NORTH

ITALIA

Dinner

Starters

(perfect to share!)

HOUSE-MADE FOCACCIA 12
wild oregano, rosemary, sea salt 1110 cal
add sicilian pistachio pesto whipped ricotta or house bomba sauce adds 270-290 cal +5

ZUCCA CHIPS 11
(yum!) 600 cal

GRILLED ARTICHOKE 16
sea salt, agrumato, lemon aioli 510 cal

PROSCIUTTO DI PARMA 16
zeppole (italian fritters), apricot mostarda 610 cal

WHITE TRUFFLE GARLIC BREAD 16.5
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal

BAKED BURRATA ALLA DIAVOLA 16
spicy tomato sauce, garlic bread 680 cal

CACIO E PEPE ARANCINI 15
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 850 cal

CRISPY EGGPLANT PARMESAN 16.5
fresh mozzarella, spicy vodka sauce, torn basil 710 cal

BURRATA DI STAGIONE 17
fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce 730 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

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 22
mozzarella, fresh basil, red sauce, evoo 1270 cal

HOT HONEY & SMOKED PROSCIUTTO 24
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal

DOUBLE PEPPERONI 23
mozzarella, ricotta, grana padano 1630 cal

FUNGHI 23
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 23
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal

PROSCIUTTO 24
mission fig, fontina, rosemary, black truffle honey 1600 cal

THE PIG 24
pepperoni, calabrese, sopressata, italian sausage 1480 cal

For The Table 10

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.

Salads

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

SIMPLE 12
leafy greens, fresh torn herbs, banyuls vinaigrette 550 cal

LITTLE GEM CAESAR 16
grana padano, roasted garlic crouton 1100 cal

ARUGULA & AVOCADO 15
shaved fennel, lemon, grana padano, evoo 240 cal

KALE & GOAT CHEESE 16
roasted butternut squash, dates, candied nuts, zucca honey vinaigrette 770 cal

SEASONAL VEGETABLE 17
roasted brussels sprout, cauliflower, grilled broccolini, golden raisin, crushed hazelnut, white balsamic vinaigrette 650 cal

ITALIAN COBB 18
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal

GRILLED STEAK PANZANELLA 21
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 19
dinapoli tomato, mozzarella, roasted garlic breadcrumb 1140 cal

TRIPOLINE ALFREDO (the modern classic) 20
grana padano, white vodka crema 1480 cal

SPICY RIGATONI VODKA 25
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1630 cal

AGNOLOTTI AL POMODORO 23
ricotta, pecorino, simple tomato sauce, basil oil 1030 cal

TROTTOLE CHICKEN PESTO 24
sweet basil, shaved garlic, toasted pine nut, crispy caper 1370 cal

BOLOGNESE (house specialty) 26
traditional meat sauce, pappardelle, grana padano, wild oregano 1170 cal

BRAISED SHORT RIB LUMACHE 26
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1600 cal

STROZZAPRETI 24
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 1650 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, provolone, garlic bread 940 cal

SQUID INK TONNARELLI 27
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal

RICOTTA CAVATELLI 27
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal

Entrées

CHICKEN PARMESAN 27
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 1600 cal

CRISPY CHICKEN PICCATA 26
strozzapreti, artichoke, lemon, caper, arugula, roasted chicken jus 1360 cal

ROASTED SALMON* 30
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1160 cal

GRILLED BRANZINO 34
roasted brussels sprout, broccolini, romanesco, caramelized fennel, lemon caper butter 730 cal

BRAISED SHORT RIB MARSALA 36
beech mushroom, heirloom carrot, roasted brussels sprout, black truffle risotto, affinato 1510 cal

PRIME NEW YORK TAGLIATA* 48
wild arugula, shaved grana padano, evoo, affinato, sea salt 1090 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 10
tito's vodka, ramazzotti rosato, peach, lemon, dash of cran 140 cal

