



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*	16.5
choice of bacon or prosciutto, two eggs, hash potatoes, grilled bread 880-1180 cal	
EGGS IN PURGATORY*	16
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*	18
crispy chicken breast, italian sausage gravy, sunny-side up eggs, hash potatoes 1220 cal	
TUSCAN HASH*	18.5
choice of braised short rib or pulled chicken, fried egg, sweet onion, piquillo pepper, bomba sauce 1270-1310 cal	
SMOKED SALMON AVOCADO TOAST*	17
caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal	
BISTRO STEAK & EGGS*	23.5
sunny-side up eggs, calabrian potato hash, rosemary bearnaise 1350 cal	
BREAKFAST SANDWICH*	17.5
bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato 2330 cal	
MORNING MARKET BOARD	17
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

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

Small Plates

(perfect to share!)	
GRILLED BREAD & GOOD OLIVE OIL	9.5
grana padano & herbs 890 cal	
ZUCCA CHIPS	11
(yum!) 490 cal	
GRILLED ARTICHOKE	16
sea salt, agrumato, lemon aioli 510 cal	
WHITE TRUFFLE GARLIC BREAD	16.5
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	
HEIRLOOM TOMATO & BURRATA	17
grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	
CACIO E PEPE ARANCINI	15
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	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	
ITALIAN MEATBALLS	17
creamy polenta, rustic marinara, grana padano 670 cal	
BEEF CARPACCIO*	19
pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	
DAILY SOUP	11

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

Sandwiches

served on our hearth bread with fresh greens (100 cal) or parmesan herb fries (650 cal)	
CAPRESE	16.5
heirloom tomato, stracciatella, arugula, basil pesto 810 cal	
ITALIAN SHORT RIB DIP	17.5
peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal	
SPICY ITALIAN GRINDER	17.5
sopressatta, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera 1340 cal	
PARMESAN CHICKEN	17.5
prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal	

Salads

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

LITTLE GEM CAESAR	16
grated grana padano, torn crouton, cracked pepper 1110 cal	
ARUGULA & AVOCADO	15
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
heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal	
SEASONAL VEGETABLE	17
grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 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 & Stromboli

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 TIE DYE +3	21
mozzarella, fresh basil, red sauce, evoo 1270 cal	
HOT HONEY & SMOKED PROSCIUTTO	23
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	
FUNGHI	22
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	22
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	
FIG & PROSCIUTTO	23
fontina, rosemary, black truffle honey 1600 cal	
THE PIG	23
pepperoni, calabrese, sopressata, italian sausage 1480 cal	
HOT ITALIAN STROMBOLI	17
italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal	
GIARDINO STROMBOLI	17
roasted mushroom, peperonata, castelvetro olive, braised kale, fontina 1470 cal	

Fresh Pasta & Entrées

substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 180-450 cal) +3.5

SPICY RIGATONI VODKA	24.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
AGNOLOTTI AL POMODORO	23
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
TROTTOLE CHICKEN PESTO	24
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
BOLOGNESE (house specialty)	25.5
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
BRAISED SHORT RIB LUMACHE	25
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
STROZZAPRETI	23
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	24
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	26
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	
ROASTED SALMON*	26
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 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

Cocktails

- BREAKFAST MULE 13**
crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé 240 cal
- GIADA 12.5**
nikka vodka, cucumber, fiorente, basil, lime 210 cal
- PALERMO 12.5**
ramazzotti rosato, blood orange, cazadores blanco 230 cal
- SPARKLING ROSÉ SANGRIA 13.5**
rosé wine, elderflower, peach, fresh berries 290 cal
- CIAO, BELLA! 15.5**
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

Zero Proof

- JUST PEACHY 10**
white peach, raspberry, lemon, ginger beer 150 cal
- OOSPRITZ 12.5**
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 Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
MONTEPULCIANO	12.5	16.5	50
garofoli “kòmaros”, cònero rosato			

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	12.5	16.5	50
barone fini, valdadige			
VERMENTINO	11.5	15.5	46
pala “soprasole”, sardinia			
GRECO DI TUFO	12	16	48
villa matilde, campania			
GRILLO	13	17	52
feudo montoni “timpa”, sicily			
RIESLING	11.5	15.5	46
loosen bros. “dr. l”, mosel			
MOSCATO D'ASTI	12	16	48
vietti, piedmont			
SAUVIGNON BLANC	12.5	16.5	50
vavasour, awatere valley, nz			
SAUVIGNON BLANC	15	20	60
duckhorn, north coast			
CHARDONNAY	12	16	48
edna valley, central coast			
CHARDONNAY	14	18.5	56
bollini “barricato 40”, trentino			
CHARDONNAY	16.5	22	66
gary farrell, russian river valley			

Beer

- 6.75-9 100-270 cal per serving
- LOCAL DRAFT**
- FOUR CORNERS** “el chingón”
- REVOLVER** “blood & honey”
- DEEP ELLUM** “rotating”
- IMPORTS, ETC.** **PERONI** • **FIRESTONE WALKER** “mind haze ipa” • **DOS XX** • **MICHELOB ULTRA** • **HEINEKEN** “non-alcoholic”

- LIMONCELLO SBAGLIATO 14.5**
nonino l’aperitivo, limoncello, fresh lemon, prosecco 220 cal
- GRAPEFRUIT G&T 13**
italian fig gin, ramazzotti rosato, fever tree medi tonic 200 cal
- BLOOD ORANGE 13**
aperol, italicus, blood orange, sparkling rosé 190 cal

- CARAJILLO 13**
double espresso, licor 43, caffè borghetti, hazelnut 190 cal
- SICILIAN MARGARITA 15.5**
el mayor reposado, grand marnier, italicus, agave, lemon 240 cal
- ESPRESSO MARTINI 15.5**
nikka vodka, fresh espresso, borghetti, frangelico, oat milk 360 cal
- TURINO OLD FASHIONED 16**
whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal
- TUSCAN BLOODY MARY 13**
spicy infused tito’s vodka, tuscan spice blend, charcuterie 290 cal

- PINA NO-LADA 11**
coconut, pineapple, fresh lime, bubbles 180 cal
- FAUX ME TWICE 12**
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	glass	terzo	bottle
CHIANTI CLASSICO	13.5	18	54
borgo scopeto, tuscany			
MONTEPULCIANO D’ABRUZZO	12.5	16.5	50
umani ronchi “podere”, abruzzo			
PINOT NOIR	12.5	16.5	50
bottega vinaia, trentino			
PINOT NOIR	16	21	64
valrav, sonoma county			
BARBERA	13	17	52
marchesi di gresy, asti			
NEBBIOLO LANGHE	15	20	60
marchesi di barolo “sbirolo”, piedmont			
SUPER TUSCAN	17	22.5	68
ornellaia “le volte”, tuscany			
BAROLO	17.5	23	70
fontanafredda “silver label”, piedmont			
MERLOT	12	16	48
st. francis, sonoma county			
MALBEC	12	16	48
portillo, mendoza			
NEGROAMARO	14	18.5	56
li veli “pezzo morgana”, salice salentino riserva			
CABERNET SAUVIGNON	12	16	48
di majo norante, molise			
CABERNET SAUVIGNON	14	18.5	56
paul dolan vineyards, mendocino county			
CABERNET SAUVIGNON	16.5	22	66
iconoclast “by chimney rock”, napa valley			
PROPRIETARY RED BLEND	17	22.5	68
delille cellars “d2”, columbia valley			

- LOCAL BOTTLES & CANS**
- KARBACH** “love street blonde”
- FOUR CORNERS** “local buzz”
- RAHR & SONS** “texas red”