



## Soup & Salads

*g* **CHEF BETANIA'S MINISTRONE (V)** 9  
classic preparation, Tuscan beans, root vegetables, fregola, aromatics

**ITALIAN WEDDING SOUP** 9  
chicken meatballs, acini de pepe, spinach, chicken brodo

*g* **CAESAR** 13  
baby romaine lettuces, shaved pecorino, Gianni croutons, white anchovy, classic Caesar dressing

*g* **TARTUFATA (GF) (V)** 16  
baby gem lettuces, Parmigiano Reggiano, shoestring potatoes, truffle, lemon vinaigrette

**MISTA (GF) (V)** 14  
Gamble Creek Organic lettuce, heirloom tomato, Kalamata olive, onion, ricotta salata, za'atar vinaigrette

**LITTLE GEM** 14  
Hammock Greens living lettuce, herb breadcrumbs, grated egg, torn herbs, bacon vinaigrette

## Small Plates

**RICOTTA (V)** 8  
housemade ricotta cheese, Sicilian olive oil, maldon salt, Gianni breadcrisps

**BURRATA (GF) (V)** 19  
Imported 100% grass-fed bufala milk, tomato, basil, white balsamic, Sicilian olive oil

**BEETS (GF) (V)** 14  
housemade whipped ricotta, multicolor beets, hazelnuts, peperonata, fig-cranberry mostarda

**CAULIFLOWER (GF) (V)** 13  
wood roasted, pine nut-almond gremolata, currants, pickled peppers, mint, basil, limoncello yogurt

**BRUSSELS SPROUTS (GF) (V)** 13  
caramelized, honey-balsamic, pomegranate, golden raisin, marcona almonds, Mediterranean yogurt

**ITALIAN CHEESE BOARD (V)**  
truffle pecorino, aged Parmigiano Reggiano, robiola bosina, truffle honey, stone fruit jam, house bread crisps  
\$8 per cheese

**PROSCIUTTO DI SAN DANIELE (GF)** 30  
24-month cure, with pear

**PROSCIUTTO DI PARMA (GF)** 30  
30-month cure, with melon

**OCTOPUS (GF)** 18  
white bean crema, harissa, pistachio-Kalamata tapenade, celery

**MUSSELS** 17  
white wine, garlic, tomato, aromatics, crusty bread

*g* **EGGPLANT PARMIGIANA (V)** 15  
crispy eggplant, eggplant caviar, tomato-balsamic jam, mozzarella, basil, herbed breadcrumbs

**MEATBALLS** 15  
housemade ricotta, tomato sauce, basil, Parmigiano Reggiano

*g* **CALAMARI CLASSIC** 18  
crispy calamari, banana peppers, toasted paprika aioli, pomodoro

## Pasta

**FETTUCCINE ALFREDO (V)** 14 / 26  
Parmigiano Reggiano, pecorino Romano, roasted garlic, light cream chicken II I shrimp 15

**PENNE ALLA VODKA (V)** 14 / 26  
light cream, sun-dried tomato, balsamic, Grana Padano, basil chicken II I shrimp 15

**BUCATINI CACIO E PEPE (V)** 17 / 28  
pecorino Romano, Parmigiano Reggiano, cracked black pepper

*g* **SPAGHETTI & MEATBALLS** 18 / 30  
tomato sauce, pork & veal meatballs, basil

*g* **CAPELLINI ALLA CHECCA (V)** 17 / 28  
grape tomatoes, garlic, basil, stracciatella, light tomato sauce

*g* **TAGLIATELLE AL RAGU** 19 / 32  
classic beef & pork bolognese, Parmigiano Reggiano, fresh herbs

**LINGUINE VONGOLE** 28 / 39  
clams, fresh garlic, white wine-lemon vongole sauce, red pepper flakes, seasoned crumbs

**BUTTERNUT SQUASH RAVIOLI (V)** 17 / 28  
roasted winter squash, house ricotta, brown butter-balsamic, fresh sage, amaretti-pecan crumble, bourbon infused maple syrup

