antipasti

BURRATA
tomato jam, basil oil VG 19.99

COCCOLI*
crispy dough, stracchino cheese,
prosciutto di parma, truffle honey 19.99

GRILLED OCTOPUS
crispy heirloom potatoes, celery, red chiles,
white wine, aged balsamic 24.99

CRISPY CALAMARI
fresno chiles, lemon, pomodoro,
smoked paprika aioli 22.99

AHI TUNA CRUDO*
crispy chili crouton, pomegranate,
blood orange, meyer lemon vinaigrette 21.99

SMOKED MOZZARELLA ARANCINI
arrabbiata, crispy prosciutto 16.99

WAGYU BEEF MEATBALL
roasted tomato sauce, bellwether ricotta 25.99

soup & salads

SPICED SQUASH SOUP
ginger balsamic, pepita VG GF 9.99

SIENA CHOPPED
salami, provolone, pickled cherry pepper,
cherry tomato, cucumber, radish, pepperoncini,
artichoke, crouton, shaved parmesan,
honey mustard 17.99

TUSCAN KALE CAESAR
oven-dried tomato, parmesan breadcrumbs,
lemon caesar dressing VG 16.99

BEET & GOAT CHEESE
assorted citrus braised beets, arugula,
candied walnuts VG GF 16.99

housemade pasta
made from scratch daily • GF pasta available

LOBSTER LINGUINE
squid ink, spicy lobster cream 38.99

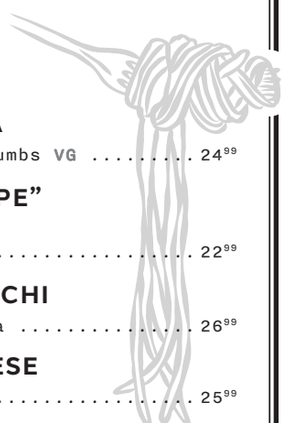
PROSCIUTTO SAUSAGE ORECCHIETTE
watercress, chili flake, pecorino 26.99

MUSHROOM FUSILLI
porcini mushroom ragu, parmesan VG 23.99

BUTTERNUT SQUASH RAVIOLI
brown butter, candied walnut,
crispy sage, balsamic VG 23.99

CRAB SPAGHETTI
jumbo lump crab, charred tomato,
red chili, lemon cream 36.99

Classics



RIGATONI ALLA VODKA
parmesan, burrata, breadcrumbs VG 24.99

BUCATINI "CACIO E PEPE"
pecorino, black pepper,
belper knolle cheese VG 22.99

TRUFFLE CREAM GNOCCHI
fried sage, crispy pancetta 26.99

TAGLIATELLE BOLOGNESE
parmesan 25.99

Add fresh shaved truffle
to any dish - 25.99 per 3G

house focaccia 7.99
add a spread
WHIPPED RICOTTA & HONEY
BURNT TOMATO ROMESCO
ARTICHOKE & ROASTED GARLIC
4.99 each • all three 13.99 • add prosciutto 8.99

plates

HALF BRICK CHICKEN
crispy garlic potatoes, lemon pan jus 33.99

SALMON VESUVIO
roasted potatoes, english peas,
garlic butter 29.99

CHICKEN PARMESAN
house pomodoro, mozzarella 29.99

carne

TAVERN BISTECCA & FRIES*
grilled flat iron steak, burnt tomato romesco,
salsa verde, parmesan fries, garlic aioli 39.99

16oz DELMONICO RIBEYE*
black truffle butter, roasted garlic GF 69.99

BRAISED SHORT RIB
white truffle risotto, charred cipollini onion,
red wine demi-glace GF 49.99

pizza

MARGHERITA
mozzarella, tomato, basil VG 21.99

BURNT PEPPERONI
tomato sauce, mozzarella, red chiles 24.99

TRUFFLE MUSHROOM
roasted wild mushrooms, garlic cream,
mozzarella, white truffle oil VG 24.99

PIZZA DIAVOLA
spicy soppressata, whipped ricotta,
house made hot honey 26.99

sides

CRISPY GARLIC POTATOES
parmesan, herb oil VG 11.99

ROASTED CARROTS
whipped ricotta, spiced agave,
garlic, pepitas VG GF 13.99

CARAMELIZED BRUSSELS SPROUTS
pancetta GF 12.99

PARMESAN FRIES
lemon garlic aioli VG 8.99

Chefs Tasting Menu
5-Course Tasting Menu • 74.99 pp
INQUIRE WITH SERVER FOR MORE DETAILS

VG: VEGETARIAN GF: GLUTEN FREE

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

PSL MARTINI
vodka, pumpkin, kahlúa, rumchata, espresso 17.99

siena sangria 13.99/49.99
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

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

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 by the glass

Wine Flights — *39.99 • three 3oz. pours*

BUBBLES

Canard Duchene, **CHAMPAGNE**, "cuvee leonie", reims, fra (NV) 34.99
Berlucchi, **FRANCIACORTA**, brut, lombardy, ita (NV) 21.99
Avissi, **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) 17.99
Pasqua, **PINOT GRIGIO**, "black label", veneto, ita (2025) 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,** "tralcetto", 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