

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

fresno chiles, lemon, pomodoro,
smoked paprika aioli 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

SPICED SQUASH SOUP

ginger balsamic, pepita VG GF 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

MUSHROOM FUSILLI

porcini mushroom ragu, parmesan VG..... 23⁹⁹

BUTTERNUT SQUASH RAVIOLI

brown butter, candied walnut,
crispy sage, balsamic VG 23⁹⁹

CRAB SPAGHETTI

jumbo lump crab, charred tomato,
red chili, lemon cream 36⁹⁹

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

TAGLIATELLE BOLOGNESE

parmesan..... 25⁹⁹

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

SALMON VESUVIO

roasted potatoes, english peas,
garlic butter 29⁹⁹

CHICKEN PARMESAN

house pomodoro, mozzarella 29⁹⁹
\$1 from each sold throughout October will be donated to
the Lynn Sage Breast Cancer Foundation.

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-glace 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
PSL MARTINI	
vodka, pumpkin, kahlúa, rumchata, espresso	17 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 , “cuvée 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, “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

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