



**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
<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	16.5
<b>HEIRLOOM TOMATO &amp; BURRATA</b> grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	17
<b>CACIO E PEPE ARANCINI</b> crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	15
<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	18
<b>WILD SHRIMP SCAMPI</b> blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	19
<b>ITALIAN MEATBALLS</b> creamy polenta, rustic marinara, grana padano 670 cal	17
<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

## 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

<b>MARGHERITA</b> make it <b>TIEDYE +3</b> mozzarella, fresh basil, red sauce, evoo 1270 cal	21
<b>HOT HONEY &amp; SMOKED PROSCIUTTO</b> scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	23
<b>FUNGHI</b> roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	22
<b>CACIO E PEPE</b> pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	21
<b>SPICY MEATBALL</b> provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	22
<b>FIG &amp; PROSCIUTTO</b> fontina, rosemary, black truffle honey 1600 cal	23
<b>THE PIG</b> pepperoni, calabrese, sopressatta, italian sausage 1480 cal	23

## For The Table 9

**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
grated grana padano, torn crouton, cracked pepper 1110 cal	
<b>ARUGULA &amp; AVOCADO</b>	15
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
grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	
<b>ITALIAN COBB</b>	18
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>	21
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>	24.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
<b>AGNOLOTTI AL POMODORO</b>	23
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
<b>TROTTOLE CHICKEN PESTO</b>	24
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
<b>BOLOGNESE</b> (house specialty)	25.5
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
<b>BRAISED SHORT RIB LUMACHE</b>	25
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
<b>STROZZAPRETI</b>	23
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>	24
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>	26
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	
<b>ROASTED SALMON*</b>	29
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	
<b>GRILLED BRANZINO</b>	34
broccolini, sugar snap pea, romanesco cauliflower, roasted fennel, lemon caper butter 700 cal	
<b>CHICKEN SCARPARELLO</b>	26
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>	35
beech mushroom, snap pea, heirloom carrot, black truffle risotto, affinato 1550 cal	
<b>PRIME NEW YORK TAGLIATA*</b>	46
wild arugula, shaved grana padano, evoo, affinato, sea salt 1090 cal	

## Cocktails

**NEW ITALIAN SPRITZ 15**  
aperol, citrus smash, prosecco 140 cal

**LIMONCELLO SBAGLIATO 14.5**  
nonino l'aperitivo, limoncello,  
fresh lemon, prosecco 220 cal

**CIAO, BELLA! 15.5**  
vanilla infused vulcanica vodka,  
white peach, brut rosé 230 cal

**ROMAN HOLIDAY 14.5**  
coconut infused rums, aperol, pineapple,  
lemon, black walnut 240 cal

**DONATELLA 15**  
gunpowder fig gin, luxardo bianco,  
grapefruit, honey, lemon 240 cal

**POMEGRANATE MULE 15**  
bottega bacûr gin, pomegranate, lemon,  
fever tree ginger beer 210 cal

**SOLE TOSCANO 15**  
lalo blanco, luxardo del santo,  
fennel, cucumber, lime 240 cal

**SICILIAN MARGARITA 15.5**  
el mayor reposado, grand marnier,  
italicus, agave, lemon 240 cal

**DIABOLO 14.5**  
banhez mezcal, calabrian chili amaro,  
tuscan spice, lemon 210 cal

**DON GIORGIO 15**  
stranahan's whiskey, mango,  
italian orange, lemon, ginger 200 cal

**NEAPOLITAN 15**  
nikka vodka, pepperoncini, gorgonzola olive 240 cal

**TURINO OLD FASHIONED 16**  
whistlepig piggyback rye, hazelnut,  
brown sugar, angostura 270 cal

## Zero Proof

**JUST PEACHY 10**  
white peach, raspberry, lemon, ginger beer 150 cal

**00SPRITZ 12.5**  
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**  
coconut, pineapple, fresh lime, bubbles 180 cal

**FAUX ME TWICE 12**  
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

	glass	terzo	bottle
140 cal / 190 cal / 630 cal			
<b>MONTEPULCIANO</b>	12.5	16.5	50
garofoli "kòmaros", cònero rosato			

## Red Wine

	glass	terzo	bottle
140 cal / 190 cal / 630 cal			
<b>CHIANTI CLASSICO</b>	13.5	18	54
borgo scopeto, tuscan			

## White Wine

	glass	terzo	bottle
140 cal / 190 cal / 630 cal			
<b>SAUVIGNON BLANC 0.0</b>	11	14.5	44
miguel torres "serena n/a", chile 30 cal / 40 cal / 120 cal			
<b>PINOT GRIGIO</b>	12.5	16.5	50
barone fini, valdadige			
<b>VERMENTINO</b>	11.5	15.5	46
pala "soprasole", sardinia			
<b>GRECO DI TUFO</b>	12	16	48
villa matilde, campania			
<b>GRILLO</b>	13	17	52
feudo montoni "timpa", sicily			
<b>RIESLING</b>	11.5	15.5	46
loosen bros. "dr. l", mosel			
<b>MOSCATO D'ASTI</b>	12	16	48
vietti, piedmont			
<b>SAUVIGNON BLANC</b>	12.5	16.5	50
vavasour, awatere valley, nz			
<b>SAUVIGNON BLANC</b>	15	20	60
duckhorn, north coast			
<b>CHARDONNAY</b>	12	16	48
edna valley, central coast			
<b>CHARDONNAY</b>	14	18.5	56
bollini "barricato 40", trentino			
<b>CHARDONNAY</b>	16.5	22	66
gary farrell, russian river valley			

	glass	terzo	bottle
140 cal / 190 cal / 630 cal			
<b>MONTEPULCIANO D'ABRUZZO</b>	12.5	16.5	50
umani ronchi "podere", abruzzo			
<b>PINOT NOIR</b>	12.5	16.5	50
bottega vinaia, trentino			
<b>PINOT NOIR</b>	16	21	64
valravn, sonoma county			
<b>BARBERA</b>	13	17	52
marchesi di gresy, asti			
<b>NEBBIOLO LANGHE</b>	15	20	60
marchesi di barolo "sbirolo", piedmont			
<b>SUPER TUSCAN</b>	17	22.5	68
ornellaia "le volte", tuscan			
<b>BAROLO</b>	17.5	23	70
fontanafredda "silver label", piedmont			
<b>MERLOT</b>	12	16	48
st. francis, sonoma county			
<b>MALBEC</b>	12	16	48
portillo, mendoza			
<b>NEGROAMARO</b>	14	18.5	56
li veli "pezzo morgana", salice salentino riserva			
<b>CABERNET SAUVIGNON</b>	12	16	48
di majo norante, molise			
<b>CABERNET SAUVIGNON</b>	14	18.5	56
paul dolan vineyards, mendocino county			
<b>CABERNET SAUVIGNON</b>	16.5	22	66
iconoclast "by chimney rock", napa valley			
<b>PROPRIETARY RED BLEND</b>	17	22.5	68
delille cellars "d2", columbia valley			

## Beer 6.75-9 100-270 cal per serving

### LOCAL DRAFT

**LENNY BOY** "czech please pilsner"  
**WOODEN ROBOT** "overachiever juicy pale ale"  
**LEGION** "juicy jay ipa"

### LOCAL BOTTLES & CANS

**APPALACHIAN MOUNTAIN** "southern apple cider"  
**OLDE MECKLENBURG** "copper altbier"  
**WICKED WEED** "pernicious ipa"

**IMPORTS, ETC. PERONI** (draