

## FORGET ABOUT IT

75/pp

Leave the ordering to us

A 4-course tasting menu of  
Chef Fabio's favorites plus dessert

SOMMELIER SELECTED  
WINE PAIRING

40/pp

## ANTIPASTI

### COCCOLI\*

crispy dough, stracchino cheese,  
prosciutto di parma, truffle honey 19

### GRILLED OCTOPUS

crispy fingerling potatoes, red chiles,  
celery, aged balsamic GF 19

### BRUSCHETTA

butternut squash caponata, ciabatta, stracciatella,  
crispy brussels sprouts, apple saba 16

### BURRATA

tomato jam, basil oil 19

### WAGYU BEEF MEATBALL

roasted tomato sauce, bellwether ricotta 22

## SOUP & SALADS

### MINISTRONE

quattro formaggio toast 15

### SIENA CHOPPED\*

artichoke hearts, avocado, cherry tomato, egg,  
red onion, salami, pepperoncini, gorgonzola,  
mustard vinaigrette GF 17

### SHAVED BRUSSELS SPROUTS

parmesan, toasted marcona almonds,  
cabernet vinaigrette GF 15

### TUSCAN KALE CAESAR\*

oven-dried tomato, parmesan breadcrumbs,  
lemon caesar dressing 16

### SPINACH & QUINOA

crispy brussels sprouts, pickled garbanzo beans,  
manchego cheese, red onion, apple, radish,  
ginger citrus vinaigrette 16

## PIZZA BAR

### TRUFFLE MUSHROOM

roasted wild mushrooms, garlic cream, mozzarella,  
white truffle oil 22

### CARNE

housemade fennel sausage, sopressata, pancetta bacon,  
prosciutto sausage, mozzarella 22

### PROSCIUTTO SAUSAGE & BRUSSELS SPROUTS

roasted garlic, shaved fingerling potato,  
charred corn, white truffle oil 22

### BURNT PEPPERONI

spicy tomato sauce, red chiles, mozzarella 22

### MARGHERITA

mozzarella, tomato, fresh basil 21

## HOUSEMADE PASTA

MADE FROM SCRATCH DAILY. GLUTEN FREE PASTA AVAILABLE

### SQUID INK LINGUINE\*

grilled lobster tail, spicy lobster cream 36

### BUCATINI "CACIO E PEPE"

pecorino, black pepper,  
belper knolle cheese 22

### GNOCCHI

truffle cream, fried sage, crispy pancetta 24

### ORECCHIETTE

prosciutto sausage, watercress,  
chili flake, pecorino 24

### BAKED LASAGNA

bellwether ricotta, meat ragu, parmesan 26

### SPAGHETTI

jumbo lump crab, charred tomato,  
red chili & lemon cream sauce 34

### BUTTERNUT SQUASH TORTELLACCI

brown butter, sage 24

### TRUFFLE MUSHROOM RISOTTO

forage mushrooms, truffle butter 36

add FRESH SHAVED TRUFFLE

to any dish, 25. per 3g

## PLATES

### BROILED SALMON\*

roasted fall vegetables, corn puree,  
tamarind glaze 36

### BRICK CHICKEN DIAVOLO

sticky parmesan potatoes, arugula,  
cherry tomato, grilled lemon 36

### PAN SEARED WHITEFISH

farro, zucchini, pistachio pesto,  
agrodolce 38

## CARNE

### 22oz. BONE-IN PRIME RIBEYE\*

black truffle butter, roasted garlic GF 65

### PROSCIUTTO WRAPPED RACK OF LAMB\*

truffled polenta, pecorino,  
roasted shallots, demi glaze GF 52

### 14oz. DUROC PORK CHOP

garlic whipped potatoes, pepperonata 42

## SIDES 12

(serves two)

### STICKY PARMESAN POTATOES

parmesan, herb oil

### CHARRED BROCCOLI

charred lemon, parmesan GF

### ROASTED CAULIFLOWER

pepperoncini, toasted pine nuts, mint GF

### CARAMELIZED BRUSSELS SPROUTS

pancetta GF

### PARMESAN FRIES

lemon garlic aioli

GF: denotes item can be made gluten friendly; alert your server!

An 18% gratuity charge will be added to all parties of six or more.

A 3% fee will be added to all checks in order to ensure a safe and sanitary work environment for our valued team members. This charge may be removed upon request.

