

COCKTAILS

"THE RANGE"
WOODFORD RSV OLD FASHIONED
DON Q PRICKLY PEAR DAIQUIRI
"THE DIRTY BLUE"
DRIPPING SPRINGS MARTINI
TRES AGAVES MARGARITA
"SARDINIAN DAY DREAM"
WITH GUNPOWDER GIN
"RANCH WATER"
WITH EL TEQUILEÑO
HIBISCUS MEZCAL MULE
WITH 400 CONEJOS MEZCAL
"BEE'S KNEES" WITH HENDRICK'S GIN

SPRITZ BAR

STRAWBERRY-CAMPARI SPRITZ
APEROL SPRITZ
ST. GERMAIN SPRITZ
LEMONCELLO SPRITZ

FULL COCKTAIL, BEER & WINE LIST AVAILABLE

Italian Sodas

ALMOND - PEACH - VANILLA - LEMON ...5

CAST IRON PIZZA

Thin & Crispy. Our pizzas are served when ready, please allow up to 25 minutes.

CLASSIC MARGHERITA
MOZZARELLA, CHERRY TOMATO & SWEET BASIL ...17

WHITE TRUFFLE BIANCA
MOZZARELLA, PARMIGIANO, PECORINO, GORGONZOLA, ARUGULA & PROSCIUTTO DI PARMA ...22

WAGYU BEEF & CREMINI MUSHROOM
YELLOW ONION & OREGANO ...19

SPICY PEPPERONI WITH FRESH JALAPEÑO
RED CHILE, PEPPERONCINI & DILL RANCH ...18

HOUSE-MADE PASTA

CAMPANELLE* BOLOGNESE CLASSICO ...18

PAN SEARED POTATO GNOCCHI ARRIBIATA
WITH SAN MARZANO, CREAMY GORGONZOLA, RADICCHIO, CHIVES & WALNUT BREADCRUMBS ...22

CARNAROLI "KING RISOTTO"
WITH BUTTERNUT SQUASH, ROASTED PUMPKIN, CANDIED PEPITAS, CHARRED LEMON, PECORINO & BROWN BUTTER SAGE ...16 **GF**

CASARECCE*
WITH CARAMELIZED CAULIFLOWER, RED ONION, SMOKED GOUDA CREMA, PINK PEPPERCORN & TOASTED HAZELNUTS ...17

*Gluten Free Pasta Available ...5 Supplement

DOLCE

Desserts

"CRÈME BRÛLÉE" CHEESECAKE ...16
WHITE CHOCOLATE-VANILLA BEAN CHEESECAKE,
CARAMELIZED SUGAR AND STRAWBERRY THREE WAYS

NUTELLA MISSISSIPPI MUD PIE ...12

RICOTTA CAKE WITH ORANGE & ALMOND ...12

DINNER

ANTIPASTI & APPETIZERS

SIGNATURE SHRIMP TOSCANA
CRISPY SHRIMP WITH LEMON-CAPER AIOLI, CALABRESE OIL, DILL & PICKLED ONION ...17

FRIED CALAMARI "FRITO MISTO"
SHAVED ONION, FENNEL, LEMON & LEMON-CAPER AIOLI ...18

DEVILED EGGS "CARBONARA"
KEWPIE, PARMIGIANO-REGGIANO, BLACK PEPPER, CRISPY GUANCIALE & WHITE TRUFFLE OIL ...12

BAKED WAGYU MEATBALLS WITH BURRATA DI BUFALA
SUN-DRIED TOMATO PESTO, SAN MARZANO & SWEET BASIL ...16

WHITE TRUFFLE-PARMIGIANO "ASPEN FRIES" & GARLIC AIOLI ...12

BOLOGNESE-STUFFED ARANCINI: "ITALIAN RICE POPPERS"
MOZZARELLA & BLACK TRUFFLE AIOLI ...13

DUE POMODORI BRUSCHETTA & FRESH BASIL ...12

ARTISAN BREAD TOASTED WITH GARLIC BUTTER & FRESH HERBS ...4 per person

FORMAGGIO & SALUMI

HAND-PULLED MOZZARELLA
GARLIC BUTTERED TOAST, EVOO, SEA SALT & CRACKED PEPPER ...16

BURRATA DI BUFALA
TOMATO JAM, FRESH BASIL & BASIL OIL ...17

CAPRESE
SLOW ROASTED TOMATO, FRESH MOZZARELLA, PISTACHIO PESTO & BASIL OIL ...14

INSALATE & ZUPPA

TABLESIDE CAESAR SALAD
HAND-MULLED & TOSSED TABLESIDE THIS CLASSIC CAESAR IS PREPARED WITH ORGANIC HEN EGG, WHITE ANCHOVY, PARMIGIANO-REGGIANO, EVOO & HOUSE-MADE CROUTONS. PREPARED FOR TWO ...23

