

## STARTERS

HOUSEMADE FOCACCIA with whipped ricotta, roasted garlic and thyme	\$10
KALE SALAD citrus vinaigrette, ricotta salata and chopped almonds	\$9
MEATBALLS beef, lamb and pork, house tomato gravy and Reggiano	\$16
CRISPY ARTICHOKE baby artichokes, olive aioli	\$15
TARTARE USDA Prime filet dressed with lemon, capers, mustard, Reggiano with focaccia crackers	\$17

## SALADS

BURRATA SALAD fresh burrata cheese with dressed market vegetables	\$16
WHOLE LEAF CAESAR old world dressing and breadcrumbs (add roasted chicken +\$6)	\$13
THE PLAZA roasted chicken, golden beets, pancetta, marcona almonds, goat cheese and honey vinaigrette	\$19
CHOPPED SALAD cherry tomatoes, salami, provolone, chickpeas, pickled onions	\$17

## SANDWICHES HOUSE BAKED BREAD WITH A SIDE OF PICKLED VEGETABLES

CHEESEBURGER house ground chuck, aged provolone, Calabrian chilies, arugula, red onions	\$15
FRIED CHICKEN crispy chicken, sundried tomato, provolone, dressed arugula and fennel	\$14
PORCHETTA slow roasted, thinly sliced, olive aioli	\$17

## PASTAS ALL PASTAS ARE MADE IN HOUSE

CACIO E PEPE bucatini, black pepper and Pecorino	\$17
SPICY GEMELLI gemelli, spicy vodka sauce, basil and Reggiano	\$17
VONGOLE linguine, clams, garlic and white wine	\$22
MARSALA TRUMPETS trompetti, trumpet mushrooms, garlic and Marsala	\$19
BOLOGNESE mafaldine, house-made beef, lamb and pork ragu and Reggiano	\$21

## ENTRÉES

EGGPLANT PARM eggplant, fresh mozzarella and our house tomato gravy	\$20
MEDITERRANEAN SEA BASS pan roasted, topped with mint gremolata, served with snap beans	\$27
CHICKEN PICCATA lemony chicken served with a kale salad	\$21
ROASTED CHICKEN natural Amish chicken with warm panzanella	\$24
NY STRIP STEAK broiled USDA Prime, topped with salsa verde, served with heirloom carrots	\$42
CENTER CUT TENDERLOIN hand cut USDA Prime served with snap beans and polenta	\$45
PORCHETTA thick cut over whole grain mustard sauce and topped with herb salad	\$32

## SIDES \$9 EACH

SNAP BEANS olives, herbs, garlic and tomatoes	HEIRLOOM CARROTS whipped ricotta and pistachios
ROASTED MUSHROOMS seasonal mushrooms with garlic and thyme	WHITE BEANS Italian sausage and sage
POLENTA fresh shucked corn and chives	

## STARTERS

HOUSEMADE FOCACCIA with whipped ricotta, roasted garlic and thyme	\$10
KALE SALAD citrus vinaigrette, ricotta salata and chopped almonds	\$8
MEATBALLS beef, lamb and pork, house tomato gravy and Reggiano	\$15
CRISPY ARTICHOKE baby artichokes, olive aioli	\$14
TARTARE USDA Prime filet dressed with lemon, capers, mustard, Reggiano with focaccia crackers	\$16

## SALADS

BURRATA SALAD fresh burrata cheese with dressed market vegetables	\$15
WHOLE LEAF CAESAR old world dressing and breadcrumbs (add roasted chicken +\$6)	\$12
THE PLAZA roasted chicken, golden beets, pancetta, marcona almonds, goat cheese and honey vinaigrette	\$18
CHOPPED SALAD cherry tomatoes, salami, provolone, chickpeas, pickled onions	\$16

## SANDWICHES HOUSE BAKED BREAD WITH A SIDE OF PICKLED VEGETABLES

CLASSIC ITALIAN COMBO artisan charcuterie, mozzarella, hot pepper relish, oil and vin	\$15
CHEESEBURGER house ground chuck, aged provolone, Calabrian chilies, arugula, red onions	\$14
FRIED CHICKEN crispy chicken, sundried tomato, provolone, dressed arugula and fennel	\$14
PORCHETTA slow roasted, thinly sliced, olive aioli	\$16

## PASTAS ALL PASTAS ARE MADE IN HOUSE

CACIO E PEPE bucatini, black pepper and Pecorino	\$16
SPICY GEMELLI gemelli, spicy vodka sauce, basil and Reggiano	\$16
VONGOLE linguine, clams, garlic and white wine	\$19
MARSALA TRUMPETS trompetti, trumpet mushrooms, garlic and Marsala	\$18
BOLOGNESE mafaldine, house-made beef, pork and lamb ragu and Reggiano	\$19

