



DRINKS

ITALIAN SODAS \$3.25

ALMOND  
PEACH  
VANILLA  
LEMON

ORGANIC ICED TEA \$3

ILLY DARK ROAST COFFEE \$4

—

RUFFINO PROSECCO \$10

ITALIAN SPRITZ \$9  
CLASSIC APERITIF OF PROSECCO,  
APEROL OR CAMPARI  
& SPLASH OF SODA

FEUDI DI SAN GREGORIO  
ROSÉ OF ANGLIANICO \$12

—

COCKTAIL, BEER & WINE  
SELECTIONS AVAILABLE

PASTA  
HOUSE-MADE

CAMPANELLE BOLOGNESE \$16

PAN SEARED POTATO GNOCCHI WITH MUSHROOM BISQUE,  
FRESH THYME AND PARMIGIANO-REGGIANO \$18

SMOKED GOUDA WHITE TRUFFLE RADIATORE  
WITH BROWN BUTTER CAULIFLOWER,  
CHARRED LEMON, CHIVE AND HAZELNUTS \$17

SPAGHETTI WITH 44 FARMS MEATBALLS,  
SAN MARZANO TOMATO AND BLACK PEPPER CREMA \$18

“CREAMY” BUTTERNUT SQUASH CASERECCE, FRIED SAGE,  
TOASTED WALNUS AND PECORINO ROMANO \$15

ORECCHIETTE PASTA WITH PORK BELLY AND “ARRABBIATA” SHRIMP,  
TOMATO FONDUE, CITRUS BUERRE BLANC AND OREGANO OIL \$28

GLUTEN FREE FRESH PASTA AVAILABLE ~ \$3 SUPPLEMENT

CAST IRON PIZZA

SOPPRESETTA, SAN MARZANO TOMATO  
AND SPICY PEPPERONCINI \$15

PROSCIUTTO DE PARMA, BURRATA,  
ARUGULA AND CALABRESE PEPPER \$17

“PIZZA BIANCA”  
MOZZARELLA, RICOTTA,  
RED ONION AND OREGANO \$15

PIZZAS ARE SERVED WHEN READY;  
PLEASE ALLOW UP TO 25 MINUTES.

