

Dinner

Antipasti

mushroom arancini 21 vg
acquerello rice, truffle oil,
pomodoro purée, parmesan

prosciutto crostata 28
arugula, pickled pears, fig spread,
tomatoes, pistachios, goat cheese,
puff pastry

handmade burrata 22 vg
pear compote, local honey,
toasted focaccia

bianca flatbread 24 vg
mozzarella, saba, ricotta, rosemary,
truffled arugula

grilled octopus 32
crushed potatoes, romesco,
prosciutto, gremolata

beef carpaccio* 32
parmesan, crouton, tomatoes,
balsamic, scallion crème, garlic aioli

Insalate

*add: chicken +14, shrimp +22,
salmon +30, steak +34*

mediterranean caesar salad 22
romaine, black olive crumble,
crispy artichoke, white anchovies,
crouton, caesar dressing

fall market salad 20 vg
manchego, candied pecans,
julienne apple, cucumber, cranberries,
champagne vinaigrette

rucola 16 vg/gf
arugula, goat cheese, pickled fennel,
tomatoes, white balsamic vinaigrette

Pasta

gnocchi 26 vg
tomato compote, basil, parmesan

paccheri 28 vg
mushrooms, truffle oil,
lemon mascarpone

bucatini bolognese 32
traditional meat sauce, parmesan, basil

v=vegan vg=vegetarian gf=gluten free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For parties of 6 or more, 20% gratuity is added automatically.*

Secondi

branzino al cartoccio 56

ratatouille vegetables, citrus orzo, lemon beurre blanc

ora king salmon 54 gf

cauliflower purée, raisin-caper relish, brown butter-balsamic

snake river farms wagyu burger* 45

mushrooms, truffle cheese, bacon jam, tomato, truffle aioli, arugula, brioche bun

jidori chicken breast 45

polenta frita, melted leeks, black trumpet puree, castelvetrano pesto, chicken jus

prime filet mignon 89 gf

8 oz., onion agrodolce, cambonzola cheese, garlic potato purée

prime bone-in rib eye 95 gf

16 oz., carrot purée, bone marrow butter, broccolini

Desserts

torta al caffe 20

amaretto, sbrisolona, espresso

key lime trifle 17

bavarian, amaretti graham, mixed berry compote

limoncello butter cake 20

lemon bavarian cream, strawberry gelato

house-made gelato or sorbet 13

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Coliseum Sips

melon cooler 22

A crisp, floral-melon refresher with a smooth, cooling finish.

vodka, midori, elderflower liqueur, lime

tropical star 24

Silky, tropical-forward cocktail with bright passion fruit and soft, creamy depth. Balanced and vibrant, finished with a sparkling chaser that adds lift and finesse.

rum, banana liqueur, passion fruit, lime, vanilla, sparkling wine

yuzu sour 25

Vibrant, zesty combination of citrus with a velvety mouthfeel.

gin, yuzu, yuzu-cointreau, grapefruit liqueur, lime, egg white (optional)

mezcal tini 23

Smoky, bold, and indulgently rich an elevated dessert martini.

mezcal, kahlua, chocolate liqueur, chocolate & walnut bitter

fiery rita 24

Spicy, savory margarita finished with lava salt for a fiery kick.

jalapeño infused tequila, cointreau, piment d'espelette, lime, lava salt

dual-cask old fashioned 25

Spirit-forward, smoked Old Fashioned with warm, layered depth.

cognac, rum, averna, chocolate bitter, smoke

Spritz Life

the sundeck spritz 22

Light, zesty, and perfectly sparkling for sunny afternoons.

limoncello, gin, italicus, rosolio, lemon, soda

blood orange spritz 22

A juicy, effervescent spritz with a soft, fruity finish.
vodka, peach liqueur, apricot liqueur, blood orange, soda

mimosa 2.0 21

The modern twist on the classic brunch icon.

lillet rosé, aperol, coconut water simple, fluffy oj, sparkling wine

like a mule 22

A playful, spritz-style mule that's bright, bubbly, and refreshing.

bourbon, rhubarb liqueur, strawberry, lime, ginger beer

Temperance (non-alcoholic)

almost a mule 15

Bright, spicy non-alcoholic mule with a smooth, whiskey-like backbone.

lyre's american malt, strawberry, lime, ginger beer

mimosa 0.2 15

The Zero-proof mimosa you didn't know you needed.

lyre's aperitif, coconut water simple, fluffy oj, soda

Wine

glass/bottle

sparkling

prosecco, luca paretti, veneto, it	18/82
prosecco rosé, jules, veneto, it	21/100
champagne, g.h. mumm, reims, fr	29/155

white

dry riesling, forge, finger lakes, ny	19/75
chardonnay, post & beam by far niente, napa, ca	29/110
sauvignon blanc, frog's leap, napa, ca	24/94
sauvignon blanc, paul buisse, loire, fr	24/95
assyrtiko, gai'a, nemea, gr	18/72

rosé

symphonie, saint marguerite, provence, fr	24/98
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red

pinot noir, bernardus, santa lucia, ca	26/100
red blend, joseph carr, paso robles, ca	22/86
chianti classico riserva, castello banfi, tuscany, it	21/80
cabernet sauvignon, grgich hills, napa, ca	31/120
aglianico 'l'atto,' cantine del notaio, basilicata, it	28/110

dessert

sauternes, château laribotte, fr	16/77
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Cold Brews

beer on tap 12

red trolley ale, ballast point hazy ipa, peroni nastro azzurro, modelo especial lager

beer by the bottle

peroni, stella, pacifico, coors light, bud light 10

peroni 0% 9