



**NORTH**

**ITALIA**

*Dinner*

## Small Plates

(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*

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

## Chef's Board 22.5

prosciutto di parma, speck, straciatella & 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

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

<b>SIMPLE</b>	12
heirloom tomato, pickled red onion, gorgonzola, pine nut, garden herb vinaigrette 420 cal	
<b>LITTLE GEM CAESAR</b>	16.5
grated grana padano, torn crouton, cracked pepper 1110 cal	
<b>ARUGULA &amp; AVOCADO</b>	16
shaved fennel, lemon, grana padano, evoo 240 cal	
<b>KALE &amp; GOAT CHEESE</b>	16
fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal	
<b>SEASONAL VEGETABLE</b>	17.5
grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	
<b>ITALIAN COBB</b>	18.5
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	
<b>GRILLED STEAK PANZANELLA</b>	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

<b>SPICY RIGATONI VODKA</b>	25.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
<b>AGNOLOTTI AL POMODORO</b>	24
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
<b>TROTTOLE CHICKEN PESTO</b>	24.5
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
<b>BOLOGNESE</b> (house specialty)	26.5
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
<b>BRAISED SHORT RIB LUMACHE</b>	26
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
<b>STROZZAPRETI</b>	24
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	
<b>CRUSHED MEATBALL RAGU</b>	23
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal	
<b>SUNDAY NIGHT LASAGNA</b>	25
braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	
<b>SQUID INK TONNARELLI</b>	26
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	
<b>RICOTTA CAVATELLI</b>	26
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	

## *Entrées*

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

140 cal / 190 cal / 630 cal

glass terzo bottle

### MONTEPULCIANO

12.5 16.5 50

garofoli "kòmaros", cònero rosato

## Red Wine

140 cal / 190 cal / 630 cal

glass terzo bottle

### CHIANTI CLASSICO

14 18.5 56

borgo scopeto, tuscan

### MONTEPULCIANO D'ABRUZZO

12.5 16.5 50

umani ronchi "podere", abruzzo

### PINOT NOIR

13 17 52

bottega vinaia, trentino

### PINOT NOIR

16 21 64

valrav, sonoma county

### BARBERA

13 17 52

marchesi di gresy, asti

### NEBBIOLO LANGHE

15 20 60

marchesi di barolo "sbirolo", piedmont

### SUPER TUSCAN

17.5 23 70

ornellaia "le volte", tuscan

### BAROLO

17.5 23 70

fontanafredda "silver label", piedmont

### MERLOT

12.5 16.5 50

st. francis, sonoma county

### MALBEC

13 17 52

portillo, mendoza

### NEGROAMARO

14 18.5 56

li veli "pezzo morgana", salice salentino riserva

### CABERNET SAUVIGNON

13 17 52

di majo norante, molise

### CABERNET SAUVIGNON

15 20 60

paul dolan vineyards, mendocino county

### CABERNET SAUVIGNON

17.5 23 70

iconoclast "by chimney rock", napa valley

### PROPRIETARY RED BLEND

17.5 23 70

delille cellars "d2", columbia valley

## 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

13 17 52

barone fini, valdadige

### VERMENTINO

11.5 15.5 46

pala "soprasole", sardinia

### GRECO DI TUFO

12 16 48

villa matilde, campania

### GRILLO

13 17 52

feudo montoni "timpa", sicily

### RIESLING

12 16 48

loosen bros. "dr. l", mosel

### MOSCATO D'ASTI

12.5 16.5 50

vietti, piedmont

### SAUVIGNON BLANC

12.5 16.5 50

vavasour, awatere valley, nz

### SAUVIGNON BLANC

15.5 20.5 62

duckhorn, north coast

### CHARDONNAY

12.5 16.5 50

edna valley, central coast

### CHARDONNAY

14.5 19 58

bollini "barricato 40", trentino

### CHARDONNAY

16.5 22 66

gary farrell, russian river valley

## Beer 7-9 100-270 cal per serving

### LOCAL DRAFT

VÄSEN "hefeweizen"

SOLACE "partly cloudy ipa"

LOST RHINO "face plant ipa"

### LOCAL BOTTLES & CANS

POTTER'S "petite cider"

DC BRAU "brau pils"

RIGHT PROPER "seasonal selection"

IMPORTS, ETC. PERONI (draft) • MILLER LITE • CORONA • 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.