



NORTH

ITALIA

Dinner

Small Plates

(perfect to share!)

ZUCCA CHIPS (yum!) 490 cal	11.5
GRILLED ARTICHOKE sea salt, agrumato, lemon aioli 510 cal	16
WHITE TRUFFLE GARLIC BREAD house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	17
HEIRLOOM TOMATO & BURRATA grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	17.5
CACIO E PEPE ARANCINI crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	15.5
CRISPY EGGPLANT PARMESAN fresh mozzarella, spicy vodka sauce, torn basil 770 cal	16.5
CALAMARI FRITTI house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	19
WILD SHRIMP SCAMPI blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	19.5
ITALIAN MEATBALLS creamy polenta, rustic marinara, grana padano 670 cal	18
BEEF CARPACCIO* pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	19
BLACK MEDITERRANEAN MUSSELS calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	19
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

Pizza

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

MARGHERITA make it TIEDYE +3 mozzarella, fresh basil, red sauce, evoo 1270 cal	22
HOT HONEY & SMOKED PROSCIUTTO scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	24
FUNGHI roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	23
CACIO E PEPE pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	22
SPICY MEATBALL provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	23
FIG & PROSCIUTTO fontina, rosemary, black truffle honey 1600 cal	23
THE PIG pepperoni, calabrese, sopressatta, italian sausage 1480 cal	24

For The Table 9.5

SPICY BROCCOLINI 360 cal • **GRILLED ASPARAGUS** 300 cal
ROASTED MUSHROOMS 790 cal • **GLAZED CHIOGGIA BEETS** 330 cal
SWEET CORN & FONTINA POLENTA 650 cal • **SUMMER VEGETABLE RISOTTO** 700 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)

SIMPLE	12
heirloom tomato, pickled red onion, gorgonzola, pine nut, garden herb vinaigrette 420 cal	
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	
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	
GRILLED STEAK PANZANELLA	22
charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal	

Fresh Pasta, Made Daily

substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 180-450 cal) +3.5

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	

Entrées

CHICKEN PARMESAN	27
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	
ROASTED SALMON*	31
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	
GRILLED BRANZINO	35
broccolini, sugar snap pea, romanesco cauliflower, roasted fennel, lemon caper butter 700 cal	
CHICKEN SCARPARELLO	28
chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta 1640 cal	
SEARED SCALLOPS	38
asparagus, pancetta, crispy shallot, sweet corn risotto, calabrian vinaigrette 1000 cal	
BRAISED SHORT RIB MARSALA	36
beech mushroom, snap pea, heirloom carrot, black truffle risotto, affinato 1550 cal	
PRIME NEW YORK TAGLIATA*	48
wild arugula, shaved grana padano, evoo, affinato, sea salt 1090 cal	

Cocktails

NEW ITALIAN SPRITZ 15.5

aperol, citrus smash, prosecco 140 cal

LIMONCELLO SBAGLIATO 15.5

nonino l'aperitivo, limoncello, fresh lemon, prosecco 220 cal

CIAO, BELLA! 16.5

vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

ROMAN HOLIDAY 15.5

coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal

DONATELLA 15.5

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

POMEGRANATE MULE 16

bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

SOLE TOSCANO 15.5

lalo blanco, luxardo del santo, fennel, cucumber, lime 240 cal

SICILIAN MARGARITA 16.5

el mayor reposado, grand marnier, italicus, agave, lemon 240 cal

DIABOLO 15.5

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

DON GIORGIO 15.5

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

NEAPOLITAN 15.5

nikka vodka, pepperoncini, gorgonzola olive 240 cal

TURINO OLD FASHIONED 16.5

whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 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

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

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

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 & Orange Wine

140 cal / 190 cal / 630 cal

MONTEPULCIANO

garofoli "kòmaros", cònero rosato

VERDICCHIO

casalfarneto, "paò orange", marche

White Wine

140 cal / 190 cal / 630 cal

SAUVIGNON BLANC 0.0

miguel torres "serena n/a", chile 30 cal / 40 cal / 120 cal

PINOT GRIGIO

barone fini, valdadige

VERMENTINO

pala "soprasole", sardinia

GRECO DI TUFO

villa matilde, campania

GRILLO

feudo montoni "timpa", sicily

RIESLING

loosen bros. "dr. l", mosel

MOSCATO D'ASTI

vietti, piedmont

SAUVIGNON BLANC

vavasour, awatere valley, nz

SAUVIGNON BLANC

duckhorn, north coast

CHARDONNAY

edna valley, central coast

CHARDONNAY

bollini "barricato 40", trentino

CHARDONNAY

gary farrell, russian river valley

Red Wine

140 cal / 190 cal / 630 cal

CHIANTI CLASSICO

borgo scopeto, tuscany

MONTEPULCIANO D'ABRUZZO

umani ronchi "podere", abruzzo

PINOT NOIR

bottega vinaia, trentino

PINOT NOIR

valrav, sonoma county

BARBERA

marchesi di gresy, asti

NEBBIOLO LANGHE

marchesi di barolo "sbirolo", piedmont

SUPER TUSCAN

ornellaia "le volte", tuscany

BAROLO

fontanafredda "silver label", piedmont

MERLOT

st. francis, sonoma county

MALBEC

portillo, mendoza

NEGROAMARO

li veli "pezzo morgana", salice salentino riserva

CABERNET SAUVIGNON

di majo norante, molise

CABERNET SAUVIGNON

paul dolan vineyards, mendocino county

CABERNET SAUVIGNON

iconoclast "by chimney rock", napa valley

PROPRIETARY RED BLEND

delille cellars "d2", columbia valley

Beer 7-9 100-270 cal per serving

LOCAL BOTTLES & CANS

HUSS "scottsdale blonde"

PAPAGO "orange blossom"

SAN TAN "devil's pale ale"

WALTER STATION "hazing arizona hazy ipa"

SAN TAN "moon juice galactic ipa"

GRAND CANYON "sunset amber ale"

IMPORTS, ETC. PERONI • COORS LIGHT • MODELO • PERONI "0.0 non-alcoholic"

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.