



ANTIPASTI

MARINATED OLIVES 10

FIRE & ICE 21

stracciatella & 'nduja with house bread

DUCK LIVER MOUSSE 15

quince mostarda with house bread

STRACCIATELLA & HOUSE BREAD 19

add cultured butter 4 add Don Bocarte anchovies 8

SALUMI 26

True Story Prosciutto Poconos, CA
Smoking Goose Finnochiona Chicago, IL
Prosciutto di Parma Black, Parma, Italy

FIRST

JAPANESE
SWEET POTATOES 19

kefir, chupon tomatillo,
tarragon and lovage

GREEN LETTUCES 19

sea lettuce, anchovy,
market herbs, pecorino fiore sardo
and caper breadcrumbs

WAGYU BEEF CARPACCIO 24

asian pears, piave vecchio,
and radicchio

MEATBALLS 16

beef, pork, parmigiano reggiano,
gremolata and basil

CRISPY SQUID 21

squid ink vinaigrette, lime,
serrano and shallot

HEIRLOOM TOMATOES 22

lemon, basil, parsley and walnuts

GRILLED ROMANO BEANS 22

salsa verde, gremolata bread crumbs
and lemon

WOOD ROASTED
SWEET PEPPERS 16

Jimmy Nardellos, fennel pollen, olive oil

SECOND

SPAGHETTINI CACIO E PEPE 22

pecorino romano and black pepper

LINGUINE CARBONARA 25

guanciale, pecorino romano
and black pepper

BUCATINI AMATRICIANA 24

guanciale, pecorino romano, tomato, chili

THIRD

AMERICAN WAGYU
ZABUTON STEAK 39

charcoal grilled with market greens
and crispy potatoes

CHEESEBURGER 22

with American cheese, white onion
and crispy potatoes

TRUE STORY SPARE RIBS 24

from the wood oven with fennel, lemon, and
black pepper

PIZZA

MARGHERITA 24

tomato, mozzarella, basil,
extra virgin olive oil

BEE STING 28

tomato, mozzarella, soppressata,
basil, chili, honey

THE DUJA VU 29

stracciatella, calabrian,
Jimmy Nardellos, basil

THE *jacaranda* 21

summer squash, roasted eggplant,
pickled peppers, calabrian pelati,
cilantro flowers

THE ROBERTA'S **1986** 26

lamb birria, salsa macha, cilantro, onion

LUPO 29

green garlic, pesto, mozzarella,
ricotta, prosciutto

ZEPHYR 25

squash blossom, squash,
stracciatella, lemon

WAINGRO 28

arrabbiata, mozzarella, parmigiano,
caciocavallo, meatballs, basil

\$3

basil
garlic
jalapeño
pepperoncini

red onions
parmigiano
pecorino

\$4

calabrian chili
olives
mushroom

mozzarella
ricotta
egg

\$6

anchovies
beef pepperoni
pork sausage

speck
prosciutto
guanciale
soppressata

DESSERT

SEASONAL ICE CREAM 8

TIRAMISU 16

BASQUE CHEESECAKE 14

'ALWAYS FOR PLEASURE!'

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.
Due to these circumstances we are unable to guarantee that any menu item can be completely allergens free. For more information please speak to a manager.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
20% automatic gratuity will be added to parties of 6 or more.