

ANTIPASTI

BURRATA

tomato jam, basil oil VG 19⁹⁹

COCCOLI*

crispy dough, stracchino cheese, prosciutto di parma, truffle honey 21⁹⁹

GRILLED OCTOPUS

crispy heirloom potatoes, celery, red chiles, white wine, aged balsamic GF 24⁹⁹

AHI TUNA CRUDO*

crispy chili crouton, pomegranate, blood orange, meyer lemon vinaigrette 21⁹⁹

ARANCINI

scamorza cheese, arrabiata, crispy prosciutto 16⁹⁹

WAGYU BEEF MEATBALL

roasted tomato sauce, bellwether ricotta 25⁹⁹

SOUP & SALADS

SPICED SQUASH

ginger balsamic, toasted pepitas VG 9⁹⁹

SIENA CHOP

salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette VG 17⁹⁹

TUSCAN KALE CAESAR

oven-dried tomato, parmesan bread crumbs, lemon caesar dressing VG 16⁹⁹

SHAVED BRUSSELS SPROUTS

grana padano, toasted marcona almonds, cabernet vinaigrette VG 16⁹⁹

PIZZA BAR

TRUFFLE MUSHROOM

roasted wild mushrooms, garlic cream, mozzarella, white truffle oil VG 24⁹⁹

MARGHERITA

mozzarella, tomato, fresh basil VG 21⁹⁹

BURNT PEPPERONI

tomato sauce, mozzarella, red chiles 24⁹⁹

PROSCIUTTO DI PARMA

fontina, balsamic onions, arugula 24⁹⁹

HOUSEMADE PASTA — made from scratch daily • GF pasta available

SQUID INK LINGUINE grilled lobster tail, spicy lobster cream 38⁹⁹

RIGATONI ALLA VODKA parmesan, burrata, bread crumbs VG 24⁹⁹

BUCATINI "CACIO E PEPE" pecorino, black pepper, belper knolle cheese VG 22⁹⁹

GNOCCHI truffle cream, fried sage, crispy pancetta 26⁹⁹

ORECCHIETTE prosciutto sausage, watercress, chili flake, pecorino 26⁹⁹

BAKED LASAGNA bellwether ricotta, meat ragu, parmesan 27⁹⁹

STROZZAPRETI porcini mushroom ragu, parmesan VG 22⁹⁹

BUTTERNUT SQUASH RAVIOLI candied walnuts, crispy sage, brown butter, aged balsamic VG 21⁹⁹

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

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

VG: VEGETARIAN GF: GLUTEN FRIENDLY

Forget About It

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

SOMMELIER SELECTED WINE PAIRING • 39⁹⁹

PLATES

BRICK CHICKEN

sticky parmesan potatoes, roasted garlic lemon pan jus 38⁹⁹

ROASTED SALMON

spiced carrots, parsnip purée, chili ginger glaze, warmed chicory GF 36⁹⁹

SEA BASS MILANESE

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

CARNE

16oz DELMONICO RIBEYE*

black truffle butter, roasted garlic GF 69⁹⁹

BRAISED SHORT RIB

white truffle risotto, charred cipollini onion, red wine demi-glace GF 59⁹⁹

SIDES 14⁹⁹

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 16⁹⁹
- NO. 3** olive oil washed grey goose, fresno chile, blue cheese stuffed olives 18⁹⁹
- NO. 6** maker's mark, meletti, biscotti syrup, bitters 16⁹⁹
- NO. 8** olmeca altos plata, elderflower, peach, lemon 15⁹⁹
- NO. 14** creyente mezcal, elote liqueur, guajillo, serrano, pineapple, lime 16⁹⁹
- NO. 17** beefeater, aperol, strawberry, basil, lemon, prosecco 16⁹⁹

SEASONAL

PSL MARTINI

vodka, pumpkin, kahlúa,
rumchata, espresso 17⁹⁹

HOT FASHIONED

sazerac rye, cynar,
burnt orange & cherry, lemon 14⁹⁹

VENTUNO

patrón silver, giffard crème de violette,
eucalyptus, lemon 17⁹⁹

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 40 • three 3oz. pours

BUBBLES

Canard Duchene, CHAMPAGNE , "cuvee leonie", reims, fra (NV)	33 ⁹⁹
Berlucchi, FRANCIACORTA , brut, lombardy, ita (NV)	21 ⁹⁹
Avissi, 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 (2022)	18 ⁹⁹
Benvolio, PINOT GRIGIO , friuli (2023)	13 ⁹⁹
Puiatti, RIBOLLA GIALLA , friuli-venezia giulia (2023)	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", tuscan (2023)	14 ⁹⁹
Caldora, MONTEPULCIANO D'ABRUZZO , abruzzo (2022)	15 ⁹⁹
G.D. Vajra, NEBBIOLO , langhe, piedmont (2023)	19 ⁹⁹
Argiano, SUPER TUSCAN , "non confunditur", tuscan (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 (2023)	15 ⁹⁹
Ken Wright Cellars, PINOT NOIR , willamette valley, or (2024)	18 ⁹⁹
Harvey & Harriet, RED BLEND , san luis obispo, ca (2021)	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