NORTH

ITALIA

Dinner

Starters

(perfect to share!)

ZUCCA CHIPS 12.5
(yum!) 600 cal

GRILLED ARTICHOKE 17.5
sea salt, agrumato, lemon aioli 510 cal

PROSCIUTTO DI PARMA 17
zeppole (italian fritters), apricot mostarda 610 cal

WHITE TRUFFLE GARLIC BREAD 18.5
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal

BAKED BURRATA ALLA DIAVOLA 17
spicy tomato sauce, garlic bread 680 cal

CACIO E PEPE ARANCINI 16.5
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 850 cal

CRISPY EGGPLANT PARMESAN 19
fresh mozzarella, spicy vodka sauce, torn basil 710 cal

BURRATA DI STAGIONE 18.5
fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce 730 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

ITALIAN MEATBALLS 19
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 21
calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal

DAILY SOUP 12

Pizza

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

MARGHERITA make it **TIE DYE** +3 24
mozzarella, fresh basil, red sauce, evoo 1270 cal

HOT HONEY & SMOKED PROSCIUTTO 26
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal

DOUBLE PEPPERONI 24
mozzarella, ricotta, grana padano 1630 cal

FUNGHI 24
roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal

CACIO E PEPE 24
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

PROSCIUTTO 25
mission fig, fontina, rosemary, black truffle honey 1600 cal

THE PIG 26
pepperoni, calabrese, sopressata, italian sausage 1480 cal

For The Table 11

SPICY BROCCOLINI 360 cal • **GRILLED ASPARAGUS** 300 cal • **ROASTED MUSHROOMS** 790 cal
ROASTED BUTTERNUT SQUASH POLENTA 730 cal • **GLAZED CHIOGGIA BEETS** 330 cal
CRISPY BRUSSELS SPROUTS 530 cal • **WINTER VEGETABLE RISOTTO** 810 cal

Tipping is entirely voluntary. For the convenience of our guests, we add a 20% suggested tip to parties of 7 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.

PREM V2

Salads

add chicken 8 (210 cal), steak 12 (260 cal) or salmon* 15 (360 cal)

SIMPLE 13
leafy greens, fresh torn herbs, banyuls vinaigrette 550 cal

LITTLE GEM CAESAR 17.5
grana padano, roasted garlic crouton 1100 cal

ARUGULA & AVOCADO 16.5
shaved fennel, lemon, grana padano, evoo 240 cal

KALE & GOAT CHEESE 18
roasted butternut squash, dates, candied nuts, zucca honey vinaigrette 770 cal

SEASONAL VEGETABLE 19
roasted brussels sprout, cauliflower, grilled broccolini, golden raisin, crushed hazelnut, white balsamic vinaigrette 650 cal

ITALIAN COBB 19
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal

GRILLED STEAK PANZANELLA 23
charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal

Fresh Pasta, Made Daily

substitute gluten-free pasta (removes 30-310 cal) or vegetable noodles (removes 180-450 cal) +3.5

FUSILLI AL TELEFONO 23
dinapoli tomato, mozzarella, roasted garlic breadcrumb 1140 cal

TRIPOLINE ALFREDO (the modern classic) 25
grana padano, white vodka crema 1480 cal

SPICY RIGATONI VODKA 28
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1630 cal

AGNOLOTTI AL POMODORO 26
ricotta, pecorino, simple tomato sauce, basil oil 1030 cal

TROTTOLE CHICKEN PESTO 27
sweet basil, shaved garlic, toasted pine nut, crispy caper 1370 cal

BOLOGNESE (house specialty) 28
traditional meat sauce, pappardelle, grana padano, wild oregano 1170 cal

BRAISED SHORT RIB LUMACHE 28
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1600 cal

STROZZAPRETI 27
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 1650 cal

CRUSHED MEATBALL RAGU 26
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal

SUNDAY NIGHT LASAGNA 28
braised short rib, italian sausage, rustic marinara, provolone, garlic bread 940 cal

SQUID INK TONNARELLI 28
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal

RICOTTA CAVATELLI 29
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal

Entrées

CHICKEN PARMESAN 29
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 1600 cal

CRISPY CHICKEN PICCATA 29
strozzapreti, artichoke, lemon, caper, arugula, roasted chicken jus 1360 cal

ROASTED SALMON* 36
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1160 cal

GRILLED BRANZINO 37
roasted brussels sprout, broccolini, romanesco, caramelized fennel, lemon caper butter 730 cal

BRAISED SHORT RIB MARSALA 40
beech mushroom, heirloom carrot, roasted brussels sprout, black truffle risotto, affinato 1510 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.

Mini Bar
easy to drink. easier to order.

