



NORTH

ITALIA

Brunch

Breakfast

BANANA COFFEE CAKE (perfect to share!)	14
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*	18.5
<i>choice of bacon or prosciutto</i> , two eggs, hash potatoes, grilled bread 880-1180 cal	
EGGS IN PURGATORY*	17
spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta 760 cal	
BREAKFAST CARBONARA PASTA*	20
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*	25
sunny-side up eggs, calabrian potato hash, rosemary bearnaise 1350 cal	
BREAKFAST SANDWICH*	19
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 7

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

Sandwiches

served on our hearth bread with fresh greens (100 cal) or parmesan herb fries (650 cal)	
CAPRESE	17.5
heirloom tomato, stracciatella, arugula, basil pesto 810 cal	
ITALIAN SHORT RIB DIP	18
peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal	
SPICY ITALIAN GRINDER	18
sopressatta, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera 1340 cal	
PARMESAN CHICKEN	18
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* 15 (360 cal)

LITTLE GEM CAESAR	17.5
grated grana padano, torn crouton, cracked pepper 1110 cal	
ARUGULA & AVOCADO	16.5
shaved fennel, lemon, grana padano, evoo 240 cal	
KALE & GOAT CHEESE	17
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	18
grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	
ITALIAN COBB	19
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	
HEIRLOOM BEET & CHICKEN	18.5
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

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	23
mozzarella, fresh basil, red sauce, evoo 1270 cal	
HOT HONEY & SMOKED PROSCIUTTO	25
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	
FUNGHI	24
roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	
CACIO E PEPE	23
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	
SPICY MEATBALL	24
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	
FIG & PROSCIUTTO	24
fontina, rosemary, black truffle honey 1600 cal	
THE PIG	25
pepperoni, calabrese, sopressata, italian sausage 1480 cal	
HOT ITALIAN STROMBOLI	17.5
italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal	
GIARDINO STROMBOLI	17.5
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	27.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
AGNOLOTTI AL POMODORO	25.5
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
TROTTOLE CHICKEN PESTO	26.5
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
BOLOGNESE (house specialty)	28
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
BRAISED SHORT RIB LUMACHE	27
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
STROZZAPRETI	26.5
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	
CRUSHED MEATBALL RAGU	25
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal	
SUNDAY NIGHT LASAGNA	27
braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	
SQUID INK TONNARELLI	28
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	
RICOTTA CAVATELLI	28
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	
CHICKEN PARMESAN	29
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	
ROASTED SALMON*	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, tuscany

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

valrav, 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”, tuscany

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 DRAFT

BEACHWOOD “blonde ale”

LOS ANGELES ALE WORKS “lunar kitten ipa”

COMMON SPACE “food fight hazy ipa”

LOCAL BOTTLES & CANS

CORONADO “nice & dry cider” (16 oz.)

COMMON SPACE “pils of la” (16 oz.)

SMOG CITY “amarilla gorilla ipa” (16 oz.)

IMPORTS, ETC. PERONI (draft) • MODELO • COORS LIGHT • 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.