

ANTIPASTI

BURRATA

tomato jam, basil oil VG 19

COCCOLI*

crispy dough, stracchino cheese,
prosciutto di parma, truffle honey 21

GRILLED OCTOPUS

crispy heirloom potatoes, celery, red chiles,
white wine, aged balsamic GF 24

AHI TUNA CRUDO*

citrus marinade, orange, pickled fresno
chiles, cucumber, chili breadcrumbs 19

ARANCINI

scamorza cheese, arrabiata, crispy prosciutto 16

WAGYU BEEF MEATBALL

roasted tomato sauce, bellwether ricotta 25

SALADS

SIENA CHOPPED

salami, provolone, roasted red peppers,
cherry tomatoes, cucumber, radish,
pepperoncini, artichokes, parmesan bread
crumbs, mustard vinaigrette VG 16

TUSCAN KALE CAESAR

oven-dried tomato, parmesan bread crumbs,
lemon caesar dressing VG 16

SHAVED BRUSSELS SPROUTS

grana padano, toasted marcona almonds,
cabernet vinaigrette VG 16

PIZZA BAR

TRUFFLE MUSHROOM

roasted wild mushrooms, garlic cream,
mozzarella, white truffle oil VG 24

MARGHERITA

mozzarella, tomato, fresh basil VG 21

BURNT PEPPERONI

tomato sauce, mozzarella, red chiles 24

PROSCIUTTO DI PARMA

fontina, balsamic onions, arugula 24

HOUSEMADE PASTA — made from scratch daily • GF pasta available

SQUID INK LINGUINE grilled lobster tail, spicy lobster cream 38

RIGATONI ALLA VODKA parmesan, burrata, bread crumbs VG 24

BUCATINI “CACIO E PEPE” pecorino, black pepper, belper knolle cheese VG 22

GNOCCHI truffle cream, fried sage, crispy pancetta 26

ORECCHIETTE prosciutto sausage, watercress, chili flake, pecorino 26

BAKED LASAGNA bellwether ricotta, meat ragu, parmesan 27

STROZZAPRETI pesto, aleppo chili, pecorino, fried shallots VG 21

SPAGHETTI jumbo lump crab, charred tomato, red chili, lemon cream 36

TAGLIATELLE & CLAMS fennel, espelette pepper, meyer lemon, bread crumbs 29

————— Add fresh shaved truffle to any dish - 25. per 3g —————
VG: VEGETARIAN GF: GLUTEN FRIENDLY

Forget About It

85 pp • leave the ordering to us
chef selected 5-course tasting menu

SOMMELIER SELECTED WINE PAIRING • 40

PLATES

BRICK CHICKEN

sticky parmesan potatoes,
roasted garlic lemon pan jus 38

ROASTED SALMON

celery root purée, new onion, fava beans,
chicory, salsa verde GF 35

SEA BASS MILANESE

frisée salad, blistered grape tomatoes,
red onion, shaved parmesan,
lemon caper butter 39

CARNE

16oz DELMONICO RIBEYE*

black truffle butter, roasted garlic GF 69

BRAISED SHORT RIB

white truffle risotto, charred cipollini
onion, red wine demi-glace GF 59

SIDES 14

STICKY PARMESAN POTATOES

parmesan, herb oil VG

ROASTED CARROTS

whipped ricotta, spiced agave,
garlic, pepitas VG GF

CARAMELIZED
BRUSSELS SPROUTS

pancetta VG

PARMESAN FRIES

lemon garlic aioli VG

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 foodborne 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.

