

## • LATE NIGHT •

### **Arugula Salad** 12

feta vinaigrette, roasted tomatoes, red onion,  
shaved parmesan

### **Pasta & Meatballs** 21

roasted tomato sauce, wagyu meatball

## **PIZZA**

### **Bufala Mozzarella & Tomato** 19

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

V: Vegan

GF: Gluten Free

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 herradura, 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  
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## WINE

scan to view wine list

