



**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>YELLOWTAIL CRUDO*</b> castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 cal	20
<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>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

## *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	

## 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 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 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**

**HUSS** "scottsdale blonde"

**WALTER STATION** "hazing arizona hazy ipa"

**SAN TAN** "seasonal"

**LOCAL BOTTLES & CANS**

**PAPAGO** "orange blossom"

**SAN TAN** "devil's pale ale"

**SAN TAN** "moon juice galactic ipa"

**IMPORTS, ETC.** PERONI (draft) • COORS LIGHT • MODELO • ATHLETIC "upside dawn 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.