



**NORTH**

**ITALIA**

*Brunch*

## Breakfast

<b>BANANA COFFEE CAKE</b> (perfect to share!)	13
dark rum butterscotch, caramelized banana, crème fraîche 1850 cal	
<b>STRAWBERRIES &amp; CREAM FRENCH TOAST</b>	16.5
cinnamon custard brioche, cannoli cream, butter maple syrup 1660 cal	
<b>AMERICANO*</b>	17
choice of bacon or prosciutto, two eggs, hash potatoes, grilled bread 880-1180 cal	
<b>EGGS IN PURGATORY*</b>	16.5
spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta 760 cal	
<b>BREAKFAST CARBONARA PASTA*</b>	19
poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino 950 cal	
<b>POLLO FRITTO*</b>	19
crispy chicken breast, italian sausage gravy, sunny-side up eggs, hash potatoes 1220 cal	
<b>TUSCAN HASH*</b>	19
choice of braised short rib or pulled chicken, fried egg, sweet onion, piquillo pepper, bomba sauce 1270-1310 cal	
<b>SMOKED SALMON AVOCADO TOAST*</b>	18
caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal	
<b>BISTRO STEAK &amp; EGGS*</b>	24
sunny-side up eggs, calabrian potato hash, rosemary bearnaise 1350 cal	
<b>BREAKFAST SANDWICH*</b>	18.5
bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato 2330 cal	
<b>MORNING MARKET BOARD</b>	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

<b>ITALIAN DONUTS</b> 490 cal	▪	<b>APPLEWOOD BACON</b> 490 cal
<b>HASH POTATOES</b> 420 cal	▪	<b>FRESH FRUIT</b> 60 cal

## Small Plates

(perfect to share!)

<b>GRILLED BREAD &amp; GOOD OLIVE OIL</b>	10
grana padano & herbs 890 cal	
<b>ZUCCA CHIPS</b>	11.5
(yum!) 490 cal	
<b>GRILLED ARTICHOKE</b>	16
sea salt, agrumato, lemon aioli 510 cal	
<b>WHITE TRUFFLE GARLIC BREAD</b>	17
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	
<b>HEIRLOOM TOMATO &amp; BURRATA</b>	17.5
grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	
<b>CACIO E PEPE ARANCINI</b>	15.5
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	
<b>CRISPY EGGPLANT PARMESAN</b>	16.5
fresh mozzarella, spicy vodka sauce, torn basil 770 cal	
<b>CALAMARI FRITTI</b>	19
house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	
<b>WILD SHRIMP SCAMPI</b>	19.5
blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	
<b>ITALIAN MEATBALLS</b>	18
creamy polenta, rustic marinara, grana padano 670 cal	
<b>BEEF CARPACCIO*</b>	19
pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	
<b>BLACK MEDITERRANEAN MUSSELS</b>	19
calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	
<b>DAILY SOUP</b>	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

<b>HOT ITALIAN</b>	17
italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal	
<b>GIARDINO</b>	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)

<b>LITTLE GEM CAESAR</b>	16.5
grated grana padano, torn crouton, cracked pepper 1110 cal	
<b>ARUGULA &amp; AVOCADO</b>	16
shaved fennel, lemon, grana padano, evoo 240 cal	
<b>KALE &amp; GOAT CHEESE</b>	16
fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal	
<b>CHOPPED CHICKEN</b>	18.5
heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal	
<b>SEASONAL VEGETABLE</b>	17.5
grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	
<b>ITALIAN COBB</b>	18.5
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	
<b>HEIRLOOM BEET &amp; CHICKEN</b>	18
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal	
<b>GRILLED STEAK PANZANELLA</b>	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

<b>BREAKFAST ROSA*</b>	22
sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, torn basil, spicy vodka sauce 1900 cal	
<b>MARGHERITA</b> make it <b>TE DYE +3</b>	22
mozzarella, fresh basil, red sauce, evoo 1270 cal	
<b>HOT HONEY &amp; SMOKED PROSCIUTTO</b>	24
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	
<b>FUNGHI</b>	23
roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	
<b>CACIO E PEPE</b>	22
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	
<b>SPICY MEATBALL</b>	23
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	
<b>FIG &amp; PROSCIUTTO</b>	23
fontina, rosemary, black truffle honey 1600 cal	
<b>THE PIG</b>	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

<b>SPICY RIGATONI VODKA</b>	25.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
<b>AGNOLOTTI AL POMODORO</b>	24
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
<b>TROTTOLE CHICKEN PESTO</b>	24.5
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
<b>BOLOGNESE</b> (house specialty)	26.5
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
<b>BRAISED SHORT RIB LUMACHE</b>	26
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
<b>STROZZAPRETI</b>	24
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	
<b>CRUSHED MEATBALL RAGU</b>	23
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal	
<b>SUNDAY NIGHT LASAGNA</b>	25
braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	
<b>SQUID INK TONNARELLI</b>	26
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	
<b>RICOTTA CAVATELLI</b>	26
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	
<b>CHICKEN PARMESAN</b>	27
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	
<b>ROASTED SALMON*</b>	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, tuscany

### 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”, tuscany

### 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 DRAFT, BOTTLES & CANS

LUMBERYARD “hefeweizen” (draft)

DRAGOON “ipa” (draft)

SUPERSTITION MEADERY “dune gloom prickly pear”

IMPORTS, ETC. PERONI (draft) • STELLA • BUD LIGHT • MODELO • PERONI “0.0 non-alcoholic”

BARRIO “tucson blonde”

PAPAGO “orange blossom”

MOTHER ROAD “limited visibility hazy ipa”

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