INSALATE

TRE’S MARKET SALAD M/P

CLASSIC CAESAR SALAD  
WITH CROUTONS, BLACK PEPPER  
AND PARMIGIANO-REGGIANO \$8

HOUSE ITALIAN SALAD WITH ARTICHOKE,  
HEARTS OF PALM, OLIVE  
AND ITALIAN DRESSING \$9

CLASSIC LOBSTER BISQUE  
GREEN PEPPERCORN CREMA  
AND SMOKED PAPRIKA OIL \$9

ANTIPASTI

CANNELLINI WHITE BEANS WITH GREMOLATA \$6

ROASTED GOLDEN BEETS WITH ORANGE \$7

WHITE TRUFFLE OIL “DEVILED EGGS”  
WITH KEWPIE AND CACIO Y PEPE \$6

CHILLED WHOLE ARTICHOKE  
WITH LEMON-CAPER AIOLI \$8

TUSCAN FARRO SALAD WITH FRESH MINT,  
PARMIGIANO-REGGIANO AND  
WALNUT VINAIGRETTE \$6

FORMAGGIO & SALUMI

HAND-PULLED FRESH MOZZARELLA  
WITH BUTTERED TOAST \$12.50

BUFALA MILK BURRATA WITH PICKLED BLUE  
BERRIES AND BLOOD ORANGE VINAIGRETTE \$14

SLOW ROASTED TOMATO CAPRESE  
WITH FRESH MOZZARELLA AND BASIL OIL \$9

SEASONAL CHEESE AND SALUMI BOARD \$26

CONTORNI  
SHAREABLE SIDES

SUMMER SQUASH WITH MINT,  
TOMATO AND RED CHILE FLAKES \$8

SAFFRON RISOTTO WITH MUSHROOMS,  
FENNEL POWDER, WINTER SQUASH AND  
PARMIGIANO-REGGIANO \$11

DAILY FARMERS MARKET SELECTION M/P

ENTRATA  
ENTRÉES

TUSCAN MARINATED NY STRIP  
WITH PARMIGIANA CRUSTED CAULIFLOWER,  
AND CARAMELIZED ONION JAM \$38

“CRISPY SKIN” RAINBOW TROUT  
WITH SALSA VERDE \$22

LEMON AND OREGANO ROASTED CHICKEN  
CELERY, GREEN OLIVE AND CUCUMBER \$24

DOLCE  
DESSERT

NUTELLA x 3 \$7

MILK CHOCOLATE BUDINO WITH SALTED CARMEL MASCARPONE MOUSSE,  
CANDIED HONEY-SALTED PEANUTS AND VANILLA BEAN CHANTILLY \$9

HOUSE-MADE LEMON RICOTTA CAKE WITH BLUEBERRY JAM,  
AMARETTO AND VANILLA BEAN CHANTILLY \$8

WE CAN ACCOMMODATE ALLERGY OR DIETARY RESTRICTIONS.  
PLEASE ASK YOUR SERVER.

EXECUTIVE CHEF/OWNER: JASON DADY  
OWNER: JAKE DADY, CRYSTAL DADY  
SOUS CHEF: ESTEBAN VALDEZ  
GENERAL MANAGER: ASHLEY RABIN  
DIRECTOR OF SALES: LIZA HILL



MUSEUM MEMBERS SAVE 10%  
BECOME A MEMBER TODAY. ASK HOW.

WE’RE OPEN  
TUESDAY—SATURDAY  
11 A.M. TO 10 P.M.  
SUNDAY  
11 A.M. TO 8 P.M.

LUNCH SELECTIONS



DRINKS

- ITALIAN SODAS \$3.25
  - ALMOND
  - PEACH
  - VANILLA
  - LEMON
- ORGANIC ICED TEA \$3
- ILLY DARK ROAST COFFEE \$4
- ILLY ITALIAN ESPRESSO \$3
- CAPPUCCINO \$4.50
- ITALIAN SPRITZ \$9
  - CLASSIC APERITIF OF PROSECCO,
  - APEROL OR CAMPARI
  - & SPLASH OF SODA
- FEUDI DI SAN GREGORIO ROSÉ OF ANGLIANICO \$12
- COCKTAIL, BEER & WINE SELECTIONS AVAILABLE

ANTIPASTI

- CANNELLINI WHITE BEANS WITH GREMOLATA \$6
- ROASTED GOLDEN BEETS WITH ORANGE \$7
- WHITE TRUFFLE OIL “DEVILED EGGS” WITH KEWPIE, AND CACIO Y PEPE \$6
- CHILLED WHOLE ARTICHOKE WITH LEMON-CAPER AIOLI \$8
- TUSCAN FARRO SALAD WITH FRESH MINT, PARMIGIANO-REGGIANO AND WALNUT VINAIGRETTE \$6

INSALATE

- TRE’S MARKET SALAD M/P
- CLASSIC CAESAR SALAD WITH CROUTONS, BLACK PEPPER AND PARMIGIANO-REGGIANO \$8
- HOUSE ITALIAN SALAD WITH HEARTS OF PALM, ARTICHOKE, OLIVE AND ITALIAN DRESSING \$9
- CLASSIC LOBSTER BISQUE WITH GREEN PEPPERCORN CREMA AND SMOKED PAPRIKA OIL \$9

FORMAGGIO & SALUMI

- HAND-PULLED FRESH MOZZARELLA WITH BUTTERED TOAST \$12.50
- SLOW ROASTED TOMATO CAPRESE WITH FRESH MOZZARELLA AND BASIL OIL \$9
- SEASONAL CHEESE AND SALUMI BOARD \$26

CAST IRON PIZZA

- SOPPRESETTA, SAN MARZANO TOMATO AND SPICY PEPPERONCINI \$15
- PROSCIUTTO DE PARMA, BURRATA, ARUGULA AND CALABRESE PEPPER \$17
- “PIZZA BIANCA” MOZZARELLA, RICOTTA, RED ONION AND OREGANO \$15

PIZZAS ARE SERVED WHEN READY; PLEASE ALLOW UP TO 25 MINUTES.

