



NORTH

ITALIA

Dinner

Small Plates

(perfect to share!)

HOUSE-MADE FOCACCIA 12.5
wild oregano, rosemary, sea salt 1110 cal
*add sicilian pistachio pesto whipped ricotta
or house bomba sauce adds 270-290 cal +5*

| | |
|--|------|
| ZUCCA CHIPS (yum!) 490 cal | 12 |
| GRILLED ARTICHOKE sea salt, agrumato, lemon aioli 510 cal | 16 |
| 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 |
| CRISPY EGGPLANT PARMESAN fresh mozzarella, spicy vodka sauce, torn basil 770 cal | 18 |
| 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 |
| YELLOWTAIL CRUDO* castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 cal | 21 |
| ITALIAN MEATBALLS creamy polenta, rustic marinara, grana padano 670 cal | 18.5 |
| 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 | 20 |
| 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 TIEDYE +3 mozzarella, fresh basil, red sauce, evoo 1270 cal | 23 |
| HOT HONEY & SMOKED PROSCIUTTO scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal | 25 |
| FUNGHI roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal | 24 |
| CACIO E PEPE pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal | 23 |
| SPICY MEATBALL provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal | 24 |
| FIG & PROSCIUTTO fontina, rosemary, black truffle honey 1600 cal | 24 |
| THE PIG pepperoni, calabrese, sopressatta, italian sausage 1480 cal | 25 |

For The Table 10.5

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* 15 (360 cal)

| | |
|---|------|
| SIMPLE | 13 |
| heirloom tomato, pickled red onion, gorgonzola, pine nut, garden herb vinaigrette 420 cal | |
| LITTLE GEM CAESAR | 17.5 |
| grated grana padano, torn crouton, cracked pepper 1110 cal | |
| ARUGULA & AVOCADO | 16.5 |
| shaved fennel, lemon, grana padano, evoo 240 cal | |
| KALE & GOAT CHEESE | 17 |
| fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal | |
| SEASONAL VEGETABLE | 18 |
| grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal | |
| ITALIAN COBB | 19 |
| 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 | 27.5 |
| italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal | |
| AGNOLOTTI AL POMODORO | 25.5 |
| ricotta, pecorino, simple tomato sauce, basil 1030 cal | |
| TROTTOLE CHICKEN PESTO | 26.5 |
| sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal | |
| BOLOGNESE (house specialty) | 28 |
| traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal | |
| BRAISED SHORT RIB LUMACHE | 27 |
| grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal | |
| STROZZAPRETI | 26.5 |
| herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal | |
| CRUSHED MEATBALL RAGU | 25 |
| crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal | |
| SUNDAY NIGHT LASAGNA | 27 |
| braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal | |
| SQUID INK TONNARELLI | 28 |
| tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal | |
| RICOTTA CAVATELLI | 28 |
| lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal | |

Entrées

| | |
|---|----|
| CHICKEN PARMESAN | 29 |
| crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal | |
| ROASTED SALMON* | 35 |
| caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal | |
| GRILLED BRANZINO | 37 |
| 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 | 42 |
| asparagus, pancetta, crispy shallot, sweet corn risotto, calabrian vinaigrette 1000 cal | |
| BRAISED SHORT RIB MARSALA | 38 |
| 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 | |

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.

Mini Bar easy to drink. easier to order.

SUNSET ALIBIS 12

tito's vodka, ramazzotti rosato, peach, lemon, dash of cran 140 cal

ORANGE BLOSSOM GIMLET 12

st. george valley gin, italicus, aperol, fresh lemon 180 cal

Cocktails

NEW ITALIAN SPRITZ 16

aperol, citrus smash, prosecco 140 cal

LIMONCELLO SBAGLIATO 16

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

CIAO, BELLA! 17

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

ROMAN HOLIDAY 16

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

DONATELLA 16

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

POMEGRANATE MULE 16.5

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

PARADISO 12.5

cazadores blanco, aperol, mango, pineapple, coconut, lime 180 cal

LITTLE ITALY 12.5

old forester rye, nonino amaro, averna, luxardo cherry 150 cal

SOLE TOSCANO 16

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

SICILIAN MARGARITA 17

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

DIAVOLO 16

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

DON GIORGIO 16

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

NEAPOLITAN 16

nikka vodka, pepperoncini, gorgonzola olive 240 cal

TURINO OLD FASHIONED 18

whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal

Zero Proof

JUST PEACHY 12.5

white peach, raspberry, lemon, ginger beer 150 cal

00SPRITZ 13.5

mionetto na 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 ☉52

bottega "il vino dei poeti", veneto 140/630 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

Rosé Wine

140 cal / 190 cal / 630 cal

glass terzo bottle

MONTEPULCIANO

garofoli "kòmaros", cònero rosato

13 17 52

White Wine

140 cal / 190 cal / 630 cal

glass terzo bottle

SAUVIGNON BLANC 0.0

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

11 14.5 44

PINOT GRIGIO

barone fini, valdadige

13.5 18 54

VERMENTINO

pala "soprasole", sardinia

11.5 15.5 46

GRECO DI TUFO

villa matilde, campania

12.5 16.5 50

GRILLO

feudo montoni "timpa", sicily

14 18.5 56

RIESLING

loosen bros. "dr. l", mosel

12 16 48

MOSCATO D'ASTI

vietti, piedmont

13 17 52

SAUVIGNON BLANC

vavasour, awatere valley, nz

13.5 18 54

SAUVIGNON BLANC

duckhorn, north coast

16 21 64

CHARDONNAY

edna valley, central coast

13 17 52

CHARDONNAY

bollini "barricato 40", trentino

15 20 60

CHARDONNAY

gary farrell, russian river valley

17.5 23 70

Red Wine

140 cal / 190 cal / 630 cal

glass terzo bottle

CHIANTI CLASSICO

borgo scopeto, tuscany

14.5 19 58

MONTEPULCIANO D'ABRUZZO

umani ronchi "podere", abruzzo

13 17 52

PINOT NOIR

bottega vinaia, trentino

13.5 18 54

PINOT NOIR

valrav, sonoma county

16.5 22 66

BARBERA

marchesi di gresy, asti

13 17 52

NEBBIOLO LANGHE

marchesi di barolo "sbirolo", piedmont

15 20 60

SUPER TUSCAN

ornellaia "le volte", tuscany

18 24 72

BAROLO

fontanafredda "silver label", piedmont

18 24 72

MERLOT

st. francis, sonoma county

13 17 52

MALBEC

portillo, mendoza

13.5 18 54

NEGROAMARO

li veli "pezzo morgana", salice salentino riserva

14 18.5 56

CABERNET SAUVIGNON

di majo norante, molise

13.5 18 54

CABERNET SAUVIGNON

paul dolan vineyards, mendocino county

15.5 20.5 62

CABERNET SAUVIGNON

iconoclast "by chimney rock", napa valley

18 24 72

PROPRIETARY RED BLEND

delille cellars "d2", columbia valley

18 24 72

Beer 7.25-9.5 100-270 cal per serving

LOCAL DRAFT

BEACHWOOD "blonde"

COMMON SPACE "food fight hazy ipa"

LOS ANGELES ALE WORKS "lunar kitten ipa"

LOCAL BOTTLES & CANS

CORONADO "nice & dry purely apple cider" (16 oz.)

COMMON SPACE "pils of la" (16 oz.)

SMOG CITY "coffee porter" (16 oz.)

IMPORTS, ETC. PERONI (draft) • COORS LIGHT • MODELO • ATHLETIC "run wild n/a ipa"

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