



**NORTH**

**ITALIA**

*Brunch*

## *Breakfast*

<b>BANANA COFFEE CAKE</b> (perfect to share!)	14
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>	18.5
<i>choice of bacon or prosciutto</i> , two eggs, hash potatoes, grilled bread 880-1180 cal	
<b>EGGS IN PURGATORY*</b>	17
spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta 760 cal	
<b>BREAKFAST CARBONARA PASTA*</b>	20
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
<i>choice of braised short rib or pulled chicken</i> , 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>	25
sunny-side up eggs, calabrian potato hash, rosemary bearnaise 1350 cal	
<b>BREAKFAST SANDWICH*</b>	19
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	
<i>add prosciutto +5 (adds 110 cal)</i>	

## *Sides* 7

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

## *Small Plates*

(perfect to share!)

<b>GRILLED BREAD &amp; GOOD OLIVE OIL</b>	11
grana padano & herbs 890 cal	
<b>ZUCCA CHIPS</b>	12
(yum!) 490 cal	
<b>GRILLED ARTICHOKE</b>	16
sea salt, agrumato, lemon aioli 510 cal	
<b>WHITE TRUFFLE GARLIC BREAD</b>	18.5
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	
<b>HEIRLOOM TOMATO &amp; BURRATA</b>	18.5
grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	
<b>CACIO E PEPE ARANCINI</b>	16
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	
<b>CRISPY EGGPLANT PARMESAN</b>	18
fresh mozzarella, spicy vodka sauce, torn basil 770 cal	
<b>CALAMARI FRITTI</b>	20
house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	
<b>WILD SHRIMP SCAMPI</b>	20
blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	
<b>YELLOWTAIL CRUDO*</b>	21
castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 cal	
<b>ITALIAN MEATBALLS</b>	18.5
creamy polenta, rustic marinara, grana padano 670 cal	
<b>BEEF CARPACCIO*</b>	20
pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	
<b>BLACK MEDITERRANEAN MUSSELS</b>	20
calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	
<b>DAILY SOUP</b>	12

## *Chef's Board* 24

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>	17.5
italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal	
<b>GIARDINO</b>	17.5
roasted mushroom, peperonata, castelvetrano 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\* 15 (360 cal)

<b>LITTLE GEM CAESAR</b>	17.5
grated grana padano, torn crouton, cracked pepper 1110 cal	
<b>ARUGULA &amp; AVOCADO</b>	16.5
shaved fennel, lemon, grana padano, evoo 240 cal	
<b>KALE &amp; GOAT CHEESE</b>	17
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>	18
grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	
<b>ITALIAN COBB</b>	19
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>	18.5
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>	23
mozzarella, fresh basil, red sauce, evoo 1270 cal	
<b>HOT HONEY &amp; SMOKED PROSCIUTTO</b>	25
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	
<b>FUNGHI</b>	24
roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	
<b>CACIO E PEPE</b>	23
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	
<b>SPICY MEATBALL</b>	24
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	
<b>FIG &amp; PROSCIUTTO</b>	24
fontina, rosemary, black truffle honey 1600 cal	
<b>THE PIG</b>	25
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>	27.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
<b>AGNOLOTTI AL POMODORO</b>	25.5
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
<b>TROTTOLE CHICKEN PESTO</b>	26.5
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
<b>BOLOGNESE</b> (house specialty)	28
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
<b>BRAISED SHORT RIB LUMACHE</b>	27
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
<b>STROZZAPRETI</b>	26.5
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	
<b>CRUSHED MEATBALL RAGU</b>	25
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal	
<b>SUNDAY NIGHT LASAGNA</b>	27
braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	
<b>SQUID INK TONNARELLI</b>	28
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	
<b>RICOTTA CAVATELLI</b>	28
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	
<b>CHICKEN PARMESAN</b>	29
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	
<b>ROASTED SALMON*</b>	29
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 16

