

APPETIZERS

GNOCO FRITTO - 21

24 month prosciutto di parma, stracciatella
fennel pollen

LEMON ARANCINI - 15

parmesan, gruyère, nishiki rice

BURRATA - 24

pea pistou, warm pizza dough, mint

CRISPY CALAMARI - 22

parmesan, lemon, salsa verde

TUNA TARTARE - 22

olive dressing, calabrian chili

ENDIVE CAESAR SALAD - 15

endive, parmesan, sourdough croutons
caesar dressing

CHOPPED SALAD - 18

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

HOUSEMADE BREAD

EXTRA VIRGIN OLIVE OIL - 3.50

PIZZA

SPICY SAUSAGE - 26

cippollini onion soubise, fresno chili, fontina
parmesan, fresh mozzarella

PRIMAVERA - 32

charred wild ramps, meyer lemon, jalapeño
fontina, stracciatella

LIMONE - 22

preserved lemon, chili, fresh ricotta
fontina, parmesan, fresh mozzarella

MARGHERITA - 22

tomato, basil, fresh mozzarella cheese, chili

ARUGULA - 18

crushed tomato, garlic, arugula, chili

PEPPERONI - 24

fresh mozzarella, tomato sauce

MUSHROOM - 28

mixed mushrooms, farm egg, garlic-parsley oil
fontina, parmesan, fresh mozzarella

TRUFFLE SHUFFLE - 29

black truffle, farm egg, fontina
parmesan, fresh mozzarella

PASTA

AGLIO E OLIO - 26

capellini pasta, golden garlic, jalapeño, herbs, fresh ricotta

POMODORO - 24

penne pasta, tomato sauce, fresh mozzarella, basil, chili

LAMB RAGU - 32

campanelle pasta, salsa verde, spring peas, mint

BOLOGNESE - 29

rigatoni pasta, beef and pork ragu, parmesan

SPRING PEA & RICOTTA - 29

caramelle ravioli filled with nettle, ricotta, fontina and fresh mozzarella
spring pea, braised morel mushrooms, chili butter

CACIO E PEPE - 22

spaghetti pasta, pecorino and parmesan cheese, black pepper

SCAMPI - 34

linguini pasta, shrimp scampi, white wine, calabrian chili, herbs

POMODORO & MEATBALLS - 28

radiator pasta, veal and pork meatballs
smoked chili tomato ragu

CHICKEN PARM - 28

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

FRENCHMAN'S
DOUGH
DINNER MENU
The

*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 Down

ROSÉ

FRIZZANTE

Zardetto, Private Cuvée Brut, Veneto, IT NV

GUTTURNIO FRIZZANTE ROSSO

Cordani, Magia, Emilia-Romagna, IT 2021

CHAMPAGNE

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

CRÉMANT DE LOIRE ROSÉ

Arnaud Lambert, Brut, FR NV

FRIZZANTE Bisson, Trevigiana, IT 2021

MOSCATO La Spinetta, Asti, IT 2021

WHITE

CHARDONNAY

Thomas Labille, Chablis, Burgundy, FR 2022

FIANO

Tempa di Zoè, Asterias, Campania, IT 2022

PINOT GRIGIO

Dalia Maris, Delle Venezie, Veneto, IT 2023

SAUVIGNON BLANC Clement et Florian Berthier 22 86

Sancerre, Loire Valley, FR 2022

VERDICCHIO

Sartarelli, Castelli di Jesi, Marche, IT

CATARRATTO Skin Contact

Caruso & Minini Arancino, Terre Siciliane, IT 2022

ERBALUCE BLEND

Ioppa, San Grato, Alto Piemonte, IT 2022

FALANGHINA

Fattoria La Rivolta, Taburno, Campania, IT 2021

NASCETTA

Elvio Cagno, Anas-Cëtta, Piedmont, IT 2020

RIBOLLA GIALLA Primosic, Friuli, IT 2018

VERDICCHIO Bisci, Matelica, Marche, IT 2021

WINE

Glass Bottle

13

13 50

42

70

55

55

20 78

17 66

13 50

22 86

13 50

16 62

58

64

74

54

60

ROSÉ

SANGIOVESE Cordero San Giorgio
Piasa Rosato, Oltrepò Pavese, IT 2022

Glass Bottle

16 62

GRENACHE Clos Cibonne
Tentations, Côtes de Provence, FR 2022

17 68

RED

MALBEC Domaine Cosse et Maisonneuve
Solis, Cahors, FR 2021

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 2019

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
239
Luigi Oddero, Rocche Rivera, Barolo, IT 2011

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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ERBALUCE BLEND 58

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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