

antipasti

- BURRATA**
tomato jam, basil oil VG..... 19⁹⁹
- COCCOLI***
crispy dough, stracchino cheese,
prosciutto di parma, truffle honey 19⁹⁹
- GRILLED OCTOPUS**
crispy heirloom potatoes, celery, red chiles,
white wine, aged balsamic 24⁹⁹
- CRISPY CALAMARI**
calabrian chili aioli, pomodoro, charred lemon .. 22⁹⁹
- AHI TUNA CRUDO***
crispy chili crouton, pomegranate,
blood orange, meyer lemon vinaigrette 21⁹⁹
- SMOKED MOZZARELLA ARANCINI**
arrabbiata, crispy prosciutto 16⁹⁹
- WAGYU BEEF MEATBALL**
roasted tomato sauce, bellwether ricotta 25⁹⁹

soup & salads

- LEEK & ASPARAGUS SOUP**
crème fraîche, herb crouton VG 9⁹⁹
- SIENA CHOPPED**
salami, provolone, pickled cherry pepper,
cherry tomato, cucumber, radish, pepperoncini,
artichoke, crouton, shaved parmesan,
honey mustard 17⁹⁹
- TUSCAN KALE CAESAR**
oven-dried tomato, parmesan breadcrumbs,
lemon caesar dressing VG 16⁹⁹
- BEET & GOAT CHEESE**
assorted citrus braised beets, arugula,
candied walnuts VG GF 16⁹⁹

housemade pasta

- made from scratch daily • GF pasta available
- LOBSTER LINGUINE**
squid ink, spicy lobster cream 38⁹⁹
- PROSCIUTTO SAUSAGE ORECCHIETTE**
watercress, chili flake, pecorino 26⁹⁹
- PESTO FUSILLI**
mint, basil, pecorino cheese VG 21⁹⁹
- RICOTTA RAVIOLI**
english pea, asparagus, pea shoot VG 21⁹⁹
- CRAB SPAGHETTI**
jumbo lump crab, charred tomato,
red chili, lemon cream 36⁹⁹
- Classics**
- RIGATONI ALLA VODKA**
parmesan, burrata, breadcrumbs VG 24⁹⁹
- BUCATINI “CACIO E PEPE”**
pecorino, black pepper,
belper knolle cheese VG 22⁹⁹
- TRUFFLE CREAM GNOCCHI**
fried sage, crispy pancetta 26⁹⁹
- FETTUCCINE BOLOGNESE**
beef & pork bolognese, brown butter,
sage, calabrian chili 24⁹⁹

Add fresh shaved truffle
to any dish - 25⁹⁹ per 3g



house focaccia 7⁹⁹
add a spread
WHIPPED RICOTTA & HONEY
BURNT TOMATO ROMESCO
ARTICHOKE & ROASTED GARLIC
4⁹⁹ each • all three 13⁹⁹ • add prosciutto 8⁹⁹

plates

- HALF BRICK CHICKEN**
crispy garlic potatoes, lemon pan jus 33⁹⁹
- ROASTED SALMON**
sweet corn, charred cipollini onion,
marinated tomato, fresno chili agrodolce GF 29⁹⁹
- CHICKEN PARMESAN**
house pomodoro, smoked mozzarella 29⁹⁹

carne

- TAVERN BISTECCA & FRIES***
grilled flat iron steak, burnt tomato romesco,
salsa verde, parmesan fries, garlic aioli 39⁹⁹
- 16oz DELMONICO RIBEYE***
black truffle butter, roasted garlic GF 69⁹⁹
- BRAISED SHORT RIB**
white truffle risotto, charred cipollini onion,
red wine demi-glaze GF 49⁹⁹

pizza

- MARGHERITA**
mozzarella, tomato, basil VG 21⁹⁹
- BURNT PEPPERONI**
tomato sauce, mozzarella, red chiles 24⁹⁹
- TRUFFLE MUSHROOM**
roasted wild mushrooms, garlic cream,
mozzarella, white truffle oil VG 24⁹⁹
- PIZZA DIAVOLA**
spicy soppressata, whipped ricotta,
house made hot honey 26⁹⁹

sides

- CRISPY GARLIC POTATOES**
parmesan, herb oil VG..... 11⁹⁹
- ROASTED CARROTS**
whipped ricotta, spiced agave,
garlic, pepitas VG GF..... 13⁹⁹
- CARAMELIZED BRUSSELS SPROUTS**
pancetta GF..... 12⁹⁹
- PARMESAN FRIES**
lemon garlic aioli VG..... 8⁹⁹

Chefs Tasting Menu
5-Course Tasting Menu • 74⁹⁹ pp
**INQUIRE WITH SERVER
FOR MORE DETAILS**

VG: VEGETARIAN GF: GLUTEN FRIENDLY

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.

An 18% service charge will automatically be added to all parties of 6 or more.

