

DOPO

pizza & pasta

gf gluten-friendly
v vegetarian (V) vegan

SPUNTINI

marcona almonds gf, (V)	9
marinated olives gf, (V)	9

SCARPETTE

pick a bread

focaccia v, (V)	8
sweet potato flatbread gf, v, (V)	10

add a spread

melanzana gf, v, (V)	13
eggplant + cannellini bean + caper + calabrian salsa verde	
burrata gf, v	15
stracciatella stuffed mozzarella + basil puree + balsamic glaze	
pulpette	17
bison-wagyu meatball + marinara + grana padano	

INSALATE

caesar	10/16	autunno gf, v	10/16	terra gf, v	18
romaine + crouton + shaved parmesan		mixed greens + candied hazelnut + feta + pomegranate + maple-dijon vinaigrette		beet + goat cheese + pepita + chive + orange-honey vinaigrette	

PASTA

bolognese	28	marinara	28
pappardelle + ground beef + ground pork + grana padano		spaghetti + bison-wagyu meatball + grana padano	
besciamella v	20	peperonata v	24
fettuccine + garlic + shallot + white wine + grana padano		gluten-friendly gnocchi + goat cheese + parsley	
add mushroom 4		add hot italian sausage link 6	
add hot italian sausage link 6		add chicken 7	
add chicken 7			

PIZZA 14” (NEO-NEAPOLITAN)

-substitute any pizza with our gluten friendly crust-

tony’s nyc	26	kabocha v	25
tomato sauce + mozzarella + pepperoni + sausage + oregano		evoo + mozzarella + minced garlic + kabocha squash + dill + feta + balsamic glaze	
cherrypicker v	25	brasare	28
tomato sauce + mozzarella + stracciatella + cherry tomato + basil + balsamic glaze + black pepper		tomato sauce + mozzarella + wild boar + apple + parmesan + parsley	
fig + pig	28	españa	28
mozzarella + fig preserve + prosciutto + arugula + shaved parmesan + balsamic glaze		tomato sauce + mozzarella + chorizo + manchego + arugula + honey	
margherita v	23	verde	27
tomato sauce + mozzarella + basil + evoo + sea salt		evoo + mozzarella + chicken + artichoke + pesto + arugula + parmesan	

/dó-po/ adverb

1. after

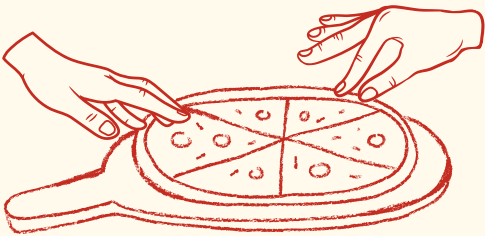
after you’ve conquered the day, gather around our table for italian-style family dishes, served hot and best when shared

sharing is caring

-ask your server about our build your own pizza option-

add-ons

pesto-drizzle, arugula, basil, cherry tomatoes, balsamic glaze, feta, minced garlic, shaved parmesan	4
pepperoni, sausage, prosciutto, stracciatella, manchego, mushroom, artichoke	5
chicken, chorizo	6
sub vegan cheese	4



VINO BIANCO	
Glass Bottle	
'24 GAROFOLI "SUPERA" VERDICCHIO DI MATELICA DOC – MARCHE, ITL	○ \$13 \$52
citrus, peaches, wet stone	
'24 SCAIA BIANCO CHARDONNAY/ GARGANEGA VENEZIE IGT – VENTO, ITL	● \$10 \$40
exotic fruits, white flowers, crisp	
'23 SERFIO MOTTURA ORVIETO SECCO DOC – LAZIO, ITL	○ \$12 \$48
ripe pear, green apple, hint of mint	
'24 TERRA ALPINA PINOT GRIGIO VIGNETTI DELLE DOLOMITI, IGT – ALTO ADIGE, ITL	○ \$12 \$48
wild flowers, orchard fruits, white pepper	
'23 HARTFORD COURT CHARDONNAY – RUSSIAN RIVER VALLEY, CA	● \$17 \$68
nectarine, lemon drop, grilled pineapple	

