



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
choice of bacon or prosciutto, two eggs, hash potatoes, grilled bread 880-1180 cal	
EGGS IN PURGATORY*	16.5
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	
TUSCAN HASH*	19
choice of braised short rib or pulled chicken, fried egg, sweet onion, piquillo pepper, bomba sauce 1270-1310 cal	
SMOKED SALMON AVOCADO TOAST*	18
caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal	
BISTRO STEAK & EGGS*	24
sunny-side up eggs, calabrian potato hash, rosemary bearnaise 1350 cal	
BREAKFAST SANDWICH*	18.5
bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato 2330 cal	
MORNING MARKET BOARD	18
caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread 950 cal	
add prosciutto +5 (adds 110 cal)	

Sides 6.5

APPLEWOOD BACON 490 cal
HASH POTATOES 420 cal • FRESH FRUIT 60 cal

Small Plates

(perfect to share!)

GRILLED BREAD & GOOD OLIVE OIL	10
grana padano & herbs 890 cal	
ZUCCA CHIPS	11.5
(yum!) 490 cal	
GRILLED ARTICHOKE	16
sea salt, agrumato, lemon aioli 510 cal	
WHITE TRUFFLE GARLIC BREAD	17
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	
HEIRLOOM TOMATO & BURRATA	17.5
grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	
CACIO E PEPE ARANCINI	15.5
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	
CRISPY EGGPLANT PARMESAN	16.5
fresh mozzarella, spicy vodka sauce, torn basil 770 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	
ITALIAN MEATBALLS	18
creamy polenta, rustic marinara, grana padano 670 cal	
BEEF CARPACCIO*	19
pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	
BLACK MEDITERRANEAN MUSSELS	19
calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	
DAILY SOUP	11.5

Chef's Board 22.5

prosciutto di parma, speck, stracciatella & black truffle honey, pecorino stagionato, campari glazed nuts, marinated olive, giardiniera, fig jam 1460 cal

Strombolis

served with fresh greens

HOT ITALIAN	17
italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal	
GIARDINO	17
roasted mushroom, peperonata, castelvetro olive, braised kale, fontina 1470 cal	

Tipping is entirely voluntary. For the convenience of our guests, we add an 18% suggested tip to parties of 8 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)

LITTLE GEM CAESAR	16.5
grated grana padano, torn crouton, cracked pepper 1110 cal	
ARUGULA & AVOCADO	16
shaved fennel, lemon, grana padano, evoo 240 cal	
KALE & GOAT CHEESE	16
fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal	
CHOPPED CHICKEN	18.5
heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal	
SEASONAL VEGETABLE	17.5
grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 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
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 1900 cal	
MARGHERITA make it TE 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	
FUNGHI	23
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	
FIG & PROSCIUTTO	23
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 30-210 cal) or vegetable noodles (removes 180-450 cal) +3.5

SPICY RIGATONI VODKA	25.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
AGNOLOTTI AL POMODORO	24
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
TROTTOLE CHICKEN PESTO	24.5
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
BOLOGNESE (house specialty)	26.5
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
BRAISED SHORT RIB LUMACHE	26
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
STROZZAPRETI	24
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 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, ricotta, provolone 710 cal	
SQUID INK TONNARELLI	26
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	
RICOTTA CAVATELLI	26
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	
CHICKEN PARMESAN	27
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	
ROASTED SALMON*	26
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	

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

Cocktails

BREAKFAST MULE 14.5

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

GIADA 13.5

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

PALERMO 13.5

ramazzotti rosato, blood orange, cazadores blanco 230 cal

SPARKLING ROSÉ SANGRIA 14

rosé wine, elderflower, peach, fresh berries 290 cal

CIAO, BELLA! 16.5

vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

Zero Proof

JUST PEACHY 11.5

white peach, raspberry, lemon, ginger beer 150 cal

00SPRITZ 13

mionetto n/a aperitivo, crushed lemon, bubbles 70 cal

LA SPEZIA 12.5

pentire n/a, blood orange, honey, lemon 80 cal

Bubbles & Sangria

☉ glass ☉ bottle ☉ pitcher

NON-ALCOHOLIC PROSECCO 12

zonin “cuvée zero”, veneto 30 cal (split)

PROSECCO ☉12.5 ☉50

bottega “il vino dei poeti”, veneto 140/630 cal

Rosé & Orange Wine

140 cal / 190 cal / 630 cal

MONTEPULCIANO

garofoli “kòmaros”, cònero rosato

VERDICCHIO

casalfarneto, “paò orange”, marche

White Wine

140 cal / 190 cal / 630 cal

SAUVIGNON BLANC 0.0

miguel torres “serena n/a”, chile 30 cal / 40 cal / 120 cal

PINOT GRIGIO

barone fini, valdadige

VERMENTINO

pala “soprasole”, sardinia

GRECO DI TUFO

villa matilde, campania

GRILLO

feudo montoni “timpa”, sicily

RIESLING

loosen bros. “dr. l”, mosel

MOSCATO D'ASTI

vietti, piedmont

SAUVIGNON BLANC

vavasour, awatere valley, nz

SAUVIGNON BLANC

duckhorn, north coast

CHARDONNAY

edna valley, central coast

CHARDONNAY

bollini “barricato 40”, trentino

CHARDONNAY

gary farrell, russian river valley

LIMONCELLO SBAGLIATO 15.5

nonino l'aperitivo, limoncello, fresh lemon, prosecco 220 cal

GRAPEFRUIT G&T 14.5

italian fig gin, ramazzotti rosato, fever tree medi tonic 200 cal

BLOOD ORANGE 14.5

aperol, italicus, blood orange, sparkling rosé 190 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 piggyback rye, hazelnut, brown sugar, angostura 270 cal

TUSCAN BLOODY MARY 13.5

spicy infused tito's vodka, tuscan spice blend, charcuterie 290 cal

PINA NO-LADA 11.5

coconut, pineapple, fresh lime, bubbles 180 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

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

Red Wine

140 cal / 190 cal / 630 cal

CHIANTI CLASSICO

borgo scopeto, tuscan

MONTEPULCIANO D'ABRUZZO

umani ronchi “podere”, abruzzo

PINOT NOIR

bottega vinaia, trentino

PINOT NOIR

valrav, sonoma county

BARBERA

marchesi di gresy, asti

NEBBIOLO LANGHE

marchesi di barolo “sbirolo”, piedmont

SUPER TUSCAN

ornellaia “le volte”, tuscan

BAROLO

fontanafredda “silver label”, piedmont

MERLOT

st. francis, sonoma county

MALBEC

portillo, mendoza

NEGROAMARO

li veli “pezzo morgana”, salice salentino riserva

CABERNET SAUVIGNON

di majo norante, molise

CABERNET SAUVIGNON

paul dolan vineyards, mendocino county

CABERNET SAUVIGNON

iconoclast “by chimney rock”, napa valley

PROPRIETARY RED BLEND

delille cellars “d2”, columbia valley

Beer 7-9 100-270 cal per serving

LOCAL BOTTLES & CANS

HUSS “scottsdale blonde”

PAPAGO “orange blossom”

SAN TAN “devil's pale ale”

WALTER STATION “hazing arizona hazy ipa”

SAN TAN “moon juice galactic ipa”

GRAND CANYON “sunset amber ale”

IMPORTS, ETC. PERONI • COORS LIGHT • MODELO • PERONI “0.0 non-alcoholic”

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