LATE NIGHT

Arugula Salad 12
feta vinaigrette, roasted tomatoes, red onion,
shaved parmesan

Roasted Meatballs 19
ricotta, basil, polenta bread

PIZZA

Bufala Mozzarella & Tomato 21
mozzarella, tomato sauce

Fireball Pepperoni 21
house made mozzarella, roasted tomato sauce

Carne 22
italian sausage, prosciutto cotto,
cherry smoked bacon, soppressata

Wild Mushroom 22
White truffle oil, fontina

Sausage & Pepper 22
nduja, fennel sausage, ricotta salata

Wagyu Meatball Calzone 22
mozzarella, pomodoro, basil,
garlic oil, parmesan

Most of our dishes can be modified to be Gluten & Vegan-friendly.
Please ask your server for options.

*Consuming undercooked meat, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.
COCKTAILS 14

No 4  jim beam black, meletti, le sirop winter spice, bitters

No 5  botanist, lavender honey, aperol, lillet rose, lemon, thyme, tonic

No 8  reyka, stirrings peach, prosecco, lime, ginger zest, mint

No 10 harradura, lime, grapefruit, smoked salt, rosemary

No 15 effen, lime juice, cherry lavender syrup, basil leaf, peychaud’s bitters

No 24 union mezcal, campari, luxardo abano, lime, tamarind chile, peychaud’s bitters

FROZEN APEROL SPRITZ 14

SIENA SANGRIA 13/48

add CBD to any cocktail, 6

WINE

scan to view wine list