



SALADS & APPETIZERS

- CAESAR** romaine lettuce, celery, caesar dressing, parmesan churro 18
- TRICOLORE** arugula, radicchio, lemon dressing, almond parmesan, tangerines 17
- SHREDDED** iceberg lettuce, italian dressing, pickled cherry tomato, blue cheese snow, pepperoni bits 19
- ITALIAN SPICY TUNA** calabrian chili-mayo, prawn crackers, lemon, capers 24
- BROCCOLINI** colatura vinaigrette, stracciatella, crushed red pepper, pine nuts 19
- CAPRESE** burrata, concentrated tomatoes, pesto, aged balsamic 19
- SMOKED MOZZARELLA STICKS** marinara sauce, italian breadcrumbs, basil 18
- CALAMARI FRITTO** banana peppers, lime leaf aioli, marinara, sea beans 20
- PROSCIUTTO DI PARMA** ovaline mozzarella, pesto, semolina pasta house rolls 24
- PANINO SANDWICH** mortadella, stracciatella, ciabatta bread, pistachio mustard 23
- OCTOPUS** peperonata, potato gnocchi, fennel pollen 28
- RISOTTO MILANESE** braised veal shank, mortadella, saffron risotto, anchovie salsa verde 25

MAMMOTH LAKES, CA

PASTA

- VOLTAGGI-O'S** Our version of the canned childhood favorite. annellini pasta, tomato gravy, and a giant meatball 24
- SHRIMP SCAMPI** spaghetti limone, parsley, garlic breadcrumb 31
- SPAGHETTI** pomodoro alta cucina, parmigiano reggiano 22
- RIGATONI** arrabbiata sauce, brown butter, basil 25
- RAVIOLI BOLOGNESE** lamb bolognese, ricotta, pecorino, mint 30
- CHEESE RAVIOLI** cacio e pepe flavors, black pepper, pecorino 26

PIZZA

- MARGHERITA** mozzarella, crushed san marzano tomatoes, basil 25
- BIANCA** white sauce, mozzarella, pecorino, fontina, black pepper 24
- PUMPKIN PIE** smoked mozzarella, butternut squash, young kale, pumpkin seeds, pecorino 26
- PEPPERONI** red sauce, shredded whole milk mozzarella, oregano 24
- KID'S CHEEZ** (Adults can have it too) red sauce, shredded whole milk mozzarella 22
- FUNGI** taleggio, today's mushrooms, fontina, mushroom hay 28
- SALUMI** crushed san marzano tomatoes, calabrese salami, capicola, speck, parmigiano reggiano 28

NEW ITALIAN-AMERICAN CLASSICS

- CHICKEN PARMESAN** marinara, aerated parmesan, arugula, fennel 40
- TURKEY TETRAZZINI** turkey, gnocchetti, brown butter mushroom gravy 38
- BRACIOLE** hanger steak, pecorino-parsley breadcrumbs, tomato gravy, romanesco, polenta fonduta 48
- BRANZINO** cauliflower, hazelnut brown butter, caper raisin vinaigrette 46

DESSERT

TIRAMISU

chocolate ganache, coffee-amaro syrup, liquid lady finger, aerated crème fraîche

14

SOFT SERVE GELATO

daily selection, served with zeppoles 12

CANNOLI

orange, chocolate, pistachio, dulce de leche 8



WHITE

- CADRE 14 / 54

Albarino, ‘Sea Queen’ Edna Valley
- COLOSI 12 / 44

Grillo, Sicilia DOC, Italy
- TERLATO 14 / 54

Pinot Grigio, Friuli Colli Orientali, DOC, Italy
- FORIS 11 / 40

Pinot Blanc, Rogue Valley
- CURRAN 14 / 52

Grenache Blanc, Santa Ynez Valley
- TORMARESCA 12 / 44

Chardonnay, Puglia IGT, Italy
- PATZ & HALL 20 / 76

Chardonnay, ‘Dutton Ranch’, Russian River
- ANDREW MURRAY VINEYARDS 68

Viognier, Santa Ynez Valley
- CLAIBORNE & CHURCHILL 53

Dry Riesling, Central Coast
- AVIGNONESI 40

‘Cantaloro’ Bianco Toscana IGT, Tuscany, Italy
- RIDGE 78

Estate Adelaida Vineyard Paso Robles Grenache Blanc
- LONG MEADOW RANCH 53

Sauvignon Blanc, Napa Valley
- MACROSTIE 90

Chardonnay, Russian River
- CLAIBORNE & CHURCHILL 53

Dry Gewurztraminer, Central Coasst

PINK

- ELIZABETH SPENCER WINERY 12 / 44

Rose North Coast, Sonoma County
- CANTINE NICOSIA 54

Rosato, ‘Lenza di Munti’, Etna, DOC, Italy
- LINI 910 38

Lambrusco Rosato, Emilia-Romagna DOCG, Italy
- PALI WINE CO. 51

Rosé of Pinot Noir, Central Coast
- MILES GARRETT 58

Pet-Nat Rosé of Sangiovese, Willow Creek

ORANGE

- Bertrand Orange Gold 16 / 60

White Blend, France
- FIELD RECORDINGS 60

‘SKINS” White Blend, Central Coast
- MILES GARRETT 80

Riesling on Skins, Willow Creek
- BETWEEN US 45

Skin Contact White Blend, Friuli-Venezia Giulia, Italy

RED

- CANTINE ASTRONI 11 / 40

Penisola Sorrentina Gragnano (Chilled), Campania Italy
- LAVA CAP WINERY 13 / 48

Sangiovese, El Dorado
- FIELD RECORDINGS 16 / 60

‘FRANC’ Cabernet Franc, Paso Robles
- MONROSSO 12 / 44

Chianti DOCG, Italy
- FORAGER 14 / 52

Pinot Noir, Sonoma Coast
- VINA ROBLES 12 / 44

‘The Arborist’ Red Blend, Paso Robles
- PICO MACCARIO LAVIGNONE 12 / 44

Barbera d’Asti, DOCG, Italy
- SEAN MINOR 13/ 48

Cabernet Sauvignon, North Coast
- FABLEIST 20 / 76

Cabernet Sauvignon 373 RSV, Paso Robles
- CALDORA 22 / 84

Montepulciano D’ Abruzzo DOC, Italy
- QUERCIABELLA 54

Chianti Classico DOCG, Italy
- VERDAD EDNA VALLEY 68

Tempanillo/Cabernet, Sawyer Lindquist Vineyard
- LA FOND WINERY 78

Pinot Noir, Sonoma Coast
- DESTINATA 60

Carbonic Grenache (Chilled), Paso Robles
- SCHOLIUM 58

‘1MN’ 100% Cinsault, Benchtold Ranch, California
- LA RIVER 67

‘Heart of Sand’ Red Blend, California
- ELIZABETH SPENCER 54

Grenache, Mendocino
- TENUTA SAN GIORGIO 130

‘Ugolforte’ Brunello Di Montalcino DOCG, Italy
- TITUS VINEYARDS 87

Zinfandel, Napa Valley
- BLACKBIRD VINEYARDS 101

‘Arise’ Red Blend, Napa Valley
- SANTA BARBARA WINERY 56

Syrah, Santa Ynez Valley
- BUBBLY
- QUADY NORTH 14/55

‘Chelsea Rosé’ Pet-Nat, Applegate Valley

