

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	\$18
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
CLASSIC ITALIAN COMBO artisan charcuterie, mozzarella, hot pepper relish, oil and vin	\$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	\$29
PESTO CRUSTED SALMON filleted in house daily and served with our seasonal vegetable	\$32
CHICKEN PICCATA lemony chicken served with a kale salad	\$23
ROASTED CHICKEN natural chicken with warm panzanella, currants and pine nuts	\$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 broccolini and polenta	\$45

SIDES \$8 EACH

SEASONAL VEGETABLE

rotating selections

SAUTEED MUSHROOMS

seasonal mushrooms with garlic and thyme

POLENTA

fresh shucked corn and chives

HEIRLOOM CARROTS

whipped ricotta and pistachios

WHITE BEANS

Italian sausage and sage

BROCCOLINI

marcona almonds and Reggiano

STARTERS

HOUSEMADE FOCACCIA with whipped ricotta, roasted garlic and thyme	\$10
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
KALE & CHICKEN SALAD roasted chicken, 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

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	\$27
PESTO CRUSTED SALMON filleted in house daily and served with our seasonal vegetable	\$29
CHICKEN PICCATA lemony chicken served with a kale salad	\$19
ROASTED CHICKEN natural chicken with warm panzanella, currants and pine nuts	\$22
CENTER CUT FILET hand cut USDA Prime, broiled and served with a caesar salad	\$38

SIDES \$7 EACH

SEASONAL VEGETABLE
rotating selections

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

ASTI 76
tito's, lemon, moscato d'asti, cucumber

ITALIAN MARTINI
zephyr gin, italicus, dolin dry vermouth

BIANCO DAISY
espolon blanco, montenegro, almond, lemon

PAPER PLANE
angel's envy, aperol, lemon juice, amaro

QUATTRO DITA
redemption rye, campari, cynar, sweet vermouth

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
APERTURE SAUVIGNON BLANC, SONOMA, CA	\$55	
MICHEL REDDE ET FILS SANCERRE, FR	\$65	
LA SCOLCA "WHITE LABEL" (CORTESE), GAVI	\$12	\$42
LA SCOLCA "BLACK LABEL" (CORTESE), GAVI DEI GAVI	\$85	
VIETTI ROERO ARNEIS, PIEDMONT	\$14	\$48
CHATEAU LA NERTHE CHATEAUNEUF-DU-PAPE BLANC, FR	\$95	
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	
ATTEMS "CUPRA RAMATO" ROSE OF PINOT GRIGIO, VENEZIA	\$12	\$42
BEDROCK "LULU" ROSE OF MOURVEDRE, SONOMA, CA	\$55	
ALIE "ROSATO" ROSE OF SYRAH, TUSCANY	\$14	\$48
HEITZ CELLAR ROSE OF GRIGNOLINO, ST. HELENA, CA	\$50	

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 '17, PIEDMONT	\$125	
BOFFA BARBARESCO (NEBBIOLO), PIEDMONT	\$17	\$65
CASTELLO DI NEIVE, SANTO STEFANO BARBARESCO (NEBBIOLO) '14, 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 '17, FR	\$150	
ROCCHES COSTAMAGNA BAROLO (NEBBIOLO), PIEDMONT	\$20	\$75
ALDO CONTERNO "BUSSIA" BAROLO (NEBBIOLO) '15, PIEDMONT	\$150	
SEGHESIO "OLD VINE" ZINFANDEL, SONOMA, CA	\$55	
HALL MERLOT, NAPA, CA	\$75	
BELPOGGIO BRUNELLO DI MONTALCINO (SANGIOVESE) '15, 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 '16, ALEXANDER VALLEY, CA	\$95	
YATIR FOREST CABERNET BLEND '14, ISRAEL	\$125	
COL SOLARE CABERNET BLEND '16, 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.