NORTH

ITALIA

Brunch

Breakfast

BANANA COFFEE CAKE (perfect to share!) 13
dark rum butterscotch, caramelized banana, crème fraîche 1850 cal

STRAWBERRIES & CREAM FRENCH TOAST 16.5
cinnamon custard brioche, cannoli cream, butter maple syrup 1660 cal

AMERICANO* 17.5
choice of bacon or prosciutto, two eggs, hash potatoes, grilled bread 880-1180 cal

FONTINA & RICOTTA OMELETTE 19
chives, toasted ciabatta, hash potatoes 1160 cal

EGGS IN PURGATORY* 17
spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta 760 cal

BREAKFAST CARBONARA PASTA* 19
poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino 950 cal

POLLO FRITTO* 19
crispy chicken breast, italian sausage gravy, sunny-side up eggs, hash potatoes 1220 cal

BRAISED SHORT RIB HASH* 19
fried egg, sweet onion, piquillo pepper, bomba sauce 1310 cal

SMOKED SALMON AVOCADO TOAST* 18
caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal

THE BREAKFAST SANDWICH* 19
bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato 2330 cal

BISTRO STEAK & EGGS* 24
sunny-side up eggs, calabrian potato hash, rosemary bearnaise 1350 cal

Sides 7

ITALIAN DONUTS 490 cal ▪ **APPLEWOOD BACON** 490 cal
HASH POTATOES 420 cal ▪ **FRESH FRUIT** 60 cal

Starters

(perfect to share!)

GRILLED BREAD & GOOD OLIVE OIL 10
grana padano & herbs 890 cal

ZUCCA CHIPS 12
(yum!) 600 cal

GRILLED ARTICHOKE 16.5
sea salt, agrumato, lemon aioli 510 cal

PROSCIUTTO DI PARMA 16.5
zeppole (italian fritters), apricot mostarda 610 cal

WHITE TRUFFLE GARLIC BREAD 17
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal

BAKED BURRATA ALLA DIAVOLA 16.5
spicy tomato sauce, garlic bread 680 cal

ITALIAN MEATBALLS 18
creamy polenta, rustic marinara, grana padano 670 cal

CACIO E PEPE ARANCINI 15.5
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 850 cal

CRISPY EGGPLANT PARMESAN 17
fresh mozzarella, spicy vodka sauce, torn basil 710 cal

CALAMARI FRITTI 19
house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal

WILD SHRIMP SCAMPI 19.5
blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal

YELLOWTAIL CRUDO* 20
castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 cal

BEEF CARPACCIO* 19
pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal

BURRATA DI STAGIONE 17.5
fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce 730 cal

DAILY SOUP 11.5

Garlic Knot Sliders

served with fresh greens (100 cal) or parmesan herb fries (650 cal)

SICILIAN MEATBALL 16.5
peperonata, smoked mozzarella, calabrian aioli 900 cal

SPICY VODKA CHICKEN 16.5
provolone, basil pesto 960 cal

Sandwiches

served on our hearth bread with fresh greens (100 cal) or parmesan herb fries (650 cal)

ITALIAN SHORT RIB DIP 18.5
peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal

PARMESAN CHICKEN 18
prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal

SPICY ITALIAN GRINDER 18
sopressatta, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera 1340 cal

Tipping is entirely voluntary. For the convenience of our guests, we add a 20% suggested tip to parties of 7 or more, but payment of that amount is not required.
Our guests always have the right to determine how much they'd like to tip

Salads

add chicken 7 (210 cal), steak 12 (260 cal) or salmon* 14 (360 cal)

SIMPLE 12
leafy greens, fresh torn herbs, banyuls vinaigrette 550 cal

LITTLE GEM CAESAR 16.5
grana padano, roasted garlic crouton 1100 cal

ARUGULA & AVOCADO 16
shaved fennel, lemon, grana padano, evoo 240 cal

KALE & GOAT CHEESE 16.5
roasted butternut squash, dates, candied nuts, zucca honey vinaigrette 770 cal

CHOPPED CHICKEN 19
heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal

SEASONAL VEGETABLE 18
roasted brussels sprout, cauliflower, grilled broccolini, golden raisin, crushed hazelnut, white balsamic vinaigrette 650 cal