SUNSET ALIBIS 12
tito's vodka, ramazzotti rosato, peach, lemon, dash of cran 140 cal

ORANGE BLOSSOM GIMLET 12.5
st. george valley gin, italicus, aperol, fresh lemon 180 cal

PARADISO 12.5
cazadores blanco, aperol, mango, pineapple, coconut, lime 180 cal

VENETIAN DAIQUIRI 12
barbados rum, fresh grapefruit, maraschino, lime 150 cal

Cocktails

NEW ITALIAN SPRITZ 17
aperol, citrus smash, prosecco 140 cal

MEET ME IN CAPRI 16
limoncello, elderflower, smashed lemon, prosecco 250 cal

PEAR PRESSURE 16.5
grey goose pear, luxardo bianco, ginger, fresh lemon 260 cal

ROMAN HOLIDAY 16.5
coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal

DONATELLA 16.5
gunpowder fig gin, luxardo bianco, grapefruit, honey, lemon 240 cal

POMEGRANATE MULE 17
bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

SOLE TOSCANO 16.5
lalo blanco, luxardo del santo, cucumber, lime 240 cal

SICILIAN MARGARITA 17.5
el mayor reposado, grand marnier, italicus, agave, lemon 240 cal

DIAVOLO 17
banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal

DON GIORGIO 16.5
stranahan's whiskey, mango, italian orange, lemon, ginger 200 cal

NEAPOLITAN 16.5
nikka vodka, pepperoncini, gorgonzola olive 240 cal

TURINO OLD FASHIONED 18
whistlepig rye, hazelnut, brown sugar, angostura 270 cal

Zero Proof

JUST PEACHY 13
white peach, raspberry, lemon, ginger beer 150 cal

FOOLS GOLD 12
pineapple, banana, lemon, bubbles 150 cal

PINK SLIP 12.5
pentire seaward, fresh grapefruit, agave, lemon 70 cal

WAKE UP CALL 7.5
shaken espresso, tiramisu cold foam, chocolate pearls 170 cal

PINA NO-LADA 12.5
coconut, pineapple, fresh lime, bubbles 180 cal

JAM SESSION 12
smashed strawberry, lime, soda 120 cal

FAUX ME TWICE 13
n/a sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal

PHONY NEGRONI 12
st. agrestis n/a 90 cal

Bubbles & Sangria
Ⓒ glass Ⓑ bottle Ⓟ pitcher

NON-ALCOHOLIC PROSECCO 12
zonin "cuvèe zero", veneto 30 cal (split)

PROSECCO Ⓒ13.5 Ⓑ54
bottega "il vino dei poeti", veneto 140/630 cal

SPARKLING ROSÉ Ⓒ13 Ⓑ52
cleto chiarli "brut de noir", emilia-romagna 140/630 cal

RED SANGRIA Ⓒ14 Ⓟ49
brandy, blood orange, red wine, raspberry 320/1270 cal

Rosé Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
MONTEPULCIANO garofoli "kòmaros", cònero rosato	13.5	18	54

White Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
SAUVIGNON BLANC 0.0 miguel torres "serena n/a", chile 30 cal / 40 cal / 120 cal	11	14.5	44
PINOT GRIGIO barone fini, valdadige	14	18.5	56
VERMENTINO pala "soprasole", sardinia	12	16	48
GRECO DI TUFO villa matilde, campania	12.5	16.5	50
GRILLO feudo montoni "timpa", sicily	14	18.5	56
RIESLING loosen bros. "dr. l", mosel	12	16	48
MOSCATO D'ASTI vietti, piedmont	13	17	52
SAUVIGNON BLANC vavasour, awatere valley, nz	14.5	19	58
SAUVIGNON BLANC duckhorn, north coast	17	22.5	68
CHARDONNAY edna valley, central coast	14	18.5	56
CHARDONNAY bollini "barricato 40", trentino	16	21	64
CHARDONNAY gary farrell, russian river valley	18	24	72

Red Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
CHIANTI CLASSICO borgo scopeto, tuscany	14.5	19	58
MONTEPULCIANO D'ABRUZZO umani ronchi "podere", abruzzo	13	17	52
PINOT NOIR bottega vinaia, trentino	14.5	19	58
PINOT NOIR valravn, sonoma county	17.5	23	70
BARBERA marchesi di gresy, asti	14	18.5	56
NEBBIOLO LANGHE marchesi di barolo "sbirolo", piedmont	16	21	64
SUPER TUSCAN ornellaia "le volte", tuscany	18	24	72
BAROLO fontanafredda "silver label", piedmont	18	24	72
MERLOT st. francis, sonoma county	14.5	19	58
MALBEC portillo, mendoza	14.5	19	58
NEGROAMARO li veli "pezzo morgana", salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	14.5	19	58
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	17	22.5	68
CABERNET SAUVIGNON iconoclast "by chimney rock", napa valley	19.5	26	78
PROPRIETARY RED BLEND delille cellars "d2", columbia valley	18	24	72

Beer
7.25-10 100-270 cal per serving

LOCAL DRAFT
FIRESTONE WALKER "805 blonde ale"
COMMON SPACE "food fight hazy ipa"
LOS ANGELES ALE WORKS "lunar kitten ipa"

LOCAL BOTTLES & CANS
GOLDEN STATE "might dry cider" (16 oz.)
SANTA MONICA BREW "cali pali pils"
CALI SQUEEZE "blood orange wheat ale"

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

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