



CAST IRON PIZZA

SOPPRESETTA, SAN MARZANO TOMATO
AND SPICY PEPPERONCINI \$15

PROSCIUTTO DE PARMA, BURRATA,
ARUGULA AND CALABRESE PEPPER \$17

“PIZZA BIANCA”
MOZZARELLA, RICOTTA,
RED ONION AND OREGANO \$15

*PIZZAS ARE SERVED WHEN READY;
PLEASE ALLOW UP TO 25 MINUTES.*

ANTIPASTI

CANNELLINI WHITE BEANS WITH GREMOLATA \$6

ROASTED GOLDEN BEETS WITH ORANGE \$7

WHITE TRUFFLE OIL “DEVILED EGGS”
WITH KEWPIE AND CACIO Y PEPE \$6

CHILLED WHOLE ARTICHOKE
WITH LEMON-CAPER AIOLI \$8

TUSCAN FARRO SALAD WITH FRESH MINT,
PARMIGIANO-REGGIANO AND
WALNUT VINAIGRETTE \$6

DRINKS

ITALIAN SODAS \$3.25

ALMOND
PEACH
VANILLA
LEMON

ORGANIC ICED TEA \$3

ILLY DARK ROAST COFFEE \$4

RUFFINO PROSECCO \$9

ITALIAN SPRITZ \$9
CLASSIC APERITIF OF PROSECCO,
APEROL OR CAMPARI
& SPLASH OF SODA

FEUDI DI SAN GREGORIO
ROSÉ OF ANGLIANICO \$10

COCKTAIL, BEER & WINE
SELECTIONS AVAILABLE

INSALATE

TRE’S MARKET SALAD M/P

CLASSIC CAESAR SALAD
WITH CROUTONS, BLACK PEPPER
AND PARMIGIANO-REGGIANO \$8

HOUSE ITALIAN SALAD WITH ARTICHOKE,
HEARTS OF PALM, OLIVE
AND ITALIAN DRESSING \$9

SPANISH GAZPACHO
WITH BLOOD ORANGE CREMA AND OLIVE OIL \$9

FORMAGGIO & SALUMI

HAND-PULLED FRESH MOZZARELLA
WITH BUTTERED TOAST \$12.50

BUFALA MILK BURRATA WITH STRAWBERRY,
BASIL AND BALSAMIC REDUCTION \$14

SLOW ROASTED TOMATO CAPRESE
WITH FRESH MOZZARELLA AND BASIL OIL \$9

SEASONAL CHEESE AND SALUMI BOARD \$26

CONTORNI

SHAREABLE SIDES

SUMMER SQUASH WITH MINT,
TOMATO AND RED CHILE FLAKES \$8

SWEET CORN AND BASIL RISOTTO
WITH PARMIGIANO-REGGIANO \$11

DAILY FARMERS MARKET SELECTION M/P

ENTRATA

ENTRÉES

TUSCAN MARINATED WAGYU SIRLOIN
WITH FRESH GARDEN TOMATOES,
EXTRA VIRGIN OLIVE OIL AND SEA SALT \$38

“CRISPY SKIN” RAINBOW TROUT
WITH SALSA VERDE \$22

LEMON AND OREGANO ROASTED CHICKEN
CELERY, GREEN OLIVE AND CUCUMBER \$24

PASTA

HOUSE-MADE

CAMPANELLE BOLOGNESE \$16

PAN SEARED POTATO GNOCCHI WITH MUSHROOM BISQUE,
FRESH THYME AND PARMIGIANO-REGGIANO \$18

SMOKED GOUDA WHITE TRUFFLE RADIATORE
WITH BROWN BUTTER CAULIFLOWER,
CHARRED LEMON, CHIVE AND HAZELNUTS \$17

SPAGHETTI WITH 44 FARMS MEATBALLS,
SAN MARZANO TOMATO AND BLACK PEPPER CREMA \$18

FUSILLI WITH SUMMER CORN, HEIRLOOM TOMATO,
FRESH JALAPEÑO, GARLIC BREADCRUMBS AND BASIL \$15

ORECCHIETTE PASTA WITH PORK BELLY AND “ARRABBIATA” SHRIMP,
TOMATO FONDUE, CITRUS BUERRE BLANC AND OREGANO OIL \$28

GLUTEN FREE FRESH PASTA AVAILABLE ~ \$3 SUPPLEMENT

DOLCE

DESSERT

NUTELLA X3 \$7

MILK CHOCOLATE BUDINO WITH SALTED CARMEL MASCARPONE MOUSSE,
CANDIED HONEY-SALTED PEANUTS AND VANILLA BEAN CHANTILLY \$9

LEMON RICOTTA CAKE WITH SUMMER STRAWBERRIES,
AMARETTO, WHIPPED CREAM AND ALMOND NOUGAT \$8

WE CAN ACCOMMODATE ALLERGY OR DIETARY RESTRICTIONS.
PLEASE ASK YOUR SERVER.

EXECUTIVE CHEF/OWNER: JASON DADY
OWNER: JAKE DADY, CRYSTAL DADY
SOUS CHEF: ESTEBAN VALDEZ
GENERAL MANAGER: ASHLEY RABIN
DIRECTOR OF SALES: LIZA HILL



MUSEUM MEMBERS SAVE 10%
BECOME A MEMBER TODAY. ASK HOW.

WE’RE OPEN
TUESDAY—SATURDAY
8 A.M. TO 10 P.M.
SUNDAY
8 A.M. TO 8 P.M.