PASTA AND ENTRÉE

- ADD A SMALL CAESAR SALAD OR CUP OF BISQUE \$5
- “ITALIAN SAMMY” PROSCIUTTO, SOPPRESETTA, PESTO, ARUGULA, OVEN DRIED TOMATOES AND MAYO \$12
- “CRISPY SKIN” RAINBOW TROUT WITH SALSA VERDE \$18
- SAFFRON RISOTTO WITH MUSHROOMS, FENNEL POWDER, WINTER SQUASH AND PARMIGIANO-REGGIANO \$12
- LEMON AND OREGANO ROASTED CHICKEN WITH CELERY, GREEN OLIVE AND CUCUMBER \$17
- CAMPANELLE BOLOGNESE \$13
- PAN SEARED POTATO GNOCCHI WITH MUSHROOM BISQUE, FRESH THYME AND PARMIGIANO-REGGIANO \$15
- SMOKED GOUDA WHITE TRUFFLE RADIATORE WITH BROWN BUTTER CAULIFLOWER, CHARRED LEMON, CHIVE AND HAZELNUTS \$12
- SPAGHETTI WITH 44 FARMS MEATBALLS, SAN MARZANO TOMATO AND BLACK PEPPER CREMA \$13
- “CREAMY” BUTTERNUT SQUASH CASARECCE, FRIED SAGE, TOASTED WALNUTS AND PECORINO ROMANO \$15

GLUTEN FREE FRESH PASTA AVAILABLE ~ \$3 SUPPLEMENT

DOLCE  
DESSERT

- NUTELLA X 3 \$7
- MILK CHOCOLATE BUDINO WITH SALTED CARMEL MASCARPONE MOUSSE, CANDIED HONEY-SALTED PEANUTS AND VANILLA BEAN CHANTILLY \$9
- HOUSE-MADE LEMON RICOTTA CAKE WITH BLUEBERRY JAM, AMARETTO AND VANILLA BEAN CHANTILLY \$8

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NEED CATERING? HAVING A PARTY?  
BOOK YOUR NEXT OCCASION WITH US.  
CONTACT LIZA....LIZA@JASONDADY.COM



WINE BY THE GLASS

SPARKLING

		GLASS	BOTTLE
NV	RUFFINO, <i>PROSECCO</i>	10	36
NV	VILLA SANDI BRUT ROSÉ	9	32

ROSÉ

'16	FEUDI DI SAN GREGORIO “ROS’AURA” ROSÈ OF ANGLIANICO, <i>IRPINIA, CAMPANIA</i>	12	40
'17	VINO BY CHARLES SMITH ROSÈ OF SANGIOVESE, <i>WASHINGTON</i>	9	32

WHITE

'17	ANTINORI “BRAMITO DEL CERVO” CHARDONNAY, <i>UMBRIA</i>	13	42
'17	FERNANDO PIGHIN PINOT GRIGIO, <i>FRIULI GRAVE</i>	11	38
'16	MEIOMI CHARDONNNAY, <i>SONOMA/MONTEREY/SANTA BARBARA</i>	10	37
'16	KITTMER PINOT BLANC, <i>ALTO-ADIGE</i>	12	40
'16	EMMOLO SAUVIGNON BLANC, <i>NAPA VALLEY</i>	12	40

RED

'14	JACKSON ESTATE CABERNET SAUVIGNON, <i>ALEXANDER VALLEY</i>	16	55
'16	COLOME AUTENTICO MALBEC, <i>SALTA</i>	14	45
'15	BOTTEGA VINAIA PINOT NOIR, <i>TRENTINO</i>	12	40
'16	INTRINSIC RED BLEND, <i>COLUMBIA VALLEY</i>	15	47
'15	CASTELLO DI VOLPAIA SANGIOVESE, <i>CHIANTI CLASSICO</i>	11	38