MIXED FIELD GREENS WITH GRANNY SMITH APPLE
GOAT CHEESE, CANDIED PECANS & CHAMPAGNE VINAIGRETTE ...12

TUSCAN-STYLE PANZANELLA SALAD
GRILLED CRUNCHY SOURDOUGH, ARUGULA, PEPPERONCINI, PINE NUTS, ENGLISH CUCUMBERS, SMASHED TOMATO, PECORINO TOSCANO & RED WINE VINAIGRETTE ...15

CHEF'S SEASONAL BISQUE ...10

STEAK x SEAFOOD x FIELD

Entrees served with Crispy Tuscan Potatoes and Choice of Contorni

CAST-IRON BEEF FILET MIGNON ...48

GRILLED TUSCAN-MARINATED RIBEYE ...58

BISTECCA ALLA FIORENTINA

\$4.50 PER OUNCE

TRADITIONAL FLORENCE THICK CUT PORTERHOUSE.
PREPARED-TO-ORDER WITH OLIVE OIL AND CHARRED THYME.
LIMITED AVAILABILITY. PLEASE ALLOW ADDITIONAL TIME.

GRANDMA'S WAGYU MEATLOAF ...28
SWEET HONEY GLAZE & SAN MARZANO TOMATO SAUCE

PAN ROASTED ORA KING SALMON ...37

BACON & ROASTED GARLIC-CRUSTED PORK CHOP ...33

BLACK TRUFFLE-GLAZED ROASTED HALF CHICKEN ...26

CONTORNI

Shareable Sides ...12

CRISPY FRIED BRUSSELS SPROUTS
SPICY ALMOND NOUGAT & BLOOD ORANGE AGRODOLCE

CARAMELIZED CAULIFLOWER

CHERRY TOMATO-CUCUMBER SALAD GOAT CHEESE

GRILLED ASPARAGUS

CHARRED GREEN BEANS

PLEASE INFORM YOUR SERVER OF ALLERGY OR DIETARY RESTRICTIONS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

EXECUTIVE CHEF/OWNER: Jason Dady
OWNER: Jake Dady, Crystal Dady

MANAGERS: Amador Martinez
EXECUTIVE SOUS CHEF: Karl Bayman

COCKTAILS

"THE RANGE"
WOODFORD RSV OLD FASHIONED
DON Q PRICKLY PEAR DAIQUIRI
"THE DIRTY BLUE"
DRIPPING SPRINGS MARTINI
TRES AGAVES MARGARITA
"SARDINIAN DAY DREAM"
WITH GUNPOWDER GIN
"RANCH WATER"
WITH EL TEQUILEÑO
HIBISCUS MEZCAL MULE
WITH 400 CONEJOS MEZCAL
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STRAWBERRY-CAMPARI SPRITZ
APEROL SPRITZ
ST. GERMAIN SPRITZ
LEMONCELLO SPRITZ
FULL COCKTAIL, BEER & WINE LIST AVAILABLE

Italian Sodas

ALMOND - PEACH - VANILLA - LEMON ...5

FORMAGGIO & SALUMI

HAND-PULLED MOZZARELLA ...16
GARLIC BUTTERED TOAST, EVOO & CRACKED PEPPER
BURRATA DI BUFALA ...17
TOMATO JAM, FRESH BASIL & BASIL OIL
CAPRESE ...14
SLOW ROASTED TOMATO, FRESH MOZZARELLA,
PISTACHIO PESTO & BASIL OIL

INSALATE & ZUPPA

CAESAR SALAD ...13
MIXED FIELD GREENS SALAD ...12
TUSCAN-STYLE PANZANELLA SALAD ...14
CHEF'S SEASONAL BISQUE ...10

CONTORNI

Shareable Sides ...12
CRISPY FRIED BRUSSELS SPROUTS
GRILLED ASPARAGUS
CHARRED GREEN BEANS
CARAMELIZED CAULIFLOWER
CHERRY TOMATO-CUCUMBER SALAD

DOLCE

Desserts
"CRÈME BRÛLÉE" CHEESECAKE ...16
WHITE CHOCOLATE-VANILLA BEAN CHEESECAKE,
CARAMELIZED SUGAR AND STRAWBERRY THREE WAYS
NUTELLA MISSISSIPPI MUD PIE ...12
RICOTTA CAKE WITH ORANGE & ALMOND ...12

JOIN US AT THE BAR FOR HAPPY HOUR

WEEKDAYS FROM 3-6PM

EXECUTIVE CHEF/OWNER: Jason Dady
OWNER: Jake Dady, Crystal Dady

MANAGERS: Amador Martinez
EXECUTIVE SOUS CHEF: Karl Bayman

LUNCH

ANTIPASTI & APPETIZERS

SIGNATURE SHRIMP TOSCANA
CRISPY SHRIMP WITH LEMON-CAPER AIOLI, CALABRESE OIL, DILL & PICKLED ONION ...17
FRIED CALAMARI "FRITO MISTO"
SHAVED ONION, FENNEL, LEMON & LEMON-CAPER AIOLI ...18
DEVEILED EGGS "CARBONARA"
KEWPIE, PARMIGIANO-REGGIANO, BLACK PEPPER, CRISPY GUANCIALE & WHITE TRUFFLE OIL ...12
BAKED WAGYU MEATBALLS WITH BURRATA DI BUFALA
SUN-DRIED TOMATO PESTO, SAN MARZANO & SWEET BASIL ...16
WHITE TRUFFLE-PARMIGIANO "ASPEN FRIES" & GARLIC AIOLI ...12
BOLOGNESE-STUFFED ARANCINI: "ITALIAN RICE POPPERS"
MOZZARELLA & BLACK TRUFFLE AIOLI ...13
DUE POMODORI BRUSCHETTA & FRESH BASIL ...12

ARTISAN BREAD TOASTED WITH GARLIC BUTTER & FRESH HERBS ...4 per person

LUNCH SALADS

GRILLED CHICKEN CAESAR SALAD
CROUTONS, PARMIGIANO & CREAMY GARLIC CAESAR DRESSING ...16
PAN ROASTED SALMON MIXED FIELD GREENS SALAD
GRANNY SMITH APPLE, GOAT CHEESE, CANDIED PECANS & CHAMPAGNE VINAIGRETTE ...19
STEAK MEDALLION PANZANELLA SALAD
GRILLED CRUNCHY SOURDOUGH, ARUGULA, PEPPERONCINI, PINE NUTS, ENGLISH
CUCUMBERS, SMASHED TOMATO, PECORINO TOSCANO & RED WINE VINAIGRETTE ...24

ITALIAN SAMMY HOAGIE PROSCIUTTO, SOPPRESSATA, PESTO, ARUGULA,
OVEN DRIED TOMATO & MAYO WITH FRIES SERVED ON THE SIDE ...16

CAST IRON PIZZA

Thin & Crispy. Our pizzas are served when ready, please allow up to 25 minutes.

CLASSIC MARGHERITA MOZZARELLA, CHERRY TOMATO & SWEET BASIL ...17
WHITE TRUFFLE BIANCA
MOZZARELLA, PARMIGIANO, PECORINO, GORGONZOLA, ARUGULA & PROSCIUTTO DI PARMA ...22
WAGYU BEEF & CREMINI MUSHROOM YELLOW ONION & OREGANO ...19
SPICY PEPPERONI WITH FRESH JALAPEÑO
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RADICCHIO, CHIVES & WALNUT BREADCRUMBS ...22
CARNAROLI "KING RISOTTO" WITH BUTTERNUT SQUASH, ROASTED PUMPKIN, CANDIED PEPITAS,
CHARRED LEMON, PECORINO & BROWN BUTTER SAGE ...16 (GF)
CASARECCE* WITH CARAMELIZED CAULIFLOWER, RED ONION,
SMOKED GOUDA CREMA, PINK PEPPERCORN & TOASTED HAZELNUTS ...17

*Gluten Free Pasta Available ...5 Supplement

STEAK x SEAFOOD x FIELD

Entrees served with Crispy Tuscan Potatoes
CAST-IRON BEEF FILET MIGNON
... PETITE 25 ... DINNER 48
GRILLED TUSCAN-MARINATED RIBEYE ...58
GRANDMA'S WAGYU MEATLOAF ...22
SWEET HONEY GLAZE & SAN MARZANO TOMATO SAUCE
PAN ROASTED ORA KING SALMON ...28

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