



ANTIPASTI 10

	AVAILABLE OPTIONS
Pizza Focaccia	
olive oil, sea salt, rosemary, chili flake	\$7.00
	Add Burrata: \$6.00
Green Salad**	\$14.00
meyer lemon vinaigrette, pistachio, black pepper, pecorino toscano	
Apple Salad**	\$16.00
radicchio, arugula, chicory, shaved fennel, gorgonzola, almonds, aged balsamic vinaigrette	
Kale Salad	\$15.00
treviso, chickpeas, celery, parmesan, anchovy vinaigrette	
Arancini	\$12.00
saffron risotto, parmigiano reggiano, tomato sauce	
Wood Roasted Cauliflower**	\$19.00
whipped ricotta salata, fresno chili salmoriglio, pomegranate, red onion, pistachio	
Charred Savoy Cabbage**	\$15.00
crispy garlic, shallots, mint, basil, calabrian chili, miso mustard vinaigrette	
Crudo**	\$20.00
local yellowfin, beet puree, blood orange, basil, poppy seed, meyer lemon	
Crispy Octopus**	\$22.00
chickpeas, lamb sausage, chili oil, capers, herbs	
Smoked Duck Liver Crostini	\$15.00
golden raisins, currants, dates, almonds, pickled shallot, parsley	

SECONDI 5

Pan Seared Scallops*	\$41.00
honeynut squash caponata, carrot puree, prosciutto, golden raisins, pepitas	
Whole Roasted Branzino*	\$44.00
clams, garlic butter, white wine, charred broccoli, chili flakes, breadcrumbs	
Grilled Mary's Duck Breast	\$35.00
farro salad, roasted apples, charred treviso, shallot vinaigrette	

Rotisserie Chicken	\$33.00
honey mustard, baby carrots, almonds, mint, garlic butter	
Abita Ranch Wagyu Beef Shank	\$37.00
fennel radish gremolata celery root-potato puree, porcini jus	

PIZZA 6

Italian Meat	\$24.00
fontina, pecorino, sausage, soppressata salami, pancetta	
Sicilian Pistachio	\$23.00
burrata, pecorino, pork mortadella, pistachio pesto	
Margherita	\$21.00
mozzarella, basil, tomato sauce, garlic	
Wild Mushroom	\$25.00
burrata, fontina, garlic confit, chili flake, sherry vinegar, thyme	
Diavola	\$23.00
mozzarella, tomato, spicy calabrese salami	
Pear & Gorgonzola	\$24.00
pancetta, pecorino, rosemary, honey balsamic, arugula	

PASTA 7

Aglio e Olio Peperoncini	\$21.00
spaghetti, evoo, chili flake, parsley, parmigiano reggiano	
Tagliatelle alla Portofino	\$24.00
basil pesto, creamy tomato sauce, parmigiano reggiano	
Butternut Squash Ravioli	\$27.00
hazelnuts, sage, parmesan, brown butter, aged balsamic, brussel sprouts	
Duck Sugo Orecchiette	\$29.00
braised duck, tomato, porcini mushrooms, juniper, parmesan	
Bucatini alla'Amatriciana	AVAILABLE OPTIONS
pork cheek, tomato, calabrian chili, pecorino sardo	
	\$26.00
	Add Shrimp: \$8.00
Spaghetti & Clams	\$27.00
clams, garlic, white wine, chili flakes, breadcrumbs	
Shrimp Risotto**	\$28.00
fennel, tomato, fresno chili, parmigiano reggiano	

COCKTAILS 11

Aperol Spritz

aperol, prosecco, soda, orange - served tall on the rocks

Isola

mezcal, bourbon, pineapple amaro, orange, lime juice, simple syrup - served in a coupe

Collina

vodka, cocchi americano, apple cider, lemon, apple-cinnamon simple - served on the rocks

Bacchus

vodka, cocchi rossa, lemon, simple, grapes, soda float - served in a collins glass

Verde Colada

rum, vanilla liquor, pineapple, matcha, macadamia nut orgeat, lime - served on the rocks

Succosa

bourbon, yellow chartreuse, pear & rosemary simple, st. george pear, lemon - served in a coupe