**LASAGNA** 28  
ground beef and pork, housemade ricotta cheese, Parmigiano Reggiano, mozzarella

## Pizza

FROM THE WOOD-BURNING OVEN  
*Pizza dough made in-house daily*

**MARINA VANOFF** 15  
*All Charities Auction Winning Specialty Pizza*  
house honey BBQ, chicken breast, smoked mozzarella, caramelized red onions, cilantro leaves

**MARGHERITA (V)** 13  
bufala mozzarella, San Marzano tomatoes, torn basil, Sicilian olive oil

**PEPPERONI** 14  
smoked pepperoni, San Marzano tomatoes, mozzarella, Parmigiano Reggiano

**SAUSAGE** 14  
house fennel sausage, herb ricotta, caramelized onion jam, pecorino, pickled sweet peppers

**FUNGHI E TARTUFO** 16  
cremini mushroom, burrata, prosciutto di Parma, black truffle, arugula

## From the Sea

*Your choice of fish and preparation style listed below*

**BRANZINO 40 SALMON 42 RED SNAPPER 45**

**RISOTTO (GF)**  
saffron risotto, shrimp, peeled tomatoes, artichokes, lemon, olive crumble, olive oil, basil

**GNUDI**  
housemade ricotta-parmesan gnudi, wilted leeks, tomato-pepper agrodolce, hen of the woods mushroom, hazelnut crumble, lobster emulsion

**FONDUTA (GF)**  
fontina potato purée, house fennel sausage, bitter greens, Tuscan beans, stone fruit compote, veal jus

## From the Land

*g* **VEAL PICCATA** 42  
lemon, caper, zucchini, celery root, artichoke, fresh herbs

*g* **VEAL PARMIGIANA** 42  
boneless veal loin, seasoned crumbs, peeled tomato, mozzarella, basil, spaghetti

**VEAL OSSOBUCO** 48  
balsamic cippolini onions, cremini mushroom, white polenta, tomato, marsala

**VEAL CHOP (GF)** 56  
14oz bone-in veal chop, potato purée, shaved Brussels sprouts, fig-cranberry mostarda, oxtail-green peppercorn reduction

*g* **CHICKEN PARMIGIANA** 29  
seasoned crumbs, peeled tomato, mozzarella, basil, spaghetti

**CHICKEN FRA DIAVOLO (GF)** 29  
classic brick style, stone ground polenta, sliced garlic, Calabrian chiles, cherry tomato, fresh herbs, natural pan sauce

**FILET MIGNON (GF)** 46  
Greater Omaha 6oz beef tenderloin, roasted potatoes, root vegetables, Brussels sprouts, peppercorn oxtail sauce

## Fresh Truffle

*Add to any dish of your choice*

**BLACK PERIGORD** 45

*Please ask your server for gluten-free modifications. (V) = Vegetarian (GF) = Gluten-Free Prepared in our kitchen that commonly handles wheat product and other grains. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



## Signature Cocktails

\$15 each

### SANGRIA (Napoli)

Cabernet OR Chardonnay, St. Germain Liqueur, Prosecco, Lemon Juice, Peach Purée, Citrus

### LAMPONE MARTINI (Sicily)

ORC Patrón Reposado Tequila, St. Germain Elderflower Liqueur, Lime Juice, Raspberry Purée, Lime

### CETRIOLO MARTINI (Apulia)

Tanqueray Gin, St. Germain Elderflower Liqueur, Lemon Juice, Blue Agave Nectar, Cucumber, Mint

### SARDO MARTINI (Sardinia)

Deep Eddy Grapefruit Vodka, Mirto Italian Liqueur, St. Germain Elderflower Liqueur, Lime Juice, Basil

### GIANNI SBAGLIATO (Lombardia)

Campari Liqueur, Carpano Punt E Mes Liqueur, Prosecco, Orange

### BACIO ITALIANO (Rome)

Grey Goose, Prosecco, Luxardo Syrup, Lime Juice, Passion Fruit Purée, Luxardo Cherry

### ITALIAN MARGARITA (Milano)

Patrón Tequila, Amaretto Liqueur, Blue Agave Nectar, Orange & Lime

### BOBOLI'S GARDEN (Florence)

Islamorada Hibiscus Gin, St. Germain Elderflower Liqueur, Basil Syrup, Lemon Juice, Flower