ORANGE BLOSSOM GIMLET 10.5
st. george valley gin, italicus, aperol, fresh lemon 180 cal

PARADISO 10.5
cazadores blanco, aperol, mango, pineapple, coconut, lime 180 cal

VENETIAN DAIQUIRI 10
barbados rum, fresh grapefruit, maraschino, lime 150 cal

Cocktails

NEW ITALIAN SPRITZ 15
aperol, citrus smash, prosecco 140 cal

MEET ME IN CAPRI 14.5
limoncello, elderflower, smashed lemon, prosecco 250 cal

PEAR PRESSURE 15
grey goose pear, luxardo bianco, ginger, fresh lemon 260 cal

ROMAN HOLIDAY 15
coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal

DONATELLA 15
gunpowder fig gin, luxardo bianco, grapefruit, honey, lemon 240 cal

POMEGRANATE MULE 15
bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

SOLE TOSCANO 15.5
lalo blanco, luxardo del santo, cucumber, lime 240 cal

SICILIAN MARGARITA 15.5
el mayor reposado, grand marnier, italicus, agave, lemon 240 cal

DIAVOLO 15
banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal

DON GIORGIO 15
stranahan's whiskey, mango, italian orange, lemon, ginger 200 cal

NEAPOLITAN 15
nikka vodka, pepperoncini, gorgonzola olive 240 cal

TURINO OLD FASHIONED 16
whistlepig rye, hazelnut, brown sugar, angostura 270 cal

Zero Proof

JUST PEACHY 10.5
white peach, raspberry, lemon, ginger beer 150 cal

FOOLS GOLD 10.5
pineapple, banana, lemon, bubbles 150 cal

PINK SLIP 12
pentire seaward, fresh grapefruit, agave, lemon 70 cal

WAKE UP CALL 7
shaken espresso, tiramisu cold foam, chocolate pearls 170 cal

PINA NO-LADA 11
coconut, pineapple, fresh lime, bubbles 180 cal

JAM SESSION 10.5
smashed strawberry, lime, soda 120 cal

FAUX ME TWICE 12
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 Ⓒ12.5 Ⓑ50
bottega "il vino dei poeti", veneto 140/630 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

Rosé Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
MONTEPULCIANO garofoli "kòmaros", còner o rosato	12.5	16.5	50

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

Red Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
CHIANTI CLASSICO borgo scopeto, tuscany	13.5	18	54
MONTEPULCIANO D'ABRUZZO umani ronchi "podere", abruzzo	12.5	16.5	50
PINOT NOIR bottega vinaia, trentino	12.5	16.5	50
PINOT NOIR valravn, sonoma county	16	21	64
BARBERA marchesi di gresy, asti	13	17	52
NEBBIOLO LANGHE marchesi di barolo "sbirolo", piedmont	15	20	60
SUPER TUSCAN ornellaia "le volte", tuscany	17	22.5	68
BAROLO fontanafredda "silver label", piedmont	17.5	23	70
MERLOT st. francis, sonoma county	12	16	48
MALBEC portillo, mendoza	12	16	48
NEGROAMARO li veli "pezzo morgana", salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	12	16	48
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	14	18.5	56
CABERNET SAUVIGNON iconoclast "by chimney rock", napa valley	16.5	22	66
PROPRIETARY RED BLEND delille cellars "d2", columbia valley	17	22.5	68

Beer
6.75-9 100-270 cal per serving

LOCAL DRAFT
NASHVILLE BREWING "original lager"
TAILGATE "orange wheat"
JACKALOPE "fennario ipa"

LOCAL BOTTLES & CANS
TAILGATE "cider"
BLACK ABBEY "the rose belgian blonde"
TURTLE ANARCHY "portly stout"

IMPORTS, ETC. **PERONI** (draft) ▪ **MICHELOB ULTRA** ▪ **MODELO** ▪ **ATHLETIC** "n/a golden ale"

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