



NORTH

ITALIA

Brunch

Breakfast

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|---|------|
| 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 |
| <i>choice of bacon or prosciutto</i> , 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 |
| <i>choice of braised short rib or pulled chicken</i> , 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 | |
| <i>add prosciutto +5 (adds 110 cal)</i> | |

Sides 6.5

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

Small Plates

(perfect to share!)

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| 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 | |
| YELLOWTAIL CRUDO* | 20 |
| castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 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 | |
| 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

Sandwiches

served on our hearth bread with fresh greens (100 cal) or parmesan herb fries (650 cal)

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|---|------|
| CAPRESE | 17 |
| 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 | |

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)

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| 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 & Stromboli

make it bomba style for the crust +5 adds 270 cal / substitute gluten-free crust +4 removes 50-110 cal

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|---|----|
| 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 | 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 | |
| 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

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|---|------|
| 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 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

13 17 52

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

12 16 48

loosen bros. “dr. l”, mosel

MOSCATO D'ASTI

12.5 16.5 50

vietti, piedmont

SAUVIGNON BLANC

12.5 16.5 50

vavasour, awatere valley, nz

SAUVIGNON BLANC

15.5 20.5 62

duckhorn, north coast

CHARDONNAY

12.5 16.5 50

edna valley, central coast

CHARDONNAY

14.5 19 58

bollini “barricato 40”, trentino

CHARDONNAY

16.5 22 66

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

glass terzo bottle

CHIANTI CLASSICO

14 18.5 56

borgo scopeto, tuscany

MONTEPULCIANO D'ABRUZZO

12.5 16.5 50

umani ronchi “podere”, abruzzo

PINOT NOIR

13 17 52

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

17.5 23 70

ornellaia “le volte”, tuscany

BAROLO

17.5 23 70

fontanafredda “silver label”, piedmont

MERLOT

12.5 16.5 50

st. francis, sonoma county

MALBEC

13 17 52

portillo, mendoza

NEGROAMARO

14 18.5 56

li veli “pezzo morgana”, salice salentino riserva

CABERNET SAUVIGNON

13 17 52

di majo norante, molise

CABERNET SAUVIGNON

15 20 60

paul dolan vineyards, mendocino county

CABERNET SAUVIGNON

17.5 23 70

iconoclast “by chimney rock”, napa valley

PROPRIETARY RED BLEND

17.5 23 70

delille cellars “d2”, columbia valley

Beer 7-9 100-270 cal per serving

LOCAL DRAFT

HUSS “scottsdale blonde”

WALTER STATION “hazing arizona hazy ipa”

SAN TAN “seasonal”

IMPORTS, ETC. PERONI (draft) • COORS LIGHT • MODELO • ATHLETIC “upside dawn n/a golden ale”

LOCAL BOTTLES & CANS

PAPAGO “orange blossom”

SAN TAN “devil's pale ale”

SAN TAN “moon juice galactic ipa”