SPECIALTY COCKTAILS

- NO. 2 hangar one, blueberry, lavender, lemon, peach, prosecco 17
- NO. 3 olive oil washed grey goose, fresno chile, blue cheese stuffed olives 19
- NO. 6 maker’s mark, meletti, biscotti syrup, bitters 17
- NO. 8 olmeca altos plata, elderflower, peach, lemon 16
- NO. 14 creyente mezcal, elote liqueur, guajillo, serrano, pineapple, lime 17
- NO. 17 malfy, aperol, strawberry, basil, lemon, prosecco 17

SEASONAL

FROZEN ITALIAN SPRITZ
fiero l’apertivo, prosecco, citrus 16

FROZEN PEACH ROSÉ
rosé, absolut, peach, citrus 15

VENTUNO
patrón silver, giffard crème de violette, eucalyptus, lemon 18

SIENA SANGRIA 14/50
pinot grigio, vodka, passion fruit

ZERO PROOF

THE IMPOSTER
peach nectar, mint, ginger beer 9

LAVENDER BRAMBLE
blueberry lavender, lime, lemon, blackberries 9

SENZA SPRITZ
lyre blood orange non-alcoholic aperitivo, grapefruit, lemon 14

PSEUDO HUGO
giffard elderflower non-alcoholic, peach purée, lime, mint 15

WINE BY THE GLASS

Wine Flights 40 • three 3oz. pours

BUBBLES

- Canard Duchene, **CHAMPAGNE**, “cuvee leonie”, reims, fra (NV) 34
- Berlucchi, **FRANCIACORTA**, brut, lombardy, ita (NV) 21
- La Gioiosa, **PROSECCO**, Veneto, ita (NV) 14
- Lamberti, **ROSÉ**, friuli-venezia giulia, ita (NV) 16

WHITES • ITALY

- Antinori, **CHARDONNAY**, “bramito”, umbria (2022) 17
- Cusumano, **ETNA BIANCO**, “alta mora”, sicily (2022) 19
- Zonin, **PINOT GRIGIO**, “winemaker’s collection”, delle venezie (2022) 14
- Puiatti, **RIBOLLA GIALLA**, friuli-venezia giulia (2022) 16

ELSEWHERE

- Georg Albrecht Schneider, **RIESLING**, kabinett, rheinhessen, ger (2021) 15
- Wairau River, **SAUVIGNON BLANC**, marlborough, nz (2023) 16
- AIX, **ROSÉ**, provence fra (2023) 17
- Hampton Water, **ROSÉ**, languedoc, fra (2023) 14

REDS • ITALY

- Marchesi di Barolo, **BARBERA DEL MONFERRATO**, “maraia”, piedmont (2020) 16
- Cultusboni, **CHIANTI**, “cetamura”, tuscany (2022) 15
- Caldora, **MONTEPULCIANO D’ABRUZZO**, abruzzo (2022) 16
- G.D. Vajra, **NEBBIOLO**, langhe, piedmont (2022) 20
- Argiano, **SUPER TUSCAN**, “non confunditur”, tuscany (2021) 19

ELSEWHERE

- Cline, **CABERNET SAUVIGNON**, “seven ranchlands”, north coast ca (2022) 17
- Jordan, **CABERNET SAUVIGNON**, alexander valley, ca (2019) 32
- Antigal Uno, **MALBEC**, uco valley, mendoza, arg (2022) 15
- Ken Wright Cellars, **PINOT NOIR**, willamette valley, or (2023) 19
- Diora, **PINOT NOIR**, “le petite grace”, monterey, ca (2021) 16
- Harvey & Harriet, **RED BLEND**, san luis obispo, ca (2021) 22

THE CLASSICS

OLD FASHIONED
tin cup bourbon, demerara, bitters 18

CADILLAC MARGARITA
código 1530 blanco, grand marnier, lime 18

ESPRESSO MARTINI
vanilla vodka, kahlua, espresso 18

FRENCH 75
bombay dry, lemon, prosecco 18

PAPER PLANE
pendleton whisky, aperol, meletti, lemon 19

BOTTLES + CANS

- 3 FLOYDS GUMBALLHEAD American Pale Wheat 10
- GOOSE ISLAND HAZY BEER HUG Hazy IPA 9
- KONA BIG WAVE Golden Ale 9
- BUD LIGHT American Light Lager 7
- CORONA EXTRA Mexican Lager 8
- PERONI Lager 9
- SHINER SHANDY Lemonade Shandy 8
- BLAKES AMERICAN BERRY Imperial Cider 9
- BELL'S TWO HEARTED IPA 9
- BEST DAY Non-Alcoholic Kolsh 8
- WHITE CLAW Mango Hard Seltzer 9