Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

ANTIPASTI

WAGYU BEEF MEATBALL
bellwether ricotta 21

Burrata
tomato jam, basil oil, GF 19

PIZZA BAR

TRUFFLE MUSHROOM
roasted wild mushrooms, garlic cream, mozzarella, white truffle oil 21

CARNE
housemade fennel sausage, soppressata, pancetta bacon, prosciutto sausage, mozzarella 21

PROSCIUTTO SAUSAGE & BRUSSELS SPROUTS
roasted garlic, charred corn, shaved fingerling potato, white truffle oil 19

BURNT PEPPERONI
spicy tomato sauce, red chiles, mozzarella 19

MARGHERITA
mozzarella, tomato, fresh basil 18

TRUFFLE BURGER 35
chanterelle mushrooms, truffle butter, truffle aioli, truffle pecorino, brioche bun. served with parmesan truffle fries

add FRESH SHAVED TRUFFLE
to any dish, MP

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COCKTAILS

NO. 1 belvedere, prosecco, grapefruit, lemon, mint, strawberry 15

NO. 2 grey goose, blueberry lavender, lemon, peach, prosecco 15/50

NO. 3 absolut, pineapple, luxardo, turmeric syrup 13

NO. 4 plymouth, honey, lemon, pineapple 14

NO. 5 maker's mark, cold brew, winter spice, grapefruit 14

NO. 6 knob creek rye, milk stout, vanilla, bitters, brown sugar syrup 14

NO. 7 bulleit rye, mezcal, winter spice, bitters 14

NO. 8 don julio, mezcal, lemon, cinnamon apple syrup 16

NO. 9 corso blanco, grapefruit, lime, mango, smoked salt syrup 15/50

NO. 10 old forrester, earl grey syrup, tonic, bitters 15

NO. 11 hendricks, rosemary, grapefruit, lime 14

BEER

DRAFTS

312 Urban Wheat 7
Goose Island Green Line 7
Goose Island Next Coast IPA 8
Leguminas IPA 7
Pacifico 7
Stella Artois 8
Three Floyd's Gumballhead 9
Trumer Pils 7

BOTTLES & CANS

Amstel Light 6
Belle's Two Hearted 7
Buckler (non-alcoholic) 6
Bud Light 7
Cigar City Jal Alai IPA 7
Corona Premier 7
Goose Island Matilda 8
Guinness 8
Heineken 7
Hoegaarden 6
Leguminas A Little Sumpin Sumpin 8
Leguminas Lucky 13 Red Ale 9
Left Hand Nitro Milk Stout 9
Michelob Ultra Light 6
Peroni 6
Revolution Anti-Hero IPA 7
Shiner Bock 6
Stella Cidre 6
Two Brothers Prairie Path 7
Unibroue La Fin du Monde 9
Victoria 8
WarPigs Foggy Geeson 8

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LATE NIGHT

HOUSEMADE PASTA
MADE FROM SCRATCH DAILY.
GLUTEN FREE PASTA AVAILABLE

SQUID INK LINGUINE
grilled lobster tail, spicy lobster cream, 36

CHITARRA "CACIO E PEPE"
pecorino, pepper, bel pepper knolle cheese 21

GNOCCHI
truffle cream, fried sage, crispy pancetta 22

TROFIE ARRABIATA
tomatoes, chili flake, seasonal vegetable ragu, V 18

ORECCHIETTE
prosciutto sausage, watercress, chili flake, pecorino 21

AMATRICIANA IN A JAR
rigatoni, guanciale, chili, pecorino 22

BAKED LASAGNA
Bellwether ricotta, meat ragu, parmesan 22

PAPPARDELLE
bolognese, grated parmesan 21

BUTTERNUT SQUASH TORTELLACCI
parmesan brown butter, crispy sage 19

CAULIFLOWER RISOTTO
acorn squash, calabrian chili, corn sprouts, shishito peppers, sweet potato, aged balsamic, V 19

SPAGHETTI
jumbo lump crab, charred tomato, red chili & lemon cream sauce 29

TRUFFLE MUSHROOM
roasted wild mushrooms, garlic cream, mozzarella, white truffle oil 21

CARNE
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## WINE BY THE GLASS

### BUBBLES
- **Siena Sangria**
  - Red or white

### WHITES
#### ITALY
- Cusumano, **Etna Bianco**, alta mora, sicily (2018)
- Rocca, **Pinot Grigio**, veneto (2018)
- Inama, **Soave Classico**, veneto (2017)

#### ELSEWHERE
- Duckhorn, **Chardonnay**, decoy, sonoma county, ca (2017)
- Flowers Vineyards & Winery, **Chardonnay**, sonoma coast, ca (2018)
- Georg Albrecht Schneider, **Riesling**, kabinett, rheinhessen, ger (2018)
- Château d'Esclans, **Rosé**, whispering angel, provence, fra (2017)
- Wairau River, **Sauvignon Blanc**, marlborough, nz (2017)

### REDS
#### ITALY
- Fontanafredda, **Barberesco**, piedmont (2014)
- Casale dello Sparviero, **Chianti Superiore**, tuscany (2017)
- La Kiuva, **Picotendro**, arnad-montjovet, valle d'aosta (2018)
- Trerose, **Rosso di Montepulciano**, salterio, tuscany (2018)
- Tenuta di Arceno, **Super Tuscan**, il fauno di arcanum, tuscany (2019)

#### ELSEWHERE
- Daou, **Cabernet Sauvignon**, paso robles, ca (2018)
- Louis. M. Martini, **Cabernet Sauvignon**, sonoma county, ca (2016)
- Mt. Veeder, **Cabernet Sauvignon**, napa valley, ca (2016)
- Bodega Colome, **Malbec**, calchaqui valley, salta, arg. (2017)
- Matanzas Creek, **Merlot**, sonoma county, ca (2019)
- J vineyards, **Pinot Noir**, sonoma/monterey/santa barbara county, ca (2017)
- Siduri, **Pinot Noir**, willamette valley (2017)
- Ferrari-Carano, **Red Blend**, siena, sonoma county, ca (2016)

### SIENA SPRITZ
- **Grey Goose le Melon**, aperol, grapefruit, lemon, prosecco
- **Strawberry, Blackberry, Pineapple, Lime, Lemon 6**
- **Lavender, Lemon, Mint, Vital Proteins, Lavender Lemon Beauty Collagen 8**

### SIENA SANGRIA
- Red or white

### SPIRIT-FREE

**spirit-free (noun)**
1. A non-alcoholic drink consisting of a mixture of fresh juices, fruit, citrus, housemade syrups & non-alcoholic spirits

<table>
<thead>
<tr>
<th>No.</th>
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</tr>
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<tbody>
<tr>
<td>12</td>
<td>strawberry, blackberry, pineapple, lime, lemon</td>
<td>13</td>
<td>peach, ginger beer, lime, mint</td>
</tr>
<tr>
<td>25</td>
<td>lavender, lemon, mint, vital proteins</td>
<td>19</td>
<td>spice 94 seedlip non-alcoholic spirit, lemon, sparkling cider</td>
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