### SMOKY POMPELMO (Basilicata)

Illegal Mezcal, Grapefruit Juice, Lime Juice, Rosemary Syrup, Black Salt Rim, Lime and Rosemary

### OLD FASHIONED ITALIANO (Toscana)

Buffalo Trace Bourbon, Amaro Averna, Simple Syrup, Orange & Luxardo Cherry

## Beers

OCEAN REEF 'THE POINT' IPA (16 oz) 9 EA

DOMESTIC 5.50 EA

Bud Light, Miller Lite, Michelob Ultra

IMPORTED & SPECIALTY BEERS 6.50 EA

Peroni Nastro Azzurro, Heineken, Blue Moon, Funky Buddha Vibein' Groovable Lager, Lagunitas DayTime IPA, Sandbar Sunday Wheat Ale, Athletic Brewing Company N/A, Omision Pale Ale (Gluten-Free)

## Prosecco, Champagne & Sparkling

	G	Q	B
Sparkling Brut, Chandon, California, 187ml			16
Sparkling Brut Rosé, Piper-Sonoma, Sonoma, California	15		48
Prosecco, La Marca di Conegliano, Treviso, Veneto, Italy	12		35
Moscato d'Asti, Gancia, Piemonte, Italy	12		36
Champagne, Moët & Chandon Impérial, France, 187ml			30
Champagne, Veuve Clicquot Yellow Label, France			120
Champagne Rosé Brut, Billecart-Salmon, France			195
Champagne, Dom Pérignon, France			475

## White Wines & Rosé

Chardonnay, Ocean Reef Private Reserve, California	5	9	26
Sauvignon Blanc, Rodney Strong, Sonoma County, California	5	9	26
Pinot Grigio, Vicolo, delle Venezie, Veneto, Italy	5	9	26
Rosé, Moulin de Gassac "Guilhem", Languedoc, France	6	10	26
Chardonnay, Francis Coppola "Diamond Collection", California	10	14	35
Sauvignon Blanc, San Simeon, Paso Robles, California	10	14	35
Sauvignon Blanc, Momo, Marlborough, New Zealand	13	19	48
Chardonnay, Sonoma-Cutrer "RRR", Sonoma Coast, California	13	20	48
Rosé, Chateau d'Esclans Whispering Angel, Provence, France	13	20	48
Turbiana, Tommasi Lugana Le Fornaci, Veneto, Italy	15	22	48
Pinot Grigio, Santa Margherita, Alto Adige, Italy	15	22	51
Vermentino di Gallura Superiore, Jankara, Sardinia, Italy	18	25	54
Chardonnay, Frank Family, Carneros, California	20	27	60
✶ Sauvignon Blanc, Rombauer, Napa Valley, California	20	27	60
Sancerre, Domaine Cherrier, Sancerre, France	21	28	63

## Red Wines

	G	Q	B
Cabernet Sauvignon, Ocean Reef Private Reserve, California	5	9	26
Red Blend, Ocean Reef Private Reserve, California	5	9	26
Pinot Noir, Oyster Bay, Marlborough, New Zealand	5	9	26
Cabernet Sauvignon, Austin Hope, "Quest", Paso Robles, California	10	14	35
Pinot Noir, Highlands Forty One, Monterey, California	10	14	35
Montepulciano d'Abruzzo, Il Feuduccio, Abruzzo, Italy	12	17	36
Nebbiolo, Ioppa, Colline Novaresi, Piemonte, Italy	14	21	47
Cabernet Franc, Le Monde, Friuli-Venezia Giulia, Italy	15	22	48
Chianti Classico, Marchesi Antinori "Pèppoli", Toscana, Italy	15	22	48
Pinot Noir, J Vineyards, Sonoma, Monterey, Santa Barbara, California	15	22	48
Super Tuscan, Brancaia "Tre", Toscana, Italy	15	22	48
Cabernet Sauvignon, Hess "Maverick Ranches", Paso Robles, California	15	22	48
Super Tuscan, Marchesi Antinori "Il Bruciato", Toscana, Italy	20	26	60
Super Tuscan, Tenuta dell'Ornellaia "Le Volte", Toscana, Italy	24	30	72
✶ Red Blend, Beringer "Q", Napa Valley, California	25	31	75

