

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	\$17
CRISPY ARTICHOKE baby artichokes, olive aioli (limited availability)	\$16
TARTARE USDA Prime filet dressed with olives, capers, mustard, Reggiano with focaccia crackers	\$17

SALADS

BURRATA SALAD fresh burrata cheese with dressed market produce	\$16
WHOLE LEAF CAESAR old world dressing and breadcrumbs (add roasted chicken +\$6)	\$13
TUSCAN GRAINS jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn and green goddess	\$23
THE PLAZA roasted chicken, golden beets, pancetta, marcona almonds, goat cheese and honey vinaigrette	\$19
CHOPPED SALAD cherry tomatoes, salami, provolone, chickpeas and pickled onions	\$17

SANDWICHES HOUSE BAKED BREAD WITH A SIDE OF POTATO CHIPS

CHEESEBURGER house ground chuck, aged provolone, Calabrian chilies, arugula and red onions	\$16
FRIED CHICKEN crispy chicken, sundried tomato, provolone, dressed arugula and fennel	\$15
PORCHETTA slow roasted, thinly sliced, dressed with 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	\$19
AL LIMONE linguine, shrimp, lemon, herbs and breadcrumbs	\$22
MARSALA TRUMPETS trompetti, seasonal mushrooms, garlic and Marsala	\$19
BOLOGNESE mafaldine, house-made beef, lamb and pork ragu and Reggiano	\$22

ENTRÉES

EGGPLANT PARM crispy eggplant, fresh mozzarella and our house tomato gravy	\$22
MEDITERRANEAN SEA BASS pan roasted, topped with mint gremolata, served with broccolini	\$27
SKUNA BAY SALMON pesto crusted and served with snap beans	\$32
CHICKEN PICCATA lemony chicken served with a kale salad	\$23
ROASTED CHICKEN natural Amish chicken with warm panzanella	\$25
NY STRIP STEAK broiled USDA Prime, topped with salsa verde, served with heirloom carrots	\$42
CENTER CUT FILET hand cut USDA Prime, broiled and served with snap beans and polenta	\$45
ROASTED PORCHETTA thick cut over whole grain mustard sauce with herb salad (limited availability)	\$29

SIDES \$8 EACH

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

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MEATBALLS beef, lamb and pork, house tomato gravy and Reggiano	\$16
CRISPY ARTICHOKE baby artichokes, olive aioli (limited availability)	\$15
TARTARE USDA Prime filet dressed with olives, capers, mustard, Reggiano with focaccia crackers	\$16

SALADS

BURRATA SALAD fresh burrata cheese with dressed market produce	\$15
WHOLE LEAF CAESAR old world dressing and breadcrumbs (add roasted chicken +\$6)	\$12
ROASTED CHICKEN KALE SALAD citrus vinaigrette, ricotta salata and chopped almonds	\$16
TUSCAN GRAINS jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn and green goddess	\$21
THE PLAZA roasted chicken, golden beets, pancetta, marcona almonds, goat cheese and honey vinaigrette	\$18
CHOPPED SALAD cherry tomatoes, salami, provolone, chickpeas and pickled onions	\$16

SANDWICHES HOUSE BAKED BREAD WITH A SIDE OF POTATO CHIPS

CLASSIC ITALIAN COMBO artisan charcuterie, mozzarella, hot pepper relish, oil and vin	\$17
CHEESEBURGER house ground chuck, aged provolone, Calabrian chilies, arugula and red onions	\$14
FRIED CHICKEN crispy chicken, sundried tomato, provolone, dressed arugula and fennel	\$14
PORCHETTA slow roasted, thinly sliced, dressed with 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	\$17
AL LIMONE linguine, shrimp, lemon, herbs and breadcrumbs	\$19
MARSALA TRUMPETS trompetti, seasonal 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 broccolini	\$25
SKUNA BAY SALMON pesto crusted and served with snap beans	\$29
CHICKEN PICCATA lemony chicken served with a kale salad	\$19
ROASTED CHICKEN natural Amish chicken with warm panzanella	\$22
CENTER CUT FILET hand cut USDA Prime, broiled and served with snap beans	\$38

