



## starters

- ZUCCHINI BLOSSOMS tempura batter, cheese filled, spicy mayo 10
- TRICOLORE three bitter greens, sundried tomato, ricotta salata 14
- CAESAR romaine hearts, anchovies, capers, reggiano 16
- SHRIMP SALAD spinach, quinoa, apricots, almonds 18
- BURRATA beets, mushrooms, green beans, frisee 16
- FRIED CALAMARI spicy tomato sauce 15

## pizza

- MARGHERITA san marzano, fior di latte, oregano 19
- BUFALINA san marzano, buffalo mozzarella, basil oil 25
- DIAVOLINA san marzano, mozzarella, spicy salame, scallions 20
- COPPIA san marzano, fennel sausage, ricotta, speck, arugula, grana 21
- CAMPO mozzarella, rapini, eggplant, zucchini, peppers, mushroom 20
- VINCE mozzarella, mortadella, burrata, pistachio, orange zest 22

## pasta & risotto

- TAGLIATELLE beef bolognese sauce 24
- PAPPARDELLE wild boar sugo, cavoletti 26
- VESUVIOTTI short curly pasta, tomato, n'duja, mussels 24
- CARBONARA black linguine, pancetta, leeks, egg yolk 24
- VEGANA extruded short assorted pasta, cauliflower bolognese 20
- SPINACH POTATO GNOCCHI castelmagno fonduta, tuscan kale pesto 24
- AMATRICIANA extruded spaghetti, tomato sauce, onions, guanciale, romano 20
- RISOTTO ASPARAGI BIANCHI white asparagus risotto, pecorino moliterno al tartufo 32

## seafood, meat

- MEATBALLS beef&pork, san marzano tomato sauce, mozzarella, grilled bread 18
- \*SNAPPER braised lentils, spigarello 36
- \*SIRLOIN STEAK green salad, balsamic 28

\*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness

We are adding a \$3 covid supplemental fee per person to help us provide a clean and comfortable experience during this time.  
Please ask us if you'd like it to be removed, and we will happily do so.

## cocktails

ISABEL	prosecco, california pisco, amaro angeleno, montenegro, lemon	14
STASCHISC	el silencio mezcal, fresno chili, aperol, agave, lime, basil	15
THE CALIFORNIANS	astral pacific gin, amaro angeleno, lo-fi vermouth, bruto americano	15
MODERN WOMAN	yola mezcal, st agrestis inferno aperitivo, cappelletti, lo-fi vermouth, amargo angostura vallet	16
GENTLEMAN'S BREAKFAST	bone marrow infused bourbon, amaro averna, walnut&angostura bitters	15
BARREL AGED NEGRONI	letherbee gin, amaro dell herborista, carpano antica, bruto americano	19

## beer

NORTHCOAST SCRIMSHAW	pilsner, california 4.7%	10
ALLAGASH WHITE	belgian-style wheat ale, maine 5.1%	10
MENABREA	amber lager, italy 5.0%	11
HOP NOSH	ipa, uinta, utah 7.3%	11
OLD RASPUTIN	russian imperial stout, california 9.0%	11

## wine

### SPARKLING

PROSECCO	bortolomiol, "brut", valdobbiadene, veneto, italy nv	13/52
CHAMPAGNE	lanson, "black label", reims france nv	25/100
ROSE FRANCIACORTA	cantadi costaldi, lombardia, italy nv	18/72
MOSCATO DI ASTI	saracco, piemonte, italy 2019	13/28 (375ml bottle)

### WHITE

GRECO DI TUFO	terredora, "loggia della serra", campania, italy 2017	17/68
VERNACCIA DI SAN GIMIGNANO	mormoraia, toscana, 2018	15/60
PIGATO	terre bianchi, liguria, italy 2017	16/64
SAUVIGNON	venica&venica, "ronco del cero", collio, friuli, italy 2018	17/68
GRUNER VELTLINER	abbazia di novacella, alto adige, italy 2017	18/72

### ROSE

ROSATO	costaripa, "rosamara", italy 2018	15/60
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### RED

PINOT NOIR	melville, santa rita hills, california 2016	20/80
DOLCETTO DI DOGLIANI	pecchenino, "san luigi", piemonte, italy 2019	14/56
BARBERA D'ASTI	vietti, "tre vigne", piemonte, italy 2018	15/60
CHIANTI CLASSICO	felsina, "berardenga", toscana, italy 2018	19/76
BAROLO	stroppiana, "leonardo", piemonte, italy 2015	22/88
GRENACHE	alvaro palacio, "camins del priorat", spain 2019	19/76



CHEF ANGELO AURIANA  
WINE DIRECTOR FRANCINE DIAMOND FERDINANDI  
MATTEO FERDINANDI