



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  
Broadbent Country Ham, Kuttawa Kentucky

FIRST

JAPANESE  
SWEET POTATOES 19

kefir, husk cherries, tarragon and lovage

GREEN LETTUCES 19

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

CRISPY SQUID 21

squid ink vinaigrette, lime, serrano and shallot

GRILLED SUNCHOKES 24

cashew cream, Khawadry dates , sunflower  
seeds, sea lettuce and brown butter

WAGYU BEEF CARPACCIO 24

hayicha persimmon, Jimmy Nardellos,  
piave vecchio with grilled lemon

MEATBALLS 16

beef, pork, parmigiano reggiano,  
gremolata and basil

GRILLED  
ROMANO BEANS 22

salsa verde, gremolata bread crumbs  
and lemon

WOOD ROASTED  
SWEET PEPPERS 16

Jimmy Nardellos, fennel pollen  
and olive oil

SECOND

SPAGHETTI  
CACIO E PEPE 22

pecorino romano and black pepper

LINGUINE  
CARBONARA 26

guanciale, pecorino romano  
and black pepper

RIGATONI  
AMATRICIANA 24

guanciale, pecorino romano,  
tomato and 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 pollen and lemon

PIZZA

THE PECORINO  
STRIKES BACK 26

fuyu persimmon, pecorino toscano,  
squash blossoms, black pepper

MARGHERITA 24

tomato, mozzarella, basil,  
extra virgin olive oil

THE *jacaranda* 21  
summer squash, roasted eggplant,  
pickled peppers, calabrian pelati,  
cilantro flowers

ROBERTA'S X  28

mozzarella, escarole, anchovies,  
egg, garlic chips

WAINGRO 28

arrabbiata, mozzarella, parmigiano,  
caciocavallo, meatballs, basil

THE DUJA VU 29

stracciatella, calabrian,  
Jimmy Nardellos, basil

BEE STING 28

tomato, mozzarella, soppressata,  
basil, chili, honey

\$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.