



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	

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)

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 fuice, grapefruit, blood orange or peach 140-630 cal

Cocktails

BREAKFAST MULE 13
ketel one vodka, peach, lemon,
ginger beer, prosecco 200 cal

GIADA 13
ketel one, pressed cucumber, basil, fresh lime 220 cal

PALERMO 13.5
blood orange, ramazzotti rosato,
teremana reposado 140 cal

SPARKLING ROSÉ SANGRIA 15
rosé wine, peach, fresh berries, prosecco 300 cal

CIAO, BELLA! 15.5
sugar house vodka, white peach, prosecco 230 cal

Zero Proof

JUST PEACHY 10
white peach, raspberry, lemon, ginger beer 150 cal

00SPRITZ 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 🍷13 🍷52
lunetta, veneto 140/630 cal

RED SANGRIA 🍷12 🍷42
red wine, cherry, pineapple, moscato 290/1240 cal

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	15	20	60
alois lageder, “terra alpina”, trentino-alto adige			
SOAVE	14	18.5	56
inama, “classico”, veneto			
RIESLING	13.5	18	54
loosen bros. “dr. l”, moseli			
MOSCATO	13	17	52
centorri, lombardy			
SAUVIGNON BLANC	14.5	19	58
mohua, marborough			
CHARDONNAY	13.5	18	54
estancia, california			
CHARDONNAY	17	22.5	68
chalk hill, sonoma coast			

Beer

7-10 100-270 cal per serving

LOCAL DRAFT
MOAB “johnny’s american ipa”
UNITA “golden spike hefeweizen”
PROPER “yacht rock juice box juicy ipa”

PERONI (draft)
MODELO
MICHELOB ULTRA
ATHLETIC “upside dawn n/a golden ale”

LIMONCELLO SBAGLIATO 14.5
limoncello, fresh lemon, prosecco 220 cal

GRAPEFRUIT G&T 13.5
italian fig gin, ramazzotti rosato, fever tree medi tonic 200 cal

BLOOD ORANGE 14
aperol, blood orange, prosecco 190 cal

CARAJILLO 13
double espresso, licor 43, caffè borghetti, hazelnut 190 cal

SICILIAN MARGARITA 16
teremana reposado, grand marnier,
ramazzotti rosato, agave, lemon 210 cal

ESPRESSO MARTINI 15.5
sugar house vodka, fresh espresso, borghetti, hazelnut, oat milk 250 cal

TURINO OLD FASHIONED 16.5
whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal

TUSCAN BLOODY MARY 13.5
tito’s vodka, calabrian chili,
tuscan spice, charcuterie 320 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

Rosé Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
ROSE	12.5	16.5	50
tormaresca, “calafuria”, puglia			

Red Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
SANGIOVESE	13.5	18	54
caparzo, tuscan			
CHIANTI CLASSICO	16	21	64
rocca delle macie, tuscan			
DOLCETTO	13	17	52
pecchenino, “san luigi dogliani”, piedmont			
PINOT NOIR	16	21	64
sokol blosser “evolution”, williamette valley			
BARBERA	15	20	60
vietti, “tre vigne”, asti			
MALBEC	14	18.5	56
pascual toso, mendoza			
MERLOT	15	20	60
st. francis, sonoma county			
SUPER TUSCAN	18	24	72
villa antinori, tuscan			
RED BLEND	15.5	25	62
banshee, “mordecai”, california			
NEGROAMARO	14.5	19	58
li veli “passamante”, puglia			
CABERNET SAUVIGNON	15	20	60
canoe ridge, “expedition”, horse heaven hills			
CABERNET SAUVIGNON	17.5	23	70
roth, alexander valley			

LOCAL BOTTLES & CANS
MOUNTAIN WEST “ruby cider”
BOHEMIAN “amber lager”
SALTFIRE “charlotte sometimes blonde”
SHADES “piña colada sour ale”
UINTA “cutthroat pale ale”
KIITOS “amber ale”
EPIC “son of a baptist coffee stout”