## Old World White Wines

Pinot Grigio, Gradis'Ciutta, Collio, Italy	48
Roero Arneis, Batasiolo, Piemonte, Italy	51
Chablis, Joseph Drouhin, Chablis, France	69
Chardonnay, Marchesi Antinori "Cervaro della Sala", Umbria, Italy	115
Chardonnay, Joseph Drouhin, Puligny-Montrachet, France	205

## New World White Wines

Sauvignon Blanc, Duckhorn, Napa Valley, California	50
Chardonnay, Duckhorn, Napa Valley, California	57
Chardonnay, Jordan, Russian River Valley, California	70
Sauvignon Blanc, Cakebread, Napa Valley, California	75
Chardonnay, Rombauer, Carneros, California	89
Chardonnay, Far Niente, Napa Valley, California	125

## Old World Red Wines

Super Tuscan, Tommasi "Rompicollo", Toscana, Italy	50
Montepulciano d'Abruzzo, Tiberio, Abruzzo, Italy	54
Rosso di Montalcino, Castello Banfi, Toscana, Italy	58
Château La Caze Bellevue, Saint-Émilion, France	60
Valpolicella Ripasso, Bertani, Veneto, Italy	61
Chianti Classico Riserva, Villa Antinori, Toscana, Italy	65
Barbera d'Alba, Conterno Fantino "Vignota", Piemonte, Italy	75
Super Tuscan, Fuligni "S.J.", Toscana, Italy	75
Burgundy, Domaine Gachot-Monot, Côte de Nuits-Villages, France	79
Barbaresco, Reversanti, Piemonte, Italy	80
Brunello di Montalcino, Caparzo, Toscana, Italy	99
Amarone della Valpolicella, Zenato, Veneto, Italy	110
Barolo, Gianni Gagliardo, Piemonte, Italy	110
Barolo, Prunotto, Piemonte, Italy	121
Amarone della Valpolicella, Bertani "Valpantena", Veneto, Italy	138
Brunello di Montalcino, Frescobaldi Castelfiggioco, Toscana, Italy	150
Super Tuscan, Le Serre Nuove dell'Ornellaia, Toscana, Italy	150
Sangiovese, Petrolo "Bòggina A", Toscana, Italy	150
Brunello di Montalcino, Castello Banfi, Toscana, Italy	154
Super Tuscan, Frescobaldi "Mormoreto", Toscana, Italy	180

## New World Red Wines

Malbec, Bramare, Mendoza, Argentina	60
Pinot Noir, Duckhorn "Migration", Sonoma Coast, California	60
Cabernet Sauvignon, DAOU "Reserve", Paso Robles, California	75
Pinot Noir, Lange "Ocean Reef Selection", Willamette Valley, Oregon	75
Pinot Noir, Patz & Hall, Sonoma Coast, California	80
Zinfandel, Orin Swift "8 Years in the Desert", California	82
Pinot Noir, Belle Glos "Las Alturas", Santa Lucia Highlands, California	85
Red Blend, Stags' Leap "The Investor", Napa Valley, California	87
Cabernet Sauvignon, Far Niente "Post & Beam", Napa Valley, California	90
Merlot, Duckhorn, Napa Valley, California	99
Pinot Noir, Walt "Blue Jay", Anderson Valley, California	99
Cabernet Sauvignon, Duckhorn, Napa Valley, California	120
Red Blend, Justin "Isosceles", Paso Robles, California	120
Pinot Noir, Paul Hobbs, Russian River Valley, California	126
Cabernet Sauvignon, Odette "Adaptation", Napa Valley, California	165
Cabernet Sauvignon, Silver Oak, Alexander Valley, California	184
Cabernet Sauvignon, Caymus, Napa Valley, California	192
Pinot Noir, Williams Selyem, Sonoma Coast, California	195
Cabernet Sauvignon, Spottswoode "Lyndenhurst", Napa Valley, California	201
Cabernet Sauvignon, Joseph Phelps, Napa Valley, California	225

G – Glass | Q – Quartino | B – Bottle

✶ indicates members' choice