VINO ROSSO	
Glass Bottle	
'22 LUMEN PINOT NIOR – SANTA MARIA VALLEY, CA	○ \$17 \$68
strawberry fields, sage, spring grass	
'23 LUIGI PIRA DOLCETTO D'ALBA – PIEMONTE, ITL	● \$13 \$52
blueberries, cherries, ripe tannins	
'20 INDIGENOUS NEBBIOLO D'ALBA – PIEMONTE, ITL	● \$13 \$52
cherry, rose petal, mint	
'19 PODERA CIONA GIUSEPPE ROSSO CHANTI – TUSCANY, ITL	● \$11 \$44
cherry, earth & spice Coffeebar's private label!	
'22 TENUTA SALLIER DE LA TOIUR NERO D'AVOLA DOC – SICILY, ITL	● \$12 \$48
earthy, red berries, spices	

SPRITZ	
ALMARE SPRITZ CLASSICO APERITIVO bright, refreshing bitter orange, rhubarb	\$10/40
ALMARE SPRITZ HUGO APERITIVO elderflower, lemon, mint	\$10/40

FRIZZANTE & FUN	
Glass Bottle	
NV GARGANEGA FRIZZANTE IGT – VENETO, ITL	○ \$10 \$40
citrus, pear blossom, sea salt – zippy!	
'23 PROSECCO DOC BRUT MILLESIMATO – VENETO, ITL	○ \$12 \$48
honeysuckle, white peach, lemon zest	
NV VICTORINE DE CHASTENAY PINO NOIR, CREMANT DE BOURGOGNE ROSE BURGUNDY, FRA	○ \$17/\$68
crisp, vibrant, juicy red berries	
NV CLETO CHIARLI "CENTENARIO" LAMBRUSCO DI MODENA AMABILE, DOC EMILIA ROMAGNA, ITL	● \$12/\$48
efferevescent, jammy fruit, purple moose	
'24 PAPA ROC, COTES DE GASCOGNE IGP – SUD-OUEST, FRA	● \$11/\$44
dusty, crunchy, supple forest berries	



MOCKTAILS	
from Baladin Piemonte, ITL	
SPUMA NERA	\$8.50
chinotto solda – myrtle-leaf, orange, rhubarb, vanilla	
MELA ZEN	
apple & ginger soda	
AGRUMATA	
orange/tangerine, lemon, bergamot	

VINI ROSSI IN BOTTIGLIA	
'19 TENUTA SANT'ANTONIO SELEZIONE ANTONIO CASTAGNEDI AMARONE DOCG – VENETO ITL	● \$88
concentrated cherry, cocoa, balsamic	
'21 LA SPINETTA 'GARRRETTI' BAROLO – PIEDMONTE ITL	● \$150
blood oranges, dried roses, underbrush	
'07 CONTERNO FANTINO 'SORI GINESTRA' BAROLO DOCG – PIEDMONTE ITL	● \$250
mint, dried flowers, red cherries and graphite	
'12 PAOLO SCAVINO BRIC DEL FIASC BAROLO DOCG, PIEDMONTE, ITL	● \$200
red strawberry, white pepper, tobacco	
'21 EDI SIMČIČ 'DUET' BORDEAUX BLEND , GORIŠKA BRDA, SLO	● \$90
chocolate, cherries, cheesecake, coffee	
'21 SUNSTONE 'ZEPHYR' BORDEAUX BLEND , SANTA YNEZ VALLEY, CA	● \$75
coffee bean, black current, figs, blackberries	
'05 DOMAINE DE L'ARLOT CLOS DES FORETS SAINT-GEORGES PREMIER CRU BURGUNDY , FRA	● \$275
cherries, bark, blood oranges, charcuterie	
'19 VIETTI 'TREVIE' BARBERA D'ASTI DOCG, PIEDMONTE ITL	● \$50
chocolate, hazelnuts, wild berries, sweet spice	
'20 LISINI BRUNELLO DI MONTALCINO, TUSCANY ITL	● \$150
herbs, black cherries, black pepper, juicy	
'21 "SORI PAITIN" SERRABOELLA BARBARESCO DOCG, PIEDMONTE, ITL	● \$125
powerful red fruits, rose petals, spices	
'22 TURNBULL CABERNET SAUVIGNON NAPA VALLEY, CA	● \$135
Blackberries, cassis, cedar, tobacco	
'21 VICE VERSA 'SPINNING PLATES' CABERNET SAUVIGNON, NAPA VALLEY, CA	● \$175
ripe cassis, layered five spice, pencil lead – POWERFUL	
'21 LA QUERCIA MONTEPULCIANO D'ABRUZZO RISERVA DOC, ABRUZZO, ITL	● \$60
dark plum, cherry, earth spice, smoke	
'16 ENVINATE 'LOUSAS' VINA DE ALDEA GALICIA, SPA	● \$75
seductive red cherry, ash, dried hibiscus	
'22 TENUTA TASCANTE "GHIAIA NERA" NERELLO MASCALESE ETNA DOC SICILY, ITL	○ \$75
elegant wild berries, savory herbs, volcanic stone	

