

2-COURSE LUNCH

29 per person
select one from each course

FIRST COURSE

choice of

BURRATA • COCCOLI

TUSCAN KALE CAESAR

SECOND COURSE

choice of

RIGATONI ALLA VODKA

TAVERN BURGER*

GRILLED CHICKEN SANDWICH

SALADS

SIENA CHOPPED

salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepper-
oncini, 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

Add Protein TO ANY SALAD
chicken 6 • shrimp 8 • salmon 12

SANDWICHES

TAVERN BURGER*

truffle aioli, balsamic caramelized onions,
arugula, fontina 19

GRILLED CHICKEN

pancetta bacon, smoked mozzarella,
arugula, tomato, piquillo pepper aioli 18

LOBSTER ROLL*

citrus poached lobster, frisée,
tomato, herb mayo 28

SHAVED RIBEYE*

caramelized onions, peppadew peppers,
fontina, garlic aioli, au jus 27

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

SIDES 14

ROASTED CARROTS

whipped ricotta, spiced agave,
garlic, pepitas VG GF

CARAMELIZED BRUSSELS SPROUTS

pancetta VG

PARMESAN FRIES

lemon garlic aioli VG

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

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

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

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

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

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

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