COCKTAIL MENU

TRE MARTINI  
Three Olives in Pomegranate Vodka,  
Pomegranate Juice, Soda &  
Thyme-Infused Simple Syrup 10

TRE MULO  
Absolut Citron, Limoncello, Rosemary,  
Lavender Bitters & Fever Tree Ginger Beer 12

GRAPEFRUIT MULE  
Absolut Grapefruit Vodka, Fresh Lime Juice,  
Simple Syrup & Fever Tree Ginger Beer 10

ITALIAN MOJITO  
Mount Gay Rum, Sweet Fresh Basil,  
Lime & Floral Bitters 10

ITALIAN SPRITZ  
A Classic Aperitif of Prosecco,  
Aperol or Campari & a Splash of Soda 9

THE REFRESHER  
Grey Goose Melon, Honeydew Melon,  
English Cucumber & Lemon 12

ANTICO  
Avion Silver Tequila, St. Germain,  
Demarura Sugar, Fresh Grapefruit & Mint 12

DADY OLD FASHIONED  
Buffalo Trace Bourbon,  
Bitters & Simple Syrup 12

BASIL GREYHOUND  
Absolut Elyx Vodka,  
Sweet Fresh Basil, Grapefruit Juice,  
Fee Brothers Grapefruit Bitters 10

DADY’S G & T  
Hendrick’s Gin, Rhubarb Bitters,  
Fever Tree Tonic & Lime 10

BEER SELECTIONS

SHINER BOCK  
STELLA ARTOIS  
PERONI  
ALAMO GOLDEN ALE  
KARBACH HOPADILLO IPA  
VICTORIA  
MILLER LITE  
BUD LIGHT

Join Us!

LUNCH  
AND  
DINNER

Tuesday – Saturday 11 AM – 10 PM  
Sunday 11 AM – 8 PM



Please note, we may be “out of stock” on certain wines due to various reasons. Vintages are subject to change based on shipments available. We apologize in advance and will be happy to assist you with a comparable selection. Thank you for your patience.  
- Jason , Jake & Crystal

# WINE LIST

## SPARKLING

‘11	PERRIER JOUET “BELLE EPOQUE” <i>CHAMPAGNE</i>	<u>BOTTLE</u>	225
NV	GH MUMM “CORDON ROUGE” <i>CHAMPAGNE</i>		60
NV	VILLA SANDI IL FRESCO BRUT ROSATO <i>VENETO</i>		32
NV	ANERI <i>PROSECCO</i>		52

## WHITE

‘17	SANTA MARGHERITA PINOT GRIGIO <i>VALDADIGE</i>	<u>BOTTLE</u>	50
‘17	A TO Z PINOT GRIS <i>OREGON</i>		31
‘14	GALERIE “EQUITEM” SAUVIGNON BLANC <i>KNIGHTS VALLEY</i>		58
‘16	HARTFORD COURT CHARDONNAY <i>NAPA VALLEY</i>		52
‘16	CAKEBREAD CHARDONNAY <i>NAPA VALLEY</i>		80
‘14	DOMAINE DUBET-MONTHELIE CHARDONNAY <i>MEURSAULT</i>		100
‘13	SIXTO “FRENCHMAN HILLS” CHARDONNAY <i>WASHINGTON</i>		95
‘16	DUCHMAN FAMILY WINERY VERMENTINO <i>TEXAS</i>		35
‘15	MAELI MOSCATO GIALLO <i>FIOR D’ARANCIO COLLI EUGANEI</i>		38

