



DINNER MENU

5:00 pm – 9:00 pm

SHARED PLATES

CRISPY BRUSSELS SPROUTS \$12

pecorino | brussels sprouts | balsamic
| calabrian chilies

PROSCIUTTO WRAPPED ASPARAGUS \$14

alfredo | toasted hazelnuts

ANTIPASTO

HOUSE OLIVE MIX

Bocconcini Mozzarella/Soppresata/Prosciutto & Grissini/Roasted Peppers/

ARTICHOKE HEARTS \$24

pecorino toscano | giardiniera

TOMATO BRUSCHETTA \$12

basil-arugula pesto | mozzarella di bufala

NONNA'S MEATBALLS \$12

tomato sauce | grated parmesan

CHICKEN CAESAR \$16

gem lettuce | garlic crouton | shaved parmesan |
grilled chicken breast

TUSCAN STEW \$12

cannellini bean | lacinato kale | delicata squash |
zucchini | crusted bread

RADICCHIO & FENNEL PANZANELLA \$12

sicilian olive | brussels sprouts | heirloom tomato | fig balsamic

MARGHERITA PIZZA \$14

house-made dough | tomato | mozzarella | basil

TOMATO & BURRATA \$16

heirloom tomato | ciabatta | fresh herbs | preserved lemon | tomato emulsion

MAIN PLATES

GRILLED NEW YORK STRIP \$34

roman spice rub | arugula | olive oil

RIGATONI PASTA \$24

bolognese-pork & veal ragu | tomato | grana
padano

WAGYU BEEF BURGER* \$24

brioche bun | tomato | romaine | bacon aioli |
smoked scamorza cheese

CHEF'S RISOTTO INSPIRATION OF THE DAY

\$22

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Disconti

— RISTORANTE & BAR —



COCKTAILS

OLD FASHIONED \$12

maker's mark bourbon | raw sugar | angostura aromatic bitters

MARTINI \$12

belvedere vodka or gray whale gin | foro dry vermouth di torino | angostura orange bitters castelvetro olives + lemon twist

NEGRONI OR BOULEVARDIER \$14

aviation gin or still austin bourbon | campari | foro sweet vermouth di torino

HEMINGWAY DAIQUIRI \$11

bacardi superior rum | luxardo maraschino | grapefruit | lime

GRANDUCA COCKTAIL \$12

longbranch bourbon | tx honey | montenegro | lemon

BELLINI 76 \$11

tito's handmade vodka | peach | st-germain | lemon | prosecco

CUCUMBER COLLINS \$12

ketel one mint & cucumber botanical vodka | lemon | white sugar | cucumber | club soda

MANHATTAN \$12

balcones rye | foro sweet vermouth di torino | angostura aromatic bitters

MARGARITA \$12

codigo 1530 silver tequila | luxardo triplum | lime

APEROL SPRITZ \$10

aperol | prosecco | club soda

RED

Red Stemmari Cabernet, Italy	8 32
Vista Point Cabernet, CA	8 32
Yardstick Cabernet, CA	16 64
Stemmari Nero d' Avola, Italy	8 32
Alamos Malbec, Argentina,	9 36
La Posta Fazio Malbec, Argentina	10 40
Au Bon Climat Pinot Noir, CA	16 64
Castelvecci Chianti Classico, Italy	12 48
Le Salette Valpolicella Classico, Italy	15 60
Costera Argiolas Cannonau	10 40
Sardegna, Italy	

WHITE | ROSE

Malene Rose, CA	12 48
Belouve Rose, France	11 44
Onward "Hawkeye Ranch" Rose, CA	14 56
Trefethan Rieseling, CA	14 56
Banshee Sauvignon Blanc, CA	13 52
Vista Point Chardonnay, CA	8 32
Stemmani Chardonnay, Italy	8 32
Stemmani Pinot Grigio, Italy	8 32
Anitori Vermantino, Italy	14 56
McPherson Viognier, TX	10 40

SPARKLING

Lamarca Prosecco, Italy	8 32
Cleto Chiarli Brut Rose, Italy	11 44
Veuve Clicquot Yellow Label, France	46
Veuve Clicquot Rose, France	23 92

