ‘23 | 140
- CAVALCHINA rosé corvina chiaretto bardolino ‘24 | 55
- ALTAMURA rosé sangiovese ‘ciccio’ napa ‘24 | 75
- CEP rosé pinot noir hopkins ranch rrv ‘23 | 80

beers

- FARMERS ‘VALLE’ MEXICAN LAGER 12 oz | 8
- KARL STRAUSS RED TROLLY IRISH ALE 12 oz | 8
- HEN HOUSE STOKED! HAZY PALE ALE 12 oz | 9
- ATHLETIC BREWING GOLDEN N/A 12 oz | 7

altamura wines

The Altamura winery was established in 1985 by Ciccio owners and Napa Valley natives, Frank and Karen Altamura. Altamura is the only winery in the Wooden Valley area of Napa. The Altamuras have a hands-on approach to every step of the growing and winemaking process, resulting in a natural production limit at the Altamura Ranch. Reflective of the their deep commitment to the terroir of Wooden Valley, these wines are incredibly limited and are best enjoyed within the comfort of this restaurant.

- BARON WIDMANN schiava alto adige ‘21 | 70
- MONTE DALL’ORA valpolicella ‘saseti’ marche ‘23 | 70
- FONTANA dolcetto d’alba ‘22 | 100
- LA SPINETTA nebbiolo langhe ‘24 | 90
- PRODUTTORI nebbiolo barbaresco ‘20 | 200
- E. GERMANO lazzarito barolo riserva ‘17 | 350
- ARPEPE nebbiolo inferno valtellina ‘12 | 200
- LA TORRE rosso di montalcino ‘23 | 95
- SANT’ANNA chianti colli senesi ‘22 | 75
- POMONA chianti classico gran selezione ‘21 | 155
- C PICCOLOMINI brunello di montalcino ‘20 | 200
- GAJA ca marcanda ‘promis’ toscana ‘23 | 170
- PERILLO taurasi campania ‘13 | 200
- PLATAMURA primitivo puglia ‘21 | 80
- SALVO FOTI ‘i vigneri’ n. mascalese siciliane ‘24 | 120
- PRESQU’ILE pinot noir santa barbara ‘23 | 85
- HANZELL pinot noir ‘sebella’ sonoma coast ‘22 | 100
- MARTHA STOUMEN nero d’avola mendocino ‘21 | 115
- GHOSTNOTE corvina calleri san benito ‘23 | 75
- FROG’S LEAP zinfandel napa valley ‘22 | 120
- PARADIGM merlot napa valley ‘21 | 200
- MATT MORRIS charbono tofanelli napa valley ‘21 | 225
- ALTAMURA nebbiolo napa ‘18 | 175
- ALTAMURA sangiovese napa ‘20 | 160
- ALTAMURA negroamaro napa ‘16 | 125
- NEWFOUND grenache blend ‘gravels’ california ‘22 | 100
- CAYMUS grenache redgale solano ‘22 | 125
- HUDSON ‘phoenix’ carneros ‘19 | 200
- ALTAMURA cabernet sauvignon napa ‘19 | 175
- ILARIA cabernet sauvignon napa ‘22 | 85
- THE TERRACES cabernet quarry rutherford ‘21 | 200
- STAGLIN ‘salus’ cabernet napa valley ‘18 | 245

Corkage: \$25 per bottle, of standard 750ml size