

APPETIZERS

TUNA TARTARE* - 22

olive dressing and calabrian chili

BURRATA - 24

pea pistou, warm pizza dough "al momento", mint

CRISPY CALAMARI - 22

parmesan cheese, lemon and salsa verde

ENDIVE CAESAR SALAD* - 15

endive, parmesan cheese, sourdough croutons
caesar dressing

CHOPPED SALAD - 18

chicory, cucumber, carrot, fennel, celery, salami
provolone, pepperoncini, radish and italian dressing

KALE & FENNEL SALAD - 16

red wine vinaigrette, goat cheese, apple
black pepper

HOUSEMADE BREAD

EXTRA VIRGIN OLIVE OIL - 3.50

PIZZA

RITA - 22

tomato, basil and fresh mozzarella, chili

ARUGULA - 18

crushed tomato, garlic, arugula and chili

LIMONE - 22

preserved lemon, fresh ricotta
fontina and parmesan cheese, chili

MUSHROOM - 28

mixed mushrooms, farm egg, garlic-parsley oil
three cheese

TRUFFLE SHUFFLE - 29

black truffle, three cheese and farm egg

SPICY SAUSAGE - 26

cippollini onion soubise, fresno chili and three cheese

PEPPERONI - 24

fresh mozzarella, tomato sauce

PASTA

ANGEL - 26

angel hair, golden garlic, jalapeño, herbs and fresh ricotta

PENNE - 24

penne with tomato sauce, fresh mozzarella, basil and chili

GHETTI CACIO E PEPE - 22

spaghetti with pecorino and parmesan cheese, black pepper

CARAMELLE - 29

stinging nettle, ricotta, fontina and fresh mozzarella filled pasta
braised morels and chili butter glaze

GUINE & CAMP - 34

linguine and shrimp scampi, white wine, calabrian chili and herbs

MEZZE RIGATONI - 32

beef and pork bolognese, "fly by jing" zhong
parmigiano reggiano cheese

TORI & AL'S - 28

radiator and meatballs, smoked chili tomato ragu

CHICKEN PARM - 28

panko breaded organic chicken breast
calabrian chili tomato sauce and fresh mozzarella

The FRENCHMAN'S DOUGH
DINNER MENU

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk and foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies.

COCKTAILS

SPRING APEROL SPRITZ - 18

Aperol Aperitivo, Oishii Omakase Strawberry Infused Grey Goose Vodka, Veuve Ambal Crémant de Bourgogne Orange

RASPBERRY LYCHEE BELLINI - 17

Veuve Ambal Crémant de Bourgogne, Lychee, Raspberry Elderflower, Lime

ROSÉ SANGRIA - 17

Casal de Ventozela Rosé, Bacardi Superior Rum Pineapple, Lavender, Mint

VODKA THYME LEMONADE - 18

Lemon Infused Grey Goose Vodka, Thyme, Lemon

CUCUMBER MARTINI - 18

Sipsmith Gin, Cucumber, Mint, Lemon

GARDEN MARGARITA - 19

Patrón Silver Tequila, Cointreau, Sugar Snap Pea Tarragon, Lime, Green Chili

JG MANHATTAN - 19

Knob Creek Rye Whiskey, Carpano Antica Formula Vermouth, Angostura Bitters, Luxardo Cherry

