



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

ZUCCA CHIPS (yum!) 490 cal	11.5
GRILLED ARTICHOKE sea salt, agrumato, lemon aioli 510 cal	16
WHITE TRUFFLE GARLIC BREAD house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	17
HEIRLOOM TOMATO & BURRATA grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	17.5
CACIO E PEPE ARANCINI crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	15.5
CRISPY EGGPLANT PARMESAN fresh mozzarella, spicy vodka sauce, torn basil 770 cal	16.5
CALAMARI FRITTI house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	19
WILD SHRIMP SCAMPI blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	19.5
YELLOWTAIL CRUDO* castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 cal	20
ITALIAN MEATBALLS creamy polenta, rustic marinara, grana padano 670 cal	18
BEEF CARPACCIO* pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	19
DAILY SOUP	11.5

Chef's Board 22.5

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	22
HOT HONEY & SMOKED PROSCIUTTO scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	24
FUNGHI roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	23
CACIO E PEPE pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	22
SPICY MEATBALL provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	23
FIG & PROSCIUTTO fontina, rosemary, black truffle honey 1600 cal	23
THE PIG 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)

SIMPLE heirloom tomato, pickled red onion, gorgonzola, pine nut, garden herb vinaigrette 420 cal	12
LITTLE GEM CAESAR grated grana padano, torn crouton, cracked pepper 1110 cal	16.5
ARUGULA & AVOCADO shaved fennel, lemon, grana padano, evoo 240 cal	16
KALE & GOAT CHEESE fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal	16
SEASONAL VEGETABLE grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	17.5
ITALIAN COBB sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	18.5
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	25.5
AGNOLOTTI AL POMODORO ricotta, pecorino, simple tomato sauce, basil 1030 cal	24
TROTTOLE CHICKEN PESTO sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	24.5
BOLOGNESE (house specialty) traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	26.5
BRAISED SHORT RIB LUMACHE grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	26
STROZZAPRETI herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	24
CRUSHED MEATBALL RAGU crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal	23
SUNDAY NIGHT LASAGNA braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	25
SQUID INK TONNARELLI tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	26
RICOTTA CAVATELLI lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	26

Entrées

CHICKEN PARMESAN crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	27
ROASTED SALMON* caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	31
GRILLED BRANZINO broccolini, sugar snap pea, romanesco cauliflower, roasted fennel, lemon caper butter 700 cal	35
CHICKEN SCARPARELLO chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta 1640 cal	28
SEARED SCALLOPS asparagus, pancetta, crispy shallot, sweet corn risotto, calabrian vinaigrette 1000 cal	38
BRAISED SHORT RIB MARSALA beech mushroom, snap pea, heirloom carrot, black truffle risotto, affinato 1550 cal	36
PRIME NEW YORK TAGLIATA* wild arugula, shaved grana padano, evoo, affinato, sea salt 1090 cal	48

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 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			
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			

Red Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
CHIANTI CLASSICO	14	18.5	56
borgo scopeto, tuscany			
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
valravv, 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”, tuscany			
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			

Beer

- 7-9 100-270 cal per serving
- LOCAL DRAFT**

HUSS “scottsdale blonde”

WALTER STATION “hazing arizona ipa”

SAN TAN “moon juice galactic ipa”

LOCAL BOTTLES & CANS

PAPAGO “orange blossom wheat”

COLLEGE STREET “big blue van”

GRAND CANYON “sunset amber ale”
- IMPORTS, ETC.** PERONI (draft) • COORS LIGHT • MODELO • ATHLETIC “upside dawn n/a golden ale”