Moncalieri

malfy gin, mediterranean fever tree tonic, orange and sage - served on the rocks

Santa Maria

fresno chili infused tequila, lime, dimmi, ginger, agave - served on the rocks

Melograno

pomegranate, tequila, ancho reyes, lemon, amaro sirene, walnut bitters - served on a large rock

Vestito

mezcal, amaro D'arancia rossa, yellow chartreuse, lime, grapefruit soda - on the rocks

Corvo

rittenhouse rye, baltamoro coffee amaro, frangelico, crème de banana, bitters, nutmeg - served on a large rock

BIANCHI 5

Pinot Grigio | Fasoli Gino | Venezie \$13.00

lemon, lime, crisp green apple, and floral honey suckle

Sauvignon Blanc | Scarbolo | Friuli Venezia-Giuli \$16.00

melon, yellow flowers, and lemon zest with a clean and refreshing finish

Gavi di Gavi | Villa Sparina | Piedmont \$15.00

crisp, refreshing, lemon, pear, and minerals

Zibibbo | Donna Fugata Lighea | Sicilia \$15.00

orange blossom hints of citrus, exotic fruit, mineral finish

Chardonnay | Talbott | Santa Lucia Highlands \$20.00

rich aromas toasted oak, tree-ripe pear, and apple with touches of brown sugar

SPUMANTI / ROSATO 4

Prosecco Bisol NV	\$12.00
dry, crisp, toasted hazelnuts	
Rose Brut Bisol Veneto	\$14.00
floral, berries, currants	
Rose Benanty Sicily	\$15.00
pomegranate, rose petals and citrus	
Lambrusco Bruno Zanasi Emilia Romagna	\$14.00
dry, red fruits, violet	

ROSSI 6

Schiava Kalterersee Alto Adige	\$13.00
red fruit dried herbs, light earth, spice	
Barbera d'Asti Michele Chiarlo Piedmont	\$14.00
purple flower, berry, supple tannins, fresh acidity	
Pinot Noir Siduri Santa Lucia	\$16.00
dark berry, cherry, espresso, candied flowers	
Sangiovese Nunzi Chianti	\$15.00
violets, cherry, minerals	
Super Tuscan Le Difese Tuscany	\$20.00
ripe raspberries and cranberries, notes of violet and vine-ripened tomatoes	
Cabernet Sauvignon Austin Hope Paso Robles	\$25.00
layers of vanilla, coco powder, juicy cherry, baking spices and signature tobacco	

BIRRE | 100Z 4

Pilsner Modern Times 4.8%	\$9.00
balanced palate with mildly bitter with lemon and floral notes	
Blonde Gravity Heights 5.2%	\$9.00
pleasant hop flavors, clean, refreshing	
Oatmeal Stout Fremont 8%	\$9.00
dark, yet silky oatmeal stout balanced by a firm hop handshake	
Hazy IPA Gravity Heights 6.8% ABV	\$9.00
balanced citrus rind bitterness and tropical aromas	

BOTTIGLIA 8

Lager Bionda Menabrea Piedmont 4.8%	\$9.00
light with hints of citrus and fruit	

Amber Menabrea Piedmont 5%	\$9.00
malty, hops, citrus	
Blonde Ale "Birria Nazionale" Birreria Baladin Piedmont 6.5%	\$14.00
chamomile, citrus fruits, and gentle bitterness of Italian hops	
IPA Birreria Baladin Piedmont 5.5%	\$14.00
citrusy notes of tangerine are complement ed by notes of melon and mango	
Withier "Isacc" Birreria Baladin Piedmont 5%	\$14.00
citrus, flower, spice	
Saison "Wayan" Birreria Baladin Piedmont 5.8%	\$14.00
hazy, spice, fresh pepper	
Non-Alcoholic German Lager Erdinger Germany	\$7.00
lemon, grass, malts	
Hard Seltzer High Noon California 4.5%	\$7.00
peach	

ANALCOLICA 2

Pressato	\$8.00
fresh grapefruit, thyme, ginger - served on ice in a wine glass	
Italian Sodas	\$8.00
Birreria Baladin Piedmont. Mela Zen- Apple and Ginger; Agrumata – Citrus and Bergamot	