BEERS

LAGER Heineken - 10

LAGER Tecate Original - 8

IPA Sloop Brewing, Juice Bomb - 10

CIDER Graft, Lost Tropic - 11

NON-ALCOHOLIC GOLDEN ALE - 8

Athletic Brewing Co., Upside Dawn

WINE

SPARKLING

Glass Bottle

FRIZZANTE

Zardetto, Private Cuvée Brut, Veneto, IT NV 13

GUTTURNO FRIZZANTE ROSSO

Cordani, Magia, Emilia-Romagna, IT 2021 13 50

CHAMPAGNE

Baron-Fuenté, Grand Reserve, Brut, FR NV 375mL 42

CRÉMANT DE LOIRE ROSÉ

Arnaud Lambert, Brut, FR NV 70

FRIZZANTE Bisson, Trevigiana, IT 2021

55

MOSCATO La Spinetta, Asti, IT 2021

55

WHITE

CHARDONNAY

Thomas Labille, Chablis, Burgundy, FR 2022 20 78

FIANO

Tempa di Zoè, Asterias, Campania, IT 2022 17 66

PINOT GRIGIO

Dalia Maris, Delle Venezie, Veneto, IT 2023 13 50

SAUVIGNON BLANC Clement et Florian Berthier Sancerre, Loire Valley, FR 2022

22 86

VERDICCHIO

Sartarelli, Castelli di Jesi, Marche, IT 13 50

CATARRATTO Skin Contact

Caruso & Minini Arancino, Terre Siciliane IT 2022 16 62

ERBALUCE BLEND

Ioppa, San Grato, Alto Piemonte, IT 2022 58

FALANGHINA

Fattoria La Rivolta, Taburno, Campania, IT 2021 64

NASCETTA

Elvio Cogno, Anas-Cëtta, Piedmont, IT 2020 74

RIBOLLA GIALLA Primosic, Friuli, IT 2018

54

VERDICCHIO Bisci, Matelica, Marche, IT 2021

60

ROSÉ

Glass Bottle

CROATINA Cordero San Giorgio

Piasa Rosato, Oltrepò Pavese, IT 2022 16 62

GRENACHE Clos Cibonne

Tentations, Côtes de Provence, FR 2022 16

RED

MALBEC Domaine Cosse et Maisonnette

Solis, Cahors, FR 2019 14 52

NEBBIOLO Balgera

450, Rosso di Valtellina, Lombardy, IT 2016 17 66

PINOT NOIR

L'Oliveto, Russian River Valley, CA 2021 17 66

SANGIOVESE Bartoli Giusti

Rosso di Montalcino, Tuscany, IT 2021 16 62

SANGIOVESE BLEND Stolpman

Love You Bunches, Ballard Canyon, CA 2022 19 74

SUPER TUSCAN

Tolaini, Al Passo, Tuscany, IT 2020 19 74

AGLIANICO

Luigi Maffini, Kleos, Campania, IT 2020 58

CORVINA BLEND

Massimago, Amarone, Veneto, IT 2016 160

LAGREIN

Kellerei Terlan, Porphyriserva, Alto-Adige, IT 2019 98

MERLOT

Ermacora, Friuli-Venezia, IT 2020 70

NEBBIOLO

Luigi Oddero, Rocche Rivera, Barolo, IT 2011 239

PINOT NOIR

Pascal Jolivet, Attitude, Vin de Loire, FR 2020 66

SANGIOVESE

Villa Calcinaia, Chinati Classico, Tuscany, IT 2018 70

BRUNCH

BAKED EGGS - 22
broccoli rabe, cheddar cheese and bacon

COTTA CAKES - 22
baked ricotta pancake, berries and lemon curd

BACON, EGG, TINI - 24
bucatini, butter, pecorino and parmesan cheese
smoked bacon and poached egg

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provolone, pepperoncini, radish and italian dressing

KALE & FENNEL SALAD - 16
red wine vinaigrette, goat cheese, apple
black pepper

PIZZA

SMOKED SALMON - 22
everything crust and dill crème

RITA - 22
tomato, basil and fresh mozzarella, chili

ARUGULA - 18
crushed tomato, garlic, arugula and chili

LIMONE - 22
preserved lemon, fresh ricotta
fontina and parmesan cheese, chili

MUSHROOM - 28
mixed mushrooms, farm egg, garlic-parsley oil
three cheese

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angel hair, golden garlic, jalapeño, herbs and fresh ricotta

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penne with tomato sauce, fresh mozzarella, basil and chili

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panko breaded organic chicken breast
calabrian chili tomato sauce and fresh mozzarella

COCKTAILS

WINTER APEROL SPRITZ - 17

Aperol Aperitivo, Passion Fruit Infused Grey Goose Vodka
Veuve Ambal Crémant de Bourgogne
Meyer Lemon, Orange

ROSÉ PAPAYA SANGRIA - 17

Casal de Ventozela Rosé, Grapefruit Infused Roku Gin
Papaya, Cinnamon, Allspice

LEMON DROP - 16

Grey Goose Vodka, Lemon, Agave, Cinnamon
Peychaud's Bitters

SATSUMA BIJOU - 17

Roku Gin, Yellow Chartreuse, Satsuma Mandarin
Meyer Lemon, Sage

MEYER LEMON COLADA - 16

Cinnamon Infused Bacardi Superior Rum
John D. Taylor Velvet Falernum, Coconut, Meyer Lemon

GRAPEFRUIT MARGARITA - 19

Patrón Reposado Tequila, Grapefruit, Lime

SPICY WHISKEY SOUR - 18

Serrano Chili Infused Basil Hayden Bourbon Whiskey
Lustau Don Nuño Oloroso Sherry, Lemon, Lime

BEERS

LAGER Heneiken - 10

LAGER Tecate Original - 8

BLONDE ALE Birra Baladin Nazionale - 16

IPA Sloop Brewing, Juice Bomb - 10

CIDER Graft, Lost Tropic - 11

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Piasa Rosato, Oltrepò Pavese, IT 2022

Glass Bottle

16 62

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Tentations, Côtes de Provence, FR 2022

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Solis, Cahors, FR 2019

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CORVINA BLEND

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LAGREIN

Kellerei Terlan, Porphyriserva, Alto-Adige, IT 2019

98

MERLOT

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Luigi Oddero, Rocche Rivera, Barolo, IT 2011

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PINOT NOIR

Pascal Jolivet, Attitude, Vin de Loire, FR 2020

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SANGIOVESE

Villa Calcinaia, Chinati Classico, Tuscany, IT 2018

70

DESSERT

MARJOLENE CAKE - 16

hazelnut sponge, chocolate & hazelnut ganache, whipped cream, hazelnut praline

AMARENA CHERRY TART - 15

almond frangipane, amarena cherries
salted caramel almond icecream

WOOD FIRED CHEESECAKE - 14

rhubarb compote

BUTTERMILK PANNACOTTA - 12

vanilla and buttermilk pannacotta
macerated strawberries, almond brittle

COCKTAILS

ESPRESSO MARTINI - 18

Grey Goose Vodka

Mr Black Cold Brew Liqueur

Espresso Bean Infused Cazadores

Blanco Tequila, La Colombe Cold Brew

HOT BEVERAGES

Coffee - 4

Cappuccino - 6

Espresso - 4.5

Latte - 6

Americano - 5

TEAS - 6.5

Earl Grey

Mint Blend

Chamomile

Green

Rooibos