*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.

specialty cocktails

NO. 1	maker’s mark, espresso demerara, cherry bark bitters	16 ⁹⁹
NO. 2	absolut, blueberry, lavender, lemon, peach, prosecco	16 ⁹⁹
NO. 4	olive oil-washed grey goose, rosemary, olive brine, blue cheese stuffed olives	18 ⁹⁹
NO. 8	olmeca altos plata, elderflower, peach, lemon	15 ⁹⁹
NO. 14	creyente mezcal, elote liqueur, guajillo, serrano, pineapple, lime	16 ⁹⁹
NO. 18	roku gin, aperol, strawberry, basil, lemon, tonic	14 ⁹⁹
NO. 21	patrón silver, giffard crème de violette, eucalyptus, lemon	17 ⁹⁹

seasonal

LIMONCELLO SPRITZ	house-made limoncello, mint, prosecco	12 ⁹⁹
FROZEN ITALIAN SPRITZ	apervita aperitif, prosecco, citrus	15 ⁹⁹
FROZEN PEACH ROSÉ	rosé, absolut vodka, peach, citrus	15 ⁹⁹

siena sangria 13⁹⁹/49⁹⁹
pinot grigio, vodka, passion fruit

zero proof

THE IMPOSTER	peach nectar, mint, ginger beer	8 ⁹⁹
LAVENDER BRAMBLE	blueberry lavender, lime, lemon, blackberries	8 ⁹⁹
SENZA SPRITZ	lyre blood orange non-alcoholic aperitivo, grapefruit, lemon	13 ⁹⁹
PSEUDO HUGO	giffard elderflower non-alcoholic, peach purée, lime, mint	14 ⁹⁹

wine by the glass

BUBBLES		
Canard Duchene, CHAMPAGNE, “cuvee leonie”, reims, fra (NV)		34 ⁹⁹
Berlucchi, FRANCIACORTA, brut, lombardy, ita (NV)		21 ⁹⁹
Avisi, PROSECCO, veneto, ita (NV)		14 ⁹⁹
Lamberti, ROSÉ, friuli-venezia giulia, ita (NV)		16 ⁹⁹

WHITES • ITALY

Antinori, CHARDONNAY, “bramito”, umbria (2024)	18 ⁹⁹
Cusumano, ETNA BIANCO, “alta mora”, sicily (2024)	18 ⁹⁹
Benvolio, PINOT GRIGIO, friuli (2024)	13 ⁹⁹
Puiatti, RIBOLLA GIALLA, friuli-venezia giulia (2024)	15 ⁹⁹

ELSEWHERE

Blindfold, CHARDONNAY, russian river, ca (2023)	20 ⁹⁹
Heinz Eifel, RIESLING, mosel, ger (2023)	14 ⁹⁹
Wairau River, SAUVIGNON BLANC, marlborough, nz (2025)	15 ⁹⁹
Les Sarrins, ROSÉ, provence, fra (2024)	16 ⁹⁹

REDS • ITALY

Marchesi di Barolo, BARBERA DEL MONFERRATO, “maraia”, piedmont (2021)	14 ⁹⁹
Colitbuono, CHIANTI, “cetamura”, tuscany (2024)	13 ⁹⁹
Zaccagnini, MONTEPULCIANO D’ABRUZZO, “tralchetto”, abruzzo (2023)	15 ⁹⁹
G.D. Vajra, NEBBIOLO, langhe, piedmont (2024)	19 ⁹⁹
Argiano, SUPER TUSCAN, “non confunditur”, tuscany (2023)	18 ⁹⁹

ELSEWHERE

Cline, CABERNET SAUVIGNON, “seven ranchlands”, north coast, ca (2023)	16 ⁹⁹
Mt. Veeder, CABERNET SAUVIGNON, napa valley, ca (2023)	29 ⁹⁹
Antigal Uno, MALBEC, uco valley, mendoza, arg (2023)	14 ⁹⁹
Ken Wright Cellars, PINOT NOIR, willamette valley, or (2024)	19 ⁹⁹
Pali, RED BLEND, “maelstrom”, central coast, ca (2021)	17 ⁹⁹

the classics

OLD FASHIONED	tincup bourbon, demerara, bitters	17 ⁹⁹
SOUTHSIDE	bombay dry gin, lime, mint	15 ⁹⁹
CADILLAC MARGARITA	código 1530 blanco, grand marnier, lime	17 ⁹⁹
WHISKY BRAMBLE	pendleton whisky, lemon, blackberry	14 ⁹⁹
ESPRESSO MARTINI	vanilla vodka, kahlua, espresso	17 ⁹⁹

bottles + cans

3 FLOYDS GUMBALLHEAD American Pale Wheat	9 ⁹⁹
GOOSE ISLAND HAZY BEER HUG Hazy IPA	8 ⁹⁹
KONA BIG WAVE Golden Ale	8 ⁹⁹
BUD LIGHT American Light Lager	7 ⁹⁹
CORONA EXTRA Mexican Lager	7 ⁹⁹
PERONI Lager	8 ⁹⁹
BELL'S TWO HEARTED IPA	8 ⁹⁹
BEST DAY Non-Alcoholic Kolsh	7 ⁹⁹
WHITE CLAW Mango Hard Seltzer	8 ⁹⁹

Wine Flights 39⁹⁹ • three 3oz. pours