



LUNCH

ANTIPASTI

CRISPY PROVOLONE 17
vodka sauce

NEAPOLITAN MEATBALLS 22
beef, pork, ricotta, pine nuts, tomato
passata, grana padano, fett'unta

**CRISPY RHODE
ISLAND CALAMARI 24**
gluten-free, cherry pepper,
spicy remoulade, passata

RICOTTA FETT'UNTA 14
whipped, sea salt

GRIDDLED BROCCOLI 16
whipped ricotta, marjoram, chili,
pangrattato

FRENCH FRIES 7
served with ketchup or spicy aioli

ARUGULA 19
fennel, pomodorini, lemon, olive oil,
avocado, shaved grana padano

ENTRÉES

sub gluten-free spaghetti +2

PERSIAN CUCUMBER & CHICKEN 26
spicy eggplant & zucchini, sott'olio, garbanzo, stracciatella

KALE & KANPACHI* 31
almond dressing, avocado, cilantro, kanpachi crudo, serrano, & ponzu

AJI VERDE SALMON CAESAR* 31
local greens, colatura cacio e pepe dressing, pangrattato

CHICKEN PARM SANDWICH 22
stracciatella, tomato passata, basil

CHICKEN PESTO SANDWICH 22
almond-pesto aioli, provolone, avocado, arugula

SEARED SALMON 34
aji verde, broccolini, grana padano,
toasted quinoa

SPICY RIGATONI 25
alla vodka

TONNARELLI 24
cacio e pepe, single origin black pepper

CAPELLINI 24
jame's pomodoro, basil, parmigiano

MANDILLI 24
silky almond-pine nut pesto

TAGLIATELLE BOLOGNESE 25
braised pork and beef "delle quattro stagioni", parm fonduta

PIZZE

make it saka-style for the crust +7

MARGHERITA 25
the usual

COPIONE 26
soppressata, honey, chili

VODKA 27
vodka sauce, pickled fresno,
basil, stracciatella

*We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We do not recommend gluten-free pastas for individuals with celiac or severe gluten-intolerance. We are a cashless restaurant, grazie!



BIBITE

BICCHIERE

BIANCHI/ROSATI

PROSECCO 17/65

sorelle bronca, modi, veneto

PINOT GRIGIO 17/65

fasoli gino, friuli

VERMENTINO 17/65

piero mancini, sardinia

SAUVIGNON BLANC 20/77

weingut niklas, alto adige

CHARDONNAY 19/73

lumen, santa maria

SAUVIGNON (ORANGE) 17/65

carpe noctem, kaizen, santa barbara *(natural)*

ROSÉ 16/61

jumbo time wine, mendocino

ROSSI

PINOT NOIR 20/77

presqu'ile, santa barbara

CHIANTI CLASSICO 18/69

querceto di castellina, 'l'aura', toscana

BARBERA 17/65

cascina val del prete, piemonte

SUPER TUSCAN 21/81

montepeloso, 'a quo', toscana

NEBBIOLO 20/77

cantina principiano, piemonte

CABERNET SAUVIGNON 22/85

roman ceremony, santa ynez

Reserve wine list available upon request.

COCKTAILS



MEMENTO MORI MARTINI 23

gin or vodka, dry, dirty, or filthy, olives or twist, shaken tableside

SPRITZ 20

aperol or campari, prosecco, citrus smash

BELLEZZA 21

nosotros tequila, aperol, bill's honey,
cucumber, mint

LIMONCELLO DROP 21

caravella limoncello, hendrick's gin,
st. germain

LUSTY MARTINI 21

svedka vanilla vodka, passionfruit, campari,
lime, champagne float

ESPRESSO MARTINI 21

on tap, vodka, grind espresso liqueur

HOT GIRL SUMMER 21

miles gin, sarti, citrus cordial

REBECCA'S "MARGHERITA" 21

sub los vecinos mezcal +1 | make it spicy +2
pueblo viejo blanco, basil, gran gala,
citrus cordial, salt air

PERFECT OLD FASHIONED 21

eagle rare, buffalo trace, champagne sirop,
pu-erh, dash of fino sherry

MOCKTAILS

COOL AS A CUCUMBER 12

clarified raspberry, lemongrass, makrut lime, citrus

LIGHT & STORMY 12

lemon, ginger, makrut lime, mint

BIRRE, ET AL.

SKYDUSTER SUPER DRY LAGER *(on draft)* 12

MENABREA BLONDE LAGER 12

BOTTLE LOGIC IPA *(on draft)* 12

BEST DAY HAZY IPA N/A *(non-alcoholic)* 10

*We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We do not recommend gluten-free pastas for individuals with celiac or severe gluten-intolerance. We are a cashless restaurant, grazie!