ITALIAN COBB 18.5
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal

HEIRLOOM BEET & CHICKEN 18.5
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal

GRILLED STEAK PANZANELLA 22
charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal

Pizza

make it bomba style for the crust +5 adds 270 cal / substitute gluten-free crust +4 removes 50-110 cal

BREAKFAST ROSA* 22
sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, torn basil, spicy vodka sauce 1840 cal

MARGHERITA make it **TIE DYE** +3 22
mozzarella, fresh basil, red sauce, evoo 1270 cal

HOT HONEY & SMOKED PROSCIUTTO 24
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal

DOUBLE PEPPERONI 23
mozzarella, ricotta, grana padano 1630 cal

FUNGHI 24
roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal

CACIO E PEPE 22
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal

SPICY MEATBALL 23
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal

PROSCIUTTO 24
mission fig, fontina, rosemary, black truffle honey 1600 cal

THE PIG 24
pepperoni, calabrese, sopressata, italian sausage 1480 cal

Fresh Pasta & Entrées

substitute gluten-free pasta (removes 30-310 cal) or vegetable noodles (removes 180-450 cal) +3.5

FUSILLI AL TELEFONO 19
dinapoli tomato, mozzarella, roasted garlic breadcrumb 1140 cal

TRIPOLINE ALFREDO (the modern classic) 21
grana padano, white vodka crema 1480 cal

SPICY RIGATONI VODKA 25.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1630 cal

AGNOLOTTI AL POMODORO 24
ricotta, pecorino, simple tomato sauce, basil oil 1030 cal

TROTTOLE CHICKEN PESTO 25
sweet basil, shaved garlic, toasted pine nut, crispy caper 1370 cal

BOLOGNESE (house specialty) 26.5
traditional meat sauce, pappardelle, grana padano, wild oregano 1170 cal

BRAISED SHORT RIB LUMACHE 26
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1600 cal

STROZZAPRETI 25
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 1650 cal

CRUSHED MEATBALL RAGU 23
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal

SUNDAY NIGHT LASAGNA 25
braised short rib, italian sausage, rustic marinara, provolone, garlic bread 940 cal

SQUID INK TONNARELLI 27
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal

RICOTTA CAVATELLI 27
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal

CHICKEN PARMESAN 28
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 1600 cal

ROASTED SALMON* 27
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1160 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *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. While we offer gluten-free items our kitchen is not gluten free. Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu

Spritz
Ⓖ glass Ⓑ bottle

HUGO 15.5
smashed basil & mint, fresh citrus, elderflower, prosecco 250 cal

NEW ITALIAN 15.5
aperol, citrus smash, prosecco 140 cal

MIMOSAS & BELLINIS Ⓖ13.5 Ⓑ58
orange juice, grapefruit, blood orange or peach 140-630 cal

MEET ME IN CAPRI 15
limoncello, elderflower, smashed lemon, prosecco 250 cal

GRAPEFRUIT G&T 14.5
italian fig gin, ramazzotti rosato, fever tree medi tonic 200 cal

BLOOD ORANGE 15
aperol, italicus, blood orange, sparkling rosé 190 cal

Cocktails

BREAKFAST MULE 14.5
crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé 240 cal

GIADA 14
nikka vodka, cucumber, fiorente, basil, lime 210 cal

PALERMO 13.5
cazadores blanco, ginger, blood orange, fresh lemon 180 cal

SPARKLING ROSÉ SANGRIA 14.5
rosé wine, elderflower, peach, fresh berries 290 cal

PEAR PRESSURE 15.5
grey goose pear, luxardo bianco, ginger, fresh lemon 260 cal

CARAJILLO 14
double espresso, licor 43, caffè borghetti, hazelnut 190 cal

SICILIAN MARGARITA 16.5
el mayor reposado, grand marnier, italicus, agave, lemon 240 cal

ESPRESSO MARTINI 16.5
nikka vodka, fresh espresso, borghetti, frangelico, oat milk 360 cal

TURINO OLD FASHIONED 16.5
whistlepig rye, hazelnut, brown sugar, angostura 270 cal

