



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

SPICED SQUASH SOUP

ginger balsamic, toasted pepitas VG 9⁹⁹

SIENA CHOPPED

salami, provolone, pickled cherry pepper, cherry tomato, cucumber, radish, pepperoncini, artichoke, crouton, shaved parmesan, red wine vinaigrette 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

SQUID INK LINGUINE

grilled lobster tail, spicy lobster cream 38⁹⁹

PROSCIUTTO SAUSAGE ORECCHIETTE

watercress, chili flake, pecorino 26⁹⁹

PESTO FUSILLI

mint, basil, pecorino cheese VG 21⁹⁹

BUTTERNUT SQUASH RAVIOLI

candied walnuts, crispy sage, brown butter, aged balsamic VG 21⁹⁹

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

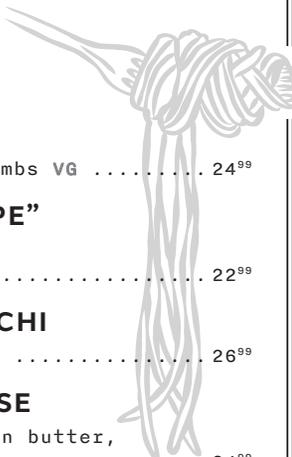
TRUFFLE CREAM GNOCCHI

fried sage, crispy pancetta 26⁹⁹

FETTUCCINE BOLOGNESE

beef & pork bolognese, brown butter, sage, calabrian chili 24⁹⁹

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



house focaccia

add a spread

WHIPPED RICOTTA & HONEY

BURNT TOMATO ROMESCO

ARTICHOKE & ROASTED GARLIC

4⁹⁹ each • all three 12⁹⁹ • add prosciutto 8⁹⁹

plates

HALF BRICK CHICKEN

crispy garlic potatoes, lemon pan jus 33⁹⁹

ROASTED SALMON*

spiced carrots, parsnip purée, chili ginger glaze, warmed chicory GF 29⁹⁹

CHICKEN PARMESAN

house pomodoro, smoked mozzarella 29⁹⁹

SEA BASS MILANESE

frisée salad, blistered grape tomatoes, red onion, shaved parmesan, lemon caper butter 39⁹⁹

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

PIZZA ALLA VODKA

charred red onion, mozzarella, 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..... 12⁹⁹

CHARRED GREEN BEANS

garlic, calabrian chili, goat cheese, parmesan breadcrumbs VG..... 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% gratuity is added to 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	olmea 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, prosecco12⁹⁹

siena sangria 13⁹⁹/49⁹⁹

pinot grigio, vodka, passion fruit

zero proof

THE IMPOSTER

peach nectar, mint, ginger beer 8⁹⁹

LAVENDER BRAMBLE

blueberry lavender, lime, lemon, blackberries ... 8⁹⁹

SENZA SPRITZ

lyre blood orange non-alcoholic aperitivo, grapefruit, lemon 13⁹⁹

PSEUDO HUGO

giffard elderflower non-alcoholic, peach purée, lime, mint 14⁹⁹

wine by the glass

Wine Flights

39⁹⁹ • three 3oz. pours

BUBBLES

Canard Duchene, CHAMPAGNE , "cuvée leonie", reims, fra (NV)	34 ⁹⁹
Berlucchi, FRANCIACORTA , brut, lombardy, ita (NV)	21 ⁹⁹
Avisi, PROSECCO , veneto, ita (NV)	13 ⁹⁹
Lamberti, ROSÉ , friuli-venezia giulia, ita (NV)	15 ⁹⁹

WHITES • ITALY

Antinori, CHARDONNAY , "bramito", umbria (2023)	16 ⁹⁹
Cusumano, ETNA BIANCO , "alta mora", sicily (2023)	18 ⁹⁹
Benvolio, PINOT GRIGIO , friuli (2023)	13 ⁹⁹
Puiatti, RIBOLLA GIALLA , friuli-venezia giulia (2024)	15 ⁹⁹

ELSEWHERE

Georg Albrecht Schneider, RIESLING , kabinet, rheinhessen, ger (2021)	14 ⁹⁹
Wairau River, SAUVIGNON BLANC , marlborough, nz (2024)	15 ⁹⁹
Hampton Water, ROSÉ , languedoc, fra (2024)	14 ⁹⁹
Les Sarrins, ROSÉ , provence, fra (2024)	16 ⁹⁹

REDS • ITALY

Marchesi di Barolo, BARBERA DEL MONFERRATO , "maraia", piedmont (2021)	15 ⁹⁹
Cultusboni, CHIANTI , "cetamura", tuscany (2023)	14 ⁹⁹
Zaccagnini, MONTEPULCIANO D'ABRUZZO , "tralchetto", abruzzo (2022)	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 (2022)	16 ⁹⁹
Jordan, CABERNET SAUVIGNON , alexander valley, ca (2020)	31 ⁹⁹
Antigal Uno, MALBEC , uco valley, mendoza, arg (2023)	14 ⁹⁹
Angeline, PINOT NOIR , "reserve", monterey, ca (2024)	15 ⁹⁹
Ken Wright Cellars, PINOT NOIR , willamette valley, or (2024)	18 ⁹⁹
Harvey & Harriet, RED BLEND , san luis obispo, ca (2023)	21 ⁹⁹

the classics

OLD FASHIONED

tin cup bourbon, demerara, bitters 17⁹⁹

CADILLAC MARGARITA

código 1530 blanco, grand marnier, lime 17⁹⁹

ESPRESSO MARTINI

vanilla vodka, kahlua, espresso 17⁹⁹

FRENCH 75

bombay dry, lemon, prosecco 17⁹⁹

PAPER PLANE

pendleton whisky, aperol, meletti, lemon 18⁹⁹

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