



**NORTH**

**ITALIA**

*Dinner*

## Small Plates

(perfect to share!)

|  |  |      |
|--|--|------|
|  | <b>HOUSE-MADE FOCACCIA 12</b><br>wild oregano, rosemary, sea salt 1110 cal<br><i>add sicilian pistachio pesto whipped ricotta<br/>or house bomba sauce adds 270-290 cal +5</i> |      |
| <b>ZUCCA CHIPS</b><br>(yum!) 490 cal   |  | 11.5 |
| <b>GRILLED ARTICHOKE</b><br>sea salt, agrumato, lemon aioli 510 cal  |  | 16   |
| <b>WHITE TRUFFLE GARLIC BREAD</b><br>house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal                  |  | 17   |
| <b>HEIRLOOM TOMATO &amp; BURRATA</b><br>grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal       |  | 17.5 |
| <b>CACIO E PEPE ARANCINI</b><br>crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal               |  | 15.5 |
| <b>CRISPY EGGPLANT PARMESAN</b><br>fresh mozzarella, spicy vodka sauce, torn basil 770 cal                               |  | 16.5 |
| <b>CALAMARI FRITTI</b><br>house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal                                |  | 19   |
| <b>WILD SHRIMP SCAMPI</b><br>blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal           |  | 19.5 |
| <b>YELLOWTAIL CRUDO*</b><br>castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 cal |  | 20   |
| <b>ITALIAN MEATBALLS</b><br>creamy polenta, rustic marinara, grana padano 670 cal  |  | 18   |
| <b>BEEF CARPACCIO*</b><br>pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 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<br>substitute gluten-free crust +4 removes 50-110 cal |    |
| <b>MARGHERITA</b> make it <b>TIEDYE +3</b><br>mozzarella, fresh basil, red sauce, evoo 1270 cal                  |   | 22 |
| <b>HOT HONEY &amp; SMOKED PROSCIUTTO</b><br>scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal |   | 24 |
| <b>FUNGHI</b><br>roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal                                |   | 23 |
| <b>CACIO E PEPE</b><br>pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal         |   | 22 |
| <b>SPICY MEATBALL</b><br>provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal      |   | 23 |
| <b>FIG &amp; PROSCIUTTO</b><br>fontina, rosemary, black truffle honey 1600 cal                                   |   | 23 |
| <b>THE PIG</b><br>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>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                          |    |

## Mini Bar *easy to drink. easier to order.*

**SUNSET ALIBIS 11**  
tito's vodka, ramazzotti rosato, peach, lemon, dash of cran 140 cal

**ORANGE BLOSSOM GIMLET 11**  
st. george valley gin, italicus, aperol, fresh lemon 180 cal

**PARADISO 11.5**  
cazadores blanco, aperol, mango, pineapple, coconut, lime 180 cal

**LITTLE ITALY 11.5**  
old forester rye, nonino amaro, averna, luxardo cherry 150 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 bacúr 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 na 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**

**FUNKY BUDDHA** "floridian hefeweizen"

**WYNWOOD** "la rubia blonde ale"

**CIGAR CITY** "jai alai ipa"

**LOCAL BOTTLES & CANS**

**BOLD ROCK** "dry cider"

**LA TROPICAL** "la original ámbar lager"

**TANK** "freedom tower amber"

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

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