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
cinnamon custard brioche, cannoli cream, butter maple syrup 1660 cal

AMERICANO* 17
choice of bacon or prosciutto, two eggs, hash potatoes, grilled bread 880-1180 cal

FONTINA & RICOTTA OMELETTE 18
chives, toasted ciabatta, hash potatoes 1160 cal

EGGS IN PURGATORY* 16.5
spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta 760 cal

BREAKFAST CARBONARA PASTA* 18
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* 18.5
fried egg, sweet onion, piquillo pepper, bomba sauce 1310 cal

SMOKED SALMON AVOCADO TOAST* 17
caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal

THE BREAKFAST SANDWICH* 18
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 6.5

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 9.5
grana padano & herbs 890 cal

ZUCCA CHIPS 11
(yum!) 600 cal

GRILLED ARTICHOKE 16
sea salt, agrumato, lemon aioli 510 cal

PROSCIUTTO DI PARMA 16
zeppole (italian fritters), apricot mostarda 610 cal

WHITE TRUFFLE GARLIC BREAD 16.5
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal

BAKED BURRATA ALLA DIAVOLA 16
spicy tomato sauce, garlic bread 680 cal

ITALIAN MEATBALLS 17
creamy polenta, rustic marinara, grana padano 670 cal

CACIO E PEPE ARANCINI 15
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 850 cal

CRISPY EGGPLANT PARMESAN 16.5
fresh mozzarella, spicy vodka sauce, torn basil 710 cal

CALAMARI FRITTI 18
house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal

WILD SHRIMP SCAMPI 19
blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal

YELLOWTAIL CRUDO* 19
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
fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce 730 cal

DAILY SOUP 11

Garlic Knot Sliders

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

SICILIAN MEATBALL 16
peperonata, smoked mozzarella, calabrian aioli 900 cal

SPICY VODKA CHICKEN 16
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
grana padano, roasted garlic crouton 1100 cal

ARUGULA & AVOCADO 15
shaved fennel, lemon, grana padano, evoo 240 cal

KALE & GOAT CHEESE 16
roasted butternut squash, dates, candied nuts, zucca honey vinaigrette 770 cal

CHOPPED CHICKEN 18
heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal

SEASONAL VEGETABLE 17
roasted brussels sprout, cauliflower, grilled broccolini, golden raisin, crushed hazelnut, white balsamic vinaigrette 650 cal

ITALIAN COBB 18
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal

HEIRLOOM BEET & CHICKEN 18
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal

GRILLED STEAK PANZANELLA 21
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 23
roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal

CACIO E PEPE 21
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) 20
grana padano, white vodka crema 1480 cal

SPICY RIGATONI VODKA 25
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1630 cal

AGNOLOTTI AL POMODORO 23
ricotta, pecorino, simple tomato sauce, basil oil 1030 cal

TROTTOLE CHICKEN PESTO 24
sweet basil, shaved garlic, toasted pine nut, crispy caper 1370 cal

BOLOGNESE (house specialty) 26
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 24
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 24
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 27
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 14
smashed basil & mint, fresh citrus, elderflower, prosecco 250 cal

NEW ITALIAN 15
aperol, citrus smash, prosecco 140 cal

MIMOSAS & BELLINIS Ⓒ12.5 Ⓑ56
orange juice, grapefruit, blood orange or peach 140-630 cal

MEET ME IN CAPRI 14.5
limoncello, elderflower, smashed lemon, prosecco 250 cal-

GRAPEFRUIT G&T 13.5
italian fig gin, nonino aperitivo, fever tree medi tonic 210 cal

BLOOD ORANGE 14
aperol, italicus, blood orange, sparkling rosé 190 cal

Cocktails

BREAKFAST MULE 13
ketel one, peach, fresh lemon,
ginger beer, sparkling rosé 240 cal

GIADA 13.5
nikka vodka, cucumber, fiorente, basil, lime 210 cal

PALERMO 13.5
teremana reposado, ginger, blood orange, fresh lemon 180 cal

SPARKLING ROSÉ SANGRIA 14
rosé wine, peach, fresh berries, prosecco 300 cal

PEAR PRESSURE 15
grey goose pear, luxardo bianco, ginger, fresh lemon 260 cal

CARAJILLO 13.5
double espresso, licor 43, caffè borghetti, hazelnut 190 cal

SICILIAN MARGARITA 15.5
teremana reposado, grand marnier, italicus, agave, lemon 210 cal

ESPRESSO MARTINI 15.5
nikka vodka, fresh espresso, borghetti, frangelico, oat milk 360 cal

TURINO OLD FASHIONED 16
whistlepig rye, hazelnut,
brown sugar, angostura 270 cal

TUSCAN BLOODY MARY 13.5
tito's vodka, calabrian chili, tuscan spice, charcuterie 340 cal

Zero Proof

JUST PEACHY 10.5
white peach, raspberry, lemon, ginger beer 150 cal

FOOLS GOLD 10.5
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
coconut, pineapple, fresh lime, bubbles 180 cal

JAM SESSION 10.5
smashed strawberry, lime, soda 120 cal

FAUX ME TWICE 12
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
red wine, cherry, pineapple, moscato 290/1240 cal

Rosé Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
MONTEPULCIANO garofoli "kòmaros", còner 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	12.5	16.5	50
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	11.5	15.5	46
MOSCATO D'ASTI vietti, piedmont	12	16	48
SAUVIGNON BLANC vavasour, awatere valley, nz	12.5	16.5	50
SAUVIGNON BLANC decoy, california	15	20	60
CHARDONNAY edna valley, central coast	12	16	48
CHARDONNAY bollini "barricato 40", trentino	14	18.5	56
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	13.5	18	54
MONTEPULCIANO D'ABRUZZO umani ronchi "podere", abruzzo	12.5	16.5	50
PINOT NOIR bottega vinaia, trentino	12.5	16.5	50
PINOT NOIR banshee, 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	22.5	68
BAROLO fontanafredda "silver label", piedmont	17.5	23	70
MERLOT st. francis, sonoma county	12	16	48
MALBEC portillo, mendoza	12	16	48
NEGROAMARO li veli "pezzo morgana", salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	12	16	48
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	14	18.5	56
CABERNET SAUVIGNON iconoclast "by chimney rock", napa valley	16.5	22	66
PROPRIETARY RED BLEND delille cellars "d2", columbia valley	17	22.5	68

Beer
6.75-9 100-270 cal per serving

LOCAL DRAFT
BOISE BREWING "broad street blonde"
MOTHER EARTH "heavy cloud hazy ipa"
SOCKEYE "dagger falls ipa"

LOCAL BOTTLES & CANS
HIGHPOINT "prairie punch cider"
MOTHER EARTH "cali creamin' vanilla cream ale"
LOST GROVE "ghost town hazelnut coffee porter"

IMPORTS, ETC. **PERONI** (draft) ▪ **COORS LIGHT** ▪ **MODELO** ▪ **ATHLETIC** "n/a golden ale"

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