BARONE PIZZINI 101

Extra Brut Animante Franciacorta, DOCG

ZARDETTO 52

Prosecco Brut Organic Grapes

FURLANI 96

Sboccato Brut Natural Bianco

J. BRIX 68

‘Cobolorum’ Pét-Nat Riesling

COCKTAIL LIST

COCKTAILS

CLOVER CLUB 18

Sipsmith Gin, Raspberry, Luxardo Aperitivo, Egg White, Yuzu Bitters, Lemon

THE COSMOPOLITAN 18

St. George California Citrus Vodka, Prosecco, Cranberry Bitters, Lime

THE WHISKEY SOUR 16

Bulleit Rye, Amaro Nonino, Yellow Chartreuse, Lavender Bitters, Lemon, Honey

THE MARGARITA 18

Cazadores Reposado, Italicus Liqueur, Lemongrass, Lime Juice, Rosemary Salt

PENICILLIN 16

JW Black Label, Galliano, Ginger, Honey, Lemon, Black Walnut Bitters

GIN SMASH 16

Plymouth Gin, Montenegro, Yellow Chartreuse, Basil, Lemon

THE PALOMA 18

Cazadores Reposado Tequila, Grapefruit, Ramazotti Aperitivo Rosato, Lime

THE MANHATTAN 18

Bulleit Rye, Cinzano 1757, House Manhattan Bitters

THE OLD FASHIONED 18

Wild Turkey 101, House Old Fashioned Bitters, Rich Demerara Syrup

ALPINE NEGRONI 18

Tanqueray No. 10, Krogstad Aquavit, Campari, Braulio Amaro, Cinzano 1757

OIL SLICK 18

Tanqueray No. 10, Cinzano Dry Vermouth, Balsamic Vinegar, Basil Syrup, Cucumber, Lemon

FERNET ABOUT IT 18

Fernet Branca, Maple Syrup, Plantation Rum, Orange Bitters

SPRITZES

APEROL SPRITZ 16

Aperol, Prosecco, Fentimans Victorian Lemonade

BITTER FLOWERS 18

Cynar, St. Germain, Ruby Grapefruit, Prosecco

PALMER SPRITZ 18

Amaro Lucano, Lillet Blanc, Peach, Honey, Lemon, Black Tea, Amaro Soda

MARTINIS

HOUSE 18

Tanqueray 10 Gin or Ketel One Vodka, Dry Vermouth, Castelvetro Olives, Orange Bitters

DIRTY 18

Bombay Gin or Ketel One Vodka, House Brine, Olive Bitters, Castelvetro Olives

VESPER 18

Bombay Gin, Ketel One Vodka, Lillet Blanc

ESPRESSO 24

Wild Turkey 101 or Tito’s Vodka, Espresso, Borghetti Espresso Liqueur, Avera Amaro, Vanilla Syrup

ITALIAN SODAS

BALADIN SPUMA NERA 16

Lime Juice, Cazadores Reposado

CEDRATA 16

Ondo Lemon, Ketel One Vodka

BALADIN MELA ZEN 18

Compass Box Artist Blend Scotch, Orange

AGRUMATA 16

Plantation 5-Year Rum, Lemon Juice, Orange

BALADIN GINGER 16

Bombay London Dry Gin, Orange

ALL SODAS AVAILABLE AS NON- ALCOHOLIC MOCKTAILS
5.75

DRAFT BEER

JUNE LAKE BREWING CO Rotating 12

MENABREA 50° Bionda Premium Lager 14

OFFSHOOT BEER CO. Relax Hazy IPA 10

ANDERSON VALLEY Boont Amber 10

ALMANAC BEER CO Flow West Coast Pale Ale 10

BOTTLED BEER

DELIRIUM TREMENS 12

COORS Original 10

MILLER LITE 10

REVENANT IPA 12

LONG DRINK 12

NON-ALCOHOLIC BEVS

ESPRESSO 6.50

AMERICANO 8

CAPPUCCINO 8

LATTE 8

HOT TEA 8

GINGER BEER 4.75

GINGER ALE 4.75

EVIAN SPARKLING 8

FENTIMANS VICTORIAN LEMONADE 8

SODA 5.75

Coke, Diet Coke, Sprite

Please inquire for a full list of our whiskey, bourbon,
gin, tequila, amaro, aperitivos and scotches