## ENTRÉES

MEDITERRANEAN SEA BASS pan roasted, topped with mint gremolata, served with snap beans	\$25
CHICKEN PICCATA lemony chicken served with a kale salad	\$19
ROASTED CHICKEN natural Amish chicken with warm panzanella	\$22
CENTER CUT TENDERLOIN hand cut USDA Prime served with snap beans	\$38

## SIDES \$8 EACH

SNAP BEANS olives, herbs, garlic and tomatoes	HEIRLOOM CARROTS whipped ricotta and pistachios
ROASTED MUSHROOMS seasonal mushrooms with garlic and thyme	WHITE BEANS Italian sausage and sage

## HOUSE COCKTAILS \$15 EACH

**THE BRACCO**  
frozen greyhound with Italian style

**QUATTRO DITA**  
redemption rye, campari, cynar, sweet vermouth

**ITALIAN MARTINI**  
aviation, italicus, dolin dry vermouth

**BIANCO DAISY**  
espolon blanco, montenegro, almond, lemon

**ASTI 76**  
feto's, lemon, moscato d'asti, cucumber

**NEL BARILE**  
maker's mark, amaretto, lemon juice, bitters

## SPARKLING

	GLS	BTL
GAROFOLI BRUT "METODO CHARMAT", MARCHE	\$12	\$45
LUMINORE PROSECCO SUPERIORE, VENETO		\$50
CONTADI CASTALDI FRANCIACORTA ROSÉ, LOMBARDY	\$14	\$55
ENRICO GATTI FRANCIACORTA BRUT, LOMBARDY		\$65
BILLECART-SALMON BRUT ROSÉ, FR		\$125
BILLECART-SALMON BRUT RESERVE, FR	\$18	\$80
COMTES DE CHAMPAGNE BLANC DE BLANCS '07, FR		\$195

## WHITE & ROSE

	GLS	BTL
PIEROPAN SOAVE CLASSICO (GARGANEGA), VENETO		\$38
CIPREA PECORINO, MARCHE	\$12	\$42
JERMANN PINOT GRIGIO, VENEZIA GIULIA	\$13	\$45
NALS MARGREID PINOT GRIGIO, ALTO ADIGE		\$50
DOMAINE DELAPORTE SANCERRE, FR		\$48
LE PETIT COQUEREL SAUVIGNON BLANC, CALISTOGA, CA	\$13	\$45
RÉVA "BIANCO" SAUVIGNON BLANC BLEND, LANGHE		\$48
LA SCOLCA "WHITE LABEL" (CORTESE), GAVI	\$12	\$42
LA SCOLCA "BLACK LABEL" (CORTESE), GAVI DEI GAVI		\$78
VIETTI ROERO ARNEIS, PIEDMONT	\$14	\$48
LIVIO FELLUGA "TERRE ALTE" FRIULANO BLEND, ROSAZZO		\$135
IS ARGIOLAS VERMENTINO DI SARDEGNA, SARDEGNA	\$14	\$48
LIOCO CHARDONNAY, SONOMA COUNTY, CA	\$15	\$52
BRAMITO CHARDONNAY, UMBRIA	\$13	\$45
BENEFIZIO "POMINO" RISERVA CHARDONNAY, POMINO		\$85
TYLER CHARDONNAY, SANTA BARBARA COUNTY, CA		\$50
ARNOT-ROBERTS CHARDONNAY, TROUT GULCH, CA		\$85
VINCENT GIRARDIN MERSAULT LES NARVAUX, FR		\$150
NICKEL & NICKEL "TRUCHARD" CHARDONNAY, CARNEROS, CA	\$18	\$68
TERLANER CLASSICO PINOT BIANCO BLEND, ALTO ADIGE		\$45
ROBERT SINSEY VIN GRIS OF PINOT NOIR, CARNEROS, CA		\$50
BEDROCK "LULU" ROSE OF MOURVEDRE, SONOMA, CA		\$40
ATTEMPS "CUPRA RAMATO" ROSE OF PINOT GRIGIO, VENEZIA	\$12	\$42
ALIE "ROSATO" ROSE OF SYRAH, TUSCANY	\$14	\$48
RICHTER "VELDENZER ELISENBERG" RIESLING KABINETT, GER		\$50

