



NORTH

ITALIA

Dinner

Small Plates
(perfect to share!)

ZUCCA CHIPS (yum!) 490 cal	12
GRILLED ARTICHOKE sea salt, agrumato, lemon aioli 510 cal	17.5
WHITE TRUFFLE GARLIC BREAD house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	18.5
HEIRLOOM TOMATO & BURRATA grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	18.5
CACIO E PEPE ARANCINI crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	16.5
CRISPY EGGPLANT PARMESAN fresh mozzarella, spicy vodka sauce, torn basil 770 cal	18.5
CALAMARI FRITTI house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	20
WILD SHRIMP SCAMPI blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	20
ITALIAN MEATBALLS creamy polenta, rustic marinara, grana padano 670 cal	19
BEEF CARPACCIO* pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	20
BLACK MEDITERRANEAN MUSSELS calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	21
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

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 mozzarella, fresh basil, red sauce, evoo 1270 cal	24
HOT HONEY & SMOKED PROSCIUTTO scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	26
FUNGHI roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	24
CACIO E PEPE pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	24
SPICY MEATBALL provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	24
FIG & PROSCIUTTO fontina, rosemary, black truffle honey 1600 cal	25
THE PIG pepperoni, calabrese, sopressatta, italian sausage 1480 cal	26

For The Table 11

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

Salads

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

SIMPLE heirloom tomato, pickled red onion, gorgonzola, pine nut, garden herb vinaigrette 420 cal	13
LITTLE GEM CAESAR grated grana padano, torn crouton, cracked pepper 1110 cal	17.5
ARUGULA & AVOCADO shaved fennel, lemon, grana padano, evoo 240 cal	16.5
KALE & GOAT CHEESE fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal	18
SEASONAL VEGETABLE grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	19
ITALIAN COBB sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	19
GRILLED STEAK PANZANELLA charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal	22

Fresh Pasta, Made Daily

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

SPICY RIGATONI VODKA italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	28
AGNOLOTTI AL POMODORO ricotta, pecorino, simple tomato sauce, basil 1030 cal	26
TROTTOLE CHICKEN PESTO sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	27
BOLOGNESE (house specialty) traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	28
BRAISED SHORT RIB LUMACHE grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	28
STROZZAPRETI herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	27
CRUSHED MEATBALL RAGU crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal	25
SUNDAY NIGHT LASAGNA braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	27
SQUID INK TONNARELLI tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	28
RICOTTA CAVATELLI lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	28

Entrées

CHICKEN PARMESAN crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	29
ROASTED SALMON* caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	35
GRILLED BRANZINO broccolini, sugar snap pea, romanesco cauliflower, roasted fennel, lemon caper butter 700 cal	37
CHICKEN SCARPARELLO chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta 1640 cal	29
BRAISED SHORT RIB MARSALA beech mushroom, snap pea, heirloom carrot, black truffle risotto, affinato 1550 cal	38

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.

Cocktails

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

LIMONCELLO SBAGLIATO 16.5
nonino l’aperitivo, limoncello, fresh lemon, prosecco 220 cal

CIAO, BELLA! 17.5
vanilla infused vulcanica vodka, white peach, brut rosé 230 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
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 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 🍷13.5 🍷54
bottega “il vino dei poeti”, veneto 140/630 cal

Rosé Wine

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

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	14	18.5	56
barone fini, valdadige			
VERMENTINO	12	16	48
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	14.5	19	58
vavasour, awatere valley, nz			
SAUVIGNON BLANC	17	22.5	68
duckhorn, north coast			
CHARDONNAY	14	18.5	56
edna valley, central coast			
CHARDONNAY	16	21	64
bollini “barricato 40”, trentino			
CHARDONNAY	18	24	72
gary farrell, russian river valley			

Beer

LOCAL DRAFT

FIRESTONE WALKER “805 blonde ale”

COMMON SPACE “food fight hazy ipa”

LOS ANGELES ALE WORKS “lunar kitten ipa”

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

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

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

DIABOLO 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 piggyback rye, hazelnut, brown sugar, angostura 270 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 🍷14 🍷49
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	14.5	19	58
bottega vinaia, trentino			
PINOT NOIR	17.5	23	70
valrav, sonoma county			
BARBERA	14	18.5	56
marchesi di gresy, asti			
NEBBIOLO LANGHE	16	21	64
marchesi di barolo “sbirolo”, piedmont			
SUPER TUSCAN	18	24	72
ornellaia “le volte”, tuscany			
BAROLO	18	24	72
fontanafredda “silver label”, piedmont			
MERLOT	14.5	19	58
st. francis, sonoma county			
MALBEC	14.5	19	58
portillo, mendoza			
NEGROAMARO	14	18.5	56
li veli “pezzo morgana”, salice salentino riserva			
CABERNET SAUVIGNON	14.5	19	58
di majo norante, molise			
CABERNET SAUVIGNON	17	22.5	68
paul dolan vineyards, mendocino county			
CABERNET SAUVIGNON	19.5	26	78
iconoclast “by chimney rock”, napa valley			
PROPRIETARY RED BLEND	18	24	72
delille cellars “d2”, columbia valley			

LOCAL BOTTLES & CANS

GOLDEN STATE “might dry cider” (16 oz.)

SANTA MONICA BREW “cali pali pils”

CALI SQUEEZE “blood orange wheat ale”