DOPO WINE PHILOSOPHY

Our wine list is a love letter to Italy—rooted in the land, shaped by the farmer, and meant to be shared around the table. We focus on wines that tell a story through place and purpose: bright, mineral-driven whites that speak of sea breeze and soil, and soulful reds that carry the heartbeat of the Italian kitchen. Each bottle connects guest to grower, soil to soul, honoring our Farmer to Guest philosophy shared with Coffeebar. These are wines made for food, not for show—simple, honest, and alive, best enjoyed with good company and a touch of sprezzatura.

○ LIGHT

● MEDIUM

● FULL BODIED

BEER	
L'LPPA ITALIAN IPA – BALADIN	\$10
5.5% alc/vol 330ml	
NATIONALE ALL-ITALIAN PALE ALE – BALADIN	\$10
6.5% alc/vol 330ml	
NORA BALADIN EGYPTIAN ALE	\$10
6.8% alc/vol 330ml	
ALPENGLO PILS – RONIN FERMENTATION	\$10
4.4% alc/vol Project 16oz	
FALLING CONES IPA – RONIN FERMENTATION	\$10
6.0% alc/vol Project 16oz	
CALI CLASSIC PALE ALE – RONIN FERMENTATION	\$9
5.0% alc/vol Project 16oz	
PERONI NASTRO AZZURO	\$7
5.0% alc/vol Project 16oz	
PERONI NON-ALCOHOLIC LAGER	\$8
0.0% alc/vol Project 16oz	

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@DOPO_PIZZAPASTA

VINI BIANCHI E SPUMANTI IN BOTTIGLIA	
'24 INAMA SOAVE CLASSICO DOC VENETO, ITL	○ \$44
chamomile, quince, peach & almonds	
'24 ENRICO SERAFINO GAVI DI GAVI DOCG PIEDMONTE, ITL	● \$53
asian pear, meyer lemon, nutty finish	
'18 EDI SIMČIČ REBULA RESERVA , GORIŠKA BRDA, SLO	● \$75
dried apples, lemon, honeycomb	
'24 LI VELI FIANO , IGT PUGLIA, ITL	● \$48
orange blossoms, pineapple, nectarine, fennel	
'22 JERMANN DREAMS CHARDONNAY IGT FRIULI-VENEZIA, ITL	● \$120
caramel, honey, busciuts, mango	
'24 TENUTA TASCANTE "BUONORA" CARRICANTE ENTA DOC, SICILY ITL	● \$75
wild aromas, honey, peach & almonds	
'16 ENVINATE ' PALO BLANCO ' – CANARY ISLANDS, SPA	● \$65
Dried salted lemons, stony austerity, dried herbs.	
'23 FABRE EN PROVENCE CÔTES DE PROVENCE ROSÉ CRU CLASSÉ, PROVENCE, FRA	● \$52
peach, nectarine, structured finish	
NV FERRARI TRENTO DOC, TRENTINO-ALTO ADIGE, ITL	○ \$65
golden apples, wild flowers, toasty brioche	