## RED

	GLS	BTL
ARGIOLAS "PERDERA" MONICA DI SARDEGNA, SARDEGNA	\$11	\$40
TRAMIN PINOT NERO RISERVA, TRENINO-ALTO ADIGE		\$40
DOMAINE SERENE EVENSTAD RESERVE PINOT NOIR, WILLAMETTE, OR		\$115
LITTORAI "LES LARMES" PINOT NOIR, ANDERSON VALLEY, CA		\$100
THE HILT "ESTATE" PINOT NOIR, STA. RITA HILLS, CA	\$16	\$60
MASSOLINO DOLCETTO D'ALBA, PIEDMONT		\$40
MICHELE CHIARLO "CIPRESSI" BARBERA NIZZA, PIEDMONT	\$14	\$48
VIETTI "VIGNE SARACCONI" BARBERA D'ALBA '16, PIEDMONT		\$125
BOFFA BARBARESCO (NEBBIOLO), PIEDMONT	\$17	\$65
CASTELLO DI NEIVE, SANTO STEFANO BARBARESCO (NEBBIOLO), PIEDMONT		\$85
MUSELLA VALPOLICELLA SUPERIORE "RIPASSO", VENETO		\$60
VIE CAVE MALBEC, TUSCANY		\$50
NOZZOLE CHIANTI CLASSICO RISERVA (SANGIOVESE), TUSCANY	\$13	\$45
DUCALE ORO CHIANTI CLASSICO GS (SANGIOVESE), TUSCANY		\$65
SALCHETO VINO NOBILE DI MONTEPULCIANO (SANGIOVESE), TUSCANY		\$50
FONGOLI "FRACANTON" MONTEFALCO SAGRANTINO, UMBRIA		\$75
AL PASSO IGT SANGIOVESE/MERLOT, TUSCANY	\$12	\$42
BRANCAIA "ILATRIA" IGT CABERNET BLEND, TUSCANY		\$95
GUIDALBERTO BY SASSICAIA IGT CABERNET BLEND, TUSCANY		\$90
SASSICAIA CABERNET BLEND '16, BOLGHERI, TUSCANY		\$395
TIGNANELLO IGT CABERNET BLEND '16, TUSCANY		\$195
SOLAIA IGT CABERNET BLEND '15, TUSCANY		\$450
CHATEAU DE BEAUCASTEL CHATEAUNEUF-DU-PAPE '16, FR		\$150
GAJA "SITO MORESCO" NEBBIOLO BLEND, LANGHE, PIEDMONT	\$24	\$85
ROCCHES COSTAMAGNA BAROLO (NEBBIOLO), PIEDMONT	\$20	\$75
ALDO CONTERNO "BUSSIA" BAROLO (NEBBIOLO) '14, PIEDMONT		\$150
TAURASI RADICI RISERVA (AGLIANICO) '11, CAMPANIA		\$125
SEGHESIO "OLD VINE" ZINFANDEL, SONOMA, CA		\$50
HALL MERLOT, NAPA, CA		\$70
RUSSIZ SUPERIORE CABERNET FRANC, COLLIO-FRIULI		\$50
CASTELLO DI BOLGHERI "VARVARA" CABERNET, TUSCANY		\$45
AUSTIN HOPE CABERNET, PASO ROBLES, CA	\$15	\$52
YATIR FOREST CABERNET BLEND '16, ISRAEL		\$125
COL SOLARE CABERNET BLEND '15, COLUMBIA VALLEY, WA		\$120
JORDAN CABERNET, ALEXANDER VALLEY, CA		\$75
CLIFF LEDE CABERNET, STAGS LEAP DISTRICT, CA	\$19	\$70
SCHRADER "DOUBLE DIAMOND" CABERNET '16, OAKVILLE, CA		\$150
CROWN POINT CABERNET '15, HAPPY CANYON SANTA BARBARA, CA		\$225
JONATA "EL DESAFIO" CABERNET '11, BALLARD CANYON, CA		\$175
CASTEL GIOCONDO BRUNELLO DI MONTALCINO (SANGIOVESE) '12, TUSCANY		\$110
ARGIANO BRUNELLO DI MONTALCINO (SANGIOVESE) '13, TUSCANY	\$23	\$80
LE MACIOCHE BRUNELLO DI MONTALCINO (SANGIOVESE) '10, TUSCANY		\$145
ZYME AMARONE DELLA VALPOLICELLA (CORVINA BLEND) '11, VENETO		\$245
ZENATO AMARONE DELLA VALPOLICELLA (CORVINA BLEND) '13, VENETO		\$90



*Please drink responsibly and let us know if we can help you get home safely.*

*All wines are from Italy unless otherwise noted.*

*Vintages are subject to change.*