aperol, citrus smash, prosecco 140 cal

### MIMOSAS & BELLINIS ☉14 ☉60

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 14.5

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

### PALERMO 14

ramazzotti rosato, blood orange, cazadores blanco 230 cal

### SPARKLING ROSÉ SANGRIA 14.5

rosé wine, elderflower, peach, fresh berries 290 cal

### CIAO, BELLA! 17

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

## Zero Proof

### JUST PEACHY 12.5

white peach, raspberry, lemon, ginger beer 150 cal

### 00SPRITZ 13.5

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

### LA SPEZIA 13.5

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 ☉13 ☉52

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

## Rosé & Orange Wine

140 cal / 190 cal / 630 cal

glass terzo bottle

### MONTEPULCIANO

13 17 52

garofoli “kòmaros”, cònero rosato

### VERDICCHIO

12 16 48

casalfarneto, “paò orange”, marche

## White Wine

140 cal / 190 cal / 630 cal

glass terzo bottle

### SAUVIGNON BLANC 0.0

11 14.5 44

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

### PINOT GRIGIO

13.5 18 54

barone fini, valdadige

### VERMENTINO

11.5 15.5 46

pala “soprasole”, sardinia

### GRECO DI TUFO

12.5 16.5 50

villa matilde, campania

### GRILLO

14 18.5 56

feudo montoni “timpa”, sicily

### RIESLING

12 16 48

loosen bros. “dr. l”, mosel

### MOSCATO D'ASTI

13 17 52

vietti, piedmont

### SAUVIGNON BLANC

13.5 18 54

vavasour, awatere valley, nz

### SAUVIGNON BLANC

16 21 64

duckhorn, north coast

### CHARDONNAY

13 17 52

edna valley, central coast

### CHARDONNAY

15 20 60

bollini “barricato 40”, trentino

### CHARDONNAY

17.5 23 70

gary farrell, russian river valley

### LIMONCELLO SBAGLIATO 16

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 17

el mayor reposado, grand marnier, italicus, agave, lemon 240 cal

### ESPRESSO MARTINI 17

nikka vodka, fresh espresso, borghetti, frangelico, oat milk 360 cal

### TURINO OLD FASHIONED 18

whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal

### TUSCAN BLOODY MARY 14

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

### PINA NO-LADA 12.5

coconut, pineapple, fresh lime, bubbles 180 cal

### FAUX ME TWICE 13

n/a sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal

### PHONY NEGRONI 12

st. agrestis n/a 90 cal

### SPARKLING ROSÉ ☉13 ☉52

cleto chiarli “brut de noir”, emilia-romagna 140/630 cal

### RED SANGRIA ☉13 ☉45

brandy, blood orange, red wine, raspberry 320/1270 cal

## Red Wine

140 cal / 190 cal / 630 cal

glass terzo bottle

### CHIANTI CLASSICO

14.5 19 58

borgo scopeto, tuscan

### MONTEPULCIANO D'ABRUZZO

13 17 52

umani ronchi “podere”, abruzzo

### PINOT NOIR

13.5 18 54

bottega vinaia, trentino

### PINOT NOIR

16.5 22 66

valravv, sonoma county

### BARBERA

13 17 52

marchesi di gresy, asti

### NEBBIOLO LANGHE

15 20 60

marchesi di barolo “sbirolo”, piedmont

### SUPER TUSCAN

18 24 72

ornellaia “le volte”, tuscan

### BAROLO

18 24 72

fontanafredda “silver label”, piedmont

### MERLOT

13 17 52

st. francis, sonoma county

### MALBEC

13.5 18 54

portillo, mendoza

### NEGROAMARO

14 18.5 56

li veli “pezzo morgana”, salice salentino riserva

### CABERNET SAUVIGNON

13.5 18 54

di majo norante, molise

### CABERNET SAUVIGNON

15.5 20.5 62

paul dolan vineyards, mendocino county

### CABERNET SAUVIGNON

18 24 72

iconoclast “by chimney rock”, napa valley

### PROPRIETARY RED BLEND

18 24 72

delille cellars “d2”, columbia valley

## Beer 7.25-9.5 100-270 cal per serving

### LOCAL BOTTLES & CANS

BIVOUAC “albright pear cider”

HARLAND “lager” (16 oz.)

FIRESTONE WALKER “805 blonde ale”

OGOPOGO “boeman white ale” (16 oz.)

COMMON SPACE “food fight hazy ipa” (16 oz.)

EL SEGUNDO BREWERY “mayberry ipa” (16 oz.)

IMPORTS, ETC. PERONI • COORS LIGHT • MODELO • ATHLETIC “run wild n/a ipa”

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