## ITALIAN RED

‘15	ARCANUM “IL FAUNO” ITALIAN RED BLEND <i>TOSCANA</i>	<u>BOTTLE</u>	48
‘16	IL POGGIONE SANGIOVESE <i>ROSSO DI MONTALCINO</i>		47
‘13	COL D’ORCIA SANGIOVESE (BRUNELLO) <i>BRUNELLO DI MONTALCINO</i>		105
‘15	RUFFINO “MODUS” ITALIAN RED BLEND <i>TOSCANA</i>		53
‘16	GAJA CA’MARCANDA “PROMIS” ITALIAN RED BLEND <i>TOSCANA</i>		90
‘14	ZENATO “RIPASSA” ITALIAN RED BLEND <i>VALPOLICELLA SUPERIORE</i>		57

## RESERVE

‘16	CAYMUS CABERNET SAUVIGNON <i>NAPA VALLEY</i>		160
‘15	SHAFER “ONE POINT FIVE” CABERNET SAUVIGNON <i>STAG’S LEAP DISTRICT, NAPA VALLEY</i>		170
‘14	SILVER OAK CABERNET SAUVIGNON <i>ALEXANDER VALLEY</i>		140
‘15	DARIOUSH CABERNET SAUVIGNON <i>NAPA VALLEY</i>		185
‘15	MAISON VINCENT GIRARDIN “VIEILLES VIGNES” PINOT NOIR <i>VOLNAY</i>		90

## ROSÈ

‘17	MIRAVAL ROSÈ <i>CÔTES DE PROVENCE</i>	<u>BOTTLE</u>	49
‘17	HALTER RANCH ROSÈ <i>PASO ROBLES</i>		38

## NEW WORLD RED

‘16	AUSTIN HOPE CABERNET SAUVIGNON <i>PASO ROBLES</i>	<u>BOTTLE</u>	54
‘16	DECOY CABERNET SAUVIGNON <i>SONOMA</i>		45
‘13	KENWOOD “ARTIST SERIES” CABERNET SAUVIGNON <i>SONOMA</i>		100
‘16	ROUND POND “KITH AND KIN” CABERNET SAUVIGNON <i>NAPA VALLEY</i>		58
‘16	STAG’S LEAP “ARTEMIS” CABERNET SAUVIGNON <i>NAPA VALLEY</i>		125
‘16	THE PRISONER WINE COMPANY “CUTTINGS” CABERNET SAUVIGNON <i>NAPA VALLEY</i>		75
‘16	SHATTER GRENACHE <i>CÔTES CATALANES</i>		54
‘16	CLOS PEGASE “MITSUKO’S VINEYARD” MERLOT <i>CARNEROS</i>		46
‘17	NEYERS “VISTA LUNA” ZINFANDEL <i>BORDEN RANCH</i>		45
‘15	BECKER “RESERVE” TEMPRANILLO <i>TEXAS HIGH PLAINS</i>		35
‘16	BELLE GLOS “CLARK & TLEPHONE” PINOT NOIR <i>SANTA MARIA VALLEY</i>		60
‘16	DAVIS BYNUM “JANE’S VINEYARD” PINOT NOIR <i>RUSSIAN RIVER VALLEY</i>		51
‘17	SIDURI “LEMORAVO VINEYARD” PINOT NOIR <i>SANTA LUCIA HIGHLANDS</i>		56
‘14	ROWEN RED BLEND <i>SONOMA</i>		85
‘15	THE HESS COLLECTION RED BLEND <i>NAPA VALLEY</i>		90
‘16	SHAFER “TD-9” RED BLEND <i>NAPA VALLEY</i>		110
‘17	THE PRISONER RED BLEND <i>NAPA VALLEY</i>		82

‘13	ALTESINO SANGIOVESE <i>BRUNELLO DI MONTALCINO</i>		120
‘12	BRUNELLI SANGIOVESE <i>BRUNELLO DI MONTALCINO</i>		115
‘12	NARDI SANGIOVESE <i>BRUNELLO DI MONTALCINO</i>		130
‘15	ANTINORI “TIGNANELLO” RESERVE BLEND <i>TOSCANA</i>		225
‘13	CAKEBREAD “BENCHLAND SELECT” CABERNET SAUVIGNON <i>NAPA VALLEY</i>		190



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