SIDES \$7 EACH

SNAP BEANS
olives, herbs, garlic and tomatoes

SAUTEED MUSHROOMS
seasonal mushrooms with garlic and thyme

BROCCOLINI
marcona almonds and Reggiano

HEIRLOOM CARROTS
whipped ricotta and pistachios

WHITE BEANS
Italian sausage and sage

KALE SALAD
citrus vinaigrette, almonds and ricotta salata

HOUSE COCKTAILS \$15 EACH

THE BRACCO
frozen greyhound with Italian style

QUATTRO DITA
redemption rye, campari, cynar, sweet vermouth

ITALIAN MARTINI
zephyr gin, 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	\$42	
JERMANN PINOT GRIGIO, VENEZIA GIULIA	\$13	\$45
NALS MARGREID PINOT GRIGIO, ALTO ADIGE	\$50	
DOMAINE DELAPORTE SANCERRE, FR	\$14	\$48
DOMAINE DE LA FORET GASSELIN, SANCERRE, FR	\$55	
LE PETIT COQUEREL SAUVIGNON BLANC, CALISTOGA, CA	\$60	
RÉVA "BIANCO" SAUVIGNON BLANC BLEND, LANGHE	\$48	
LA SCOLCA "WHITE LABEL" (CORTESE), GAVI	\$12	\$42
LA SCOLCA "BLACK LABEL" (CORTESE), GAVI DEI GAVI	\$85	
VIETTI ROERO ARNEIS, PIEDMONT	\$14	\$48
ARGIOLAS VERMENTINO DI SARDEGNA, SARDINIA	\$48	
LIOCO CHARDONNAY, SONOMA COUNTY, CA	\$15	\$52
BRAMITO CHARDONNAY, UMBRIA	\$13	\$45
BENEFIZIO "POMINO" RISERVA CHARDONNAY, POMINO	\$85	
ARNOT-ROBERTS "TROUT GULCH" CHARDONNAY, SANTA CRUZ, CA	\$95	
VINCENT GIRARDIN MERSAULT LES NARVAUX '16, FR	\$150	
NICKEL & NICKEL "TRUCHARD" CHARDONNAY, CARNEROS, CA	\$18	\$68
KOSTA BROWNE CHARDONNAY '17, RUSSIAN RIVER VALLEY, CA	\$145	
LIVIO FELLUGA "TERRE ALTE" FRIULANO BLEND '15, ROSAZZO	\$135	
HEITZ CELLAR ROSE OF GRIGNOLINO, ST. HELENA, 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

RED

	GLS	BTL
SANT'ELENA CABERNET FRANC '11, FRIULI	\$12	\$40
TRAMIN PINOT NERO RISERVA, TRENINO-ALTO ADIGE	\$40	
THE HILT "ESTATE" PINOT NOIR, STA. RITA HILLS, CA	\$17	\$65
LITTORAI "LES LARMES" PINOT NOIR '18, ANDERSON VALLEY, CA	\$110	
DOMAINE SERENE EVENSTAD RESERVE PINOT NOIR '16, WILLAMETTE, OR	\$125	
MASSOLINO DOLCETTO D'ALBA, PIEDMONT	\$40	
MICHELE CHIARLO "CIPRESSI" BARBERA NIZZA, PIEDMONT	\$14	\$48
VIETTI "VIGNE SCARRONE" BARBERA D'ALBA '16, PIEDMONT	\$125	
BOFFA BARBARESCO (NEBBIOLO), PIEDMONT	\$17	\$65
CASTELLO DI NEIVE, SANTO STEFANO BARBARESCO (NEBBIOLO) '12, PIEDMONT	\$95	
MUSELLA VALPOLICELLA SUPERIORE "RIPASSO", VENETO	\$60	
VIE CAVE MALBEC, TUSCANY	\$50	
NOZZOLE CHIANTI CLASSICO RISERVA (SANGIOVESE), TUSCANY	\$14	\$48
DUCALE ORO CHIANTI CLASSICO GS (SANGIOVESE), TUSCANY	\$75	
SALCHETO VINO NOBILE DI MONTEPULCIANO (SANGIOVESE), TUSCANY	\$55	
FONGOLI "FRACANTON" MONTEFALCO SAGRANTINO, UMBRIA	\$85	
AL PASSO IGT SANGIOVESE/MERLOT, TUSCANY	\$12	\$42
GAJA "SITO MORESCO" NEBBIOLO BLEND, LANGHE, PIEDMONT	\$25	\$90
GUIDALBERTO BY SASSICAIA IGT CABERNET BLEND, TUSCANY	\$90	
BRANCAIA "ILATRIA" IGT CABERNET BLEND '14, TUSCANY	\$115	
GAJA CA'MARCANDA "MAGARI" IGT CABERNET FRANC BLEND '16, TUSCANY	\$150	
TIGNANELLO IGT CABERNET BLEND '16, TUSCANY	\$195	
SASSICAIA CABERNET BLEND '16, BOLGHERI, TUSCANY	\$395	
SOLAIA IGT CABERNET BLEND '14, TUSCANY	\$450	
CHATEAU DE BEUCASTEL CHATEAUNEUF-DU-PAPE '14, FR	\$150	
ROCCHES COSTAMAGNA BAROLO (NEBBIOLO), PIEDMONT	\$20	\$75
ALDO CONTERNO "BUSSIA" BAROLO (NEBBIOLO) '15, PIEDMONT	\$150	
SEGHESSIO "OLD VINE" ZINFANDEL, SONOMA, CA	\$55	
HALL MERLOT, NAPA, CA	\$75	
BELPOGGIO BRUNELLO DI MONTALCINO (SANGIOVESE) '14, TUSCANY	\$23	\$80
CASTEL GIOCONDO BRUNELLO DI MONTALCINO (SANGIOVESE) '12, TUSCANY	\$125	
LE MACIOCHE BRUNELLO DI MONTALCINO (SANGIOVESE) '10, TUSCANY	\$145	
CASTELLO DI BOLGHERI "VARVARA" CABERNET, TUSCANY	\$50	
CANVASBACK CABERNET, RED MOUNTAIN, WA	\$15	\$52
JORDAN CABERNET '15, ALEXANDER VALLEY, CA	\$95	
YATIR FOREST CABERNET BLEND '14, ISRAEL	\$125	
COL SOLARE CABERNET BLEND '15, COLUMBIA VALLEY, WA	\$120	
SINEGAL ESTATE CABERNET, NAPA VALLEY, CA	\$21	\$80
SCHRADER "DOUBLE DIAMOND" CABERNET '17, OAKVILLE, CA	\$140	
JONATA "EL DESAFIO" CABERNET '15, BALLARD CANYON, CA	\$195	
CROWN POINT CABERNET '16, HAPPY CANYON SANTA BARBARA, CA	\$225	
TAURASI RADICI RISERVA (AGLIANICO) '14, CAMPANIA	\$125	
ZYME AMARONE DELLA VALPOLICELLA (CORVINA BLEND) '11, VENETO	\$245	
ZENATO AMARONE DELLA VALPOLICELLA (CORVINA BLEND) '15, 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.