\*Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

JOIN OUR TEAM



## HAND-CRAFTED COCKTAILS 15

### SIENA SPRITZ

ketel one orange, aperol, grapefruit, lemon, prosecco

### INFLUENCER

belvedere ginger zest, st. germain, lime, basil, cucumber simple

### GINGER & POMEGRANATE SHRUB

bombay sapphire, ginger, pomegranate, soda

### OAXACAN PUNCH

creyente mezcal, st. germain, pineapple, lime, cucumber

## CLASSIC COCKTAILS 15 • CARAFE 60

NO. 1 titos, prosecco, grapefruit, lemon, mint, strawberry

NO. 2 ketel one, blueberry lavender, lemon, peach, prosecco

\$1 FROM EVERY NO.2 SOLD WILL BE DONATED TO THE LYNN SAGE FOUNDATION IN SUPPORT OF BREAST CANCER RESEARCH

NO. 6 old forester rye, averna amaro, demerara

NO. 7 maker's mark, union mezcal, pineapple spice, bitters

NO. 8 gran centenario, union mezcal, serrano, lemon, blackberry

NO. 9 cazadores blanco, grapefruit, mango, lime, smoked salt syrup

## SANGRIA 13/52

red or white

## FROZEN COCKTAILS 16

### APEROL SPRITZ

### STRAWBERRY LEMONADE

### CAFFÉ AMERICANO

## BEER

### DRAFTS

312 Urban Wheat Ale	8
Half Acre Tome Hazy IPA	10
Lagunitas IPA	8
Negra Modelo Lager	8
Peroni Lager	7
Stella Artois Pilsner	9
3 Floyds Gumballhead American Wheat Ale	10
Trumer Pilsner	8

### BOTTLES & CANS

Buckler Non-Alcoholic	7
Bud Light Lager	7
Cigar City Jai Alai IPA	8
Corona Extra Lager	8
Delirium Tremens Belgian Ale	10
Guinness Stout (14.9oz)	9
Glutenberg Gluten Free Blonde Ale (16oz)	9
Heineken Lager	8
Hoegaarden Witbier	7
New Belgium Fat Tire Amber Ale	9
Reissdorf Kölsch (16.9oz)	10
Revolution Fist City APA	8
Right Bee Cider Semi-Dry Cider	6

### SELTZERS

Truly Wild Berry	8
Whiteclaw Mango	8
Highnoon Pineapple	8

## WINE BY THE GLASS

### WINE FLIGHTS 30

includes three 3oz pours of your choice

### BUBBLES

Berlucchi, Franciacorta, brut, lombardy, ita (NV)	18
G.D. Vajra, Frizzante Moscato d'Asti, Piedmont, ita (2019)	13
Tiamo, Prosecco, veneto, ita (NV)	13
Lamberti, Rosé, veneto, ita (NV)	16

### WHITES

#### ITALY

Cusumano, Etna Bianco, alta mora, sicily (2018)	17
Rocca, Pinot Grigio, veneto (2020)	13
Puiatti, Ribolla Gialla, friuli-venezia giulia (2016)	14

#### ELSEWHERE

The Calling, Chardonnay, sonoma coast, ca (2018)	14
Flowers Vineyards & Winery, Chardonnay, sonoma coast, ca (2018)	19
Georg Albrecht Schneider, Riesling, kabinett, rheinhessen, ger (2018)	13
Château d'Esclans, Rosé, whispering angel, cotes de provence, fra (2020)	16
Wairau River, Sauvignon Blanc, marlborough, nz (2020)	14

### REDS

#### ITALY

Banfi, Cabernet Sauvignon, col di sasso, tuscan (2019)	14
Casale dello Sparviero, Chianti Superiore, tuscan (2017)	13
Bruno Giacosa, Nebbiolo d'Alba, piedmont (2018)	20
Trerose, Rosso di Montepulciano, salterio, tuscan (2018)	16
Bibi Graetz, Super Tuscan, casamatta (2019)	18

#### ELSEWHERE

Daou, Cabernet Sauvignon, paso robles, ca (2018)	18
Mt. Veeder, Cabernet Sauvignon, napa valley, ca (2017)	24
Bodega Colomé, Malbec, calchaquí valley, salta, arg. (2017)	14
Matanzas Creek, Merlot, sonoma county, ca (2014)	13
Landmark Vineyards, Pinot Noir, monterey/santa barbara county/sonoma, ca (2017)	15
Résonance, Pinot Noir, willamette valley, or (2017)	18
Ferrari-Carano, Red Blend, siena, sonoma county, ca (2018)	15