



## 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 \$10

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

FEUDI DI SAN GREGORIO  
ROSÉ OF ANGLIANICO \$12

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

## 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*

## 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

## DOLCE

*DESSERT*

NUTELLA X 3 \$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.