TUSCAN BLOODY MARY 13.5
spicy infused tito's vodka, tuscan spice blend, charcuterie 290 cal

Zero Proof

JUST PEACHY 11.5
white peach, raspberry, lemon, ginger beer 150 cal

FOOLS GOLD 11.5
pineapple, banana, lemon, bubbles 150 cal

PINK SLIP 12
pentire seaward, fresh grapefruit, agave, lemon 70 cal

WAKE UP CALL 7
shaken espresso, tiramisu cold foam, chocolate pearls 170 cal

PINA NO-LADA 11.5
coconut, pineapple, fresh lime, bubbles 180 cal

JAM SESSION 11.5
smashed strawberry, lime, soda 120 cal

FAUX ME TWICE 12.5
n/a sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal

PHONY NEGRONI 12
st. agrestis n/a 90 cal

Bubbles & Sangria
Ⓖ glass Ⓑ bottle Ⓟ pitcher

NON-ALCOHOLIC PROSECCO 12
zonin "cuvèe zero", veneto 30 cal (split)

PROSECCO Ⓖ12.5 Ⓑ50
bottega "il vino dei poeti", veneto 140/630 cal

SPARKLING ROSÉ Ⓖ12.5 Ⓑ50
cleto chiarli "brut de noir", emilia-romagna 140/630 cal

RED SANGRIA Ⓖ12.5 Ⓟ44
brandy, blood orange, red wine, raspberry 320/1270 cal

Rosé Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
MONTEPULCIANO garofoli "kòmaros", còner o rosato	12.5	16.5	50

White Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
SAUVIGNON BLANC 0.0 miguel torres "serena n/a", chile 30 cal / 40 cal / 120 cal	11	14.5	44
PINOT GRIGIO barone fini, valdadige	13	17	52
VERMENTINO pala "soprasole", sardinia	11.5	15.5	46
GRECO DI TUFO villa matilde, campania	12	16	48
GRILLO feudo montoni "timpa", sicily	13	17	52
RIESLING loosen bros. "dr. l", mosel	12	16	48
MOSCATO D'ASTI vietti, piedmont	12.5	16.5	50
SAUVIGNON BLANC vavasour, awatere valley, nz	12.5	16.5	50
SAUVIGNON BLANC duckhorn, north coast	15.5	20.5	62
CHARDONNAY edna valley, central coast	12.5	16.5	50
CHARDONNAY bollini "barricato 40", trentino	14.5	19	58
CHARDONNAY gary farrell, russian river valley	16.5	22	66

Red Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
CHIANTI CLASSICO borgo scopeto, tuscany	14	18.5	56
MONTEPULCIANO D'ABRUZZO umani ronchi "podere", abruzzo	12.5	16.5	50
PINOT NOIR bottega vinaia, trentino	13	17	52
PINOT NOIR valravn, sonoma county	16	21	64
BARBERA marchesi di gresy, asti	13	17	52
NEBBIOLO LANGHE marchesi di barolo "sbirolo", piedmont	15	20	60
SUPER TUSCAN ornellaia "le volte", tuscany	17.5	23	70
BAROLO fontanafredda "silver label", piedmont	17.5	23	70
MERLOT st. francis, sonoma county	12.5	16.5	50
MALBEC portillo, mendoza	13	17	52
NEGROAMARO li veli "pezzo morgana", salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	13	17	52
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	15	20	60
CABERNET SAUVIGNON iconoclast "by chimney rock", napa valley	17.5	23	70
PROPRIETARY RED BLEND delille cellars "d2", columbia valley	17.5	23	70

Beer
7-9 100-270 cal per serving

LOCAL DRAFT
FUNKY BUDDHA "floridian hefeweizen"
WYNWOOD "la rubia blonde ale"
CIGAR CITY "jai alai ipa"

LOCAL BOTTLES & CANS
3 DAUGHTERS "key lime cider"
LA TROPICAL "la original ámbar lager"
TANK "freedom tower amber"

IMPORTS, ETC. **PERONI** (draft) ▪ **STELLA** ▪ **MICHELOB ULTRA** ▪ **MODELO** ▪ **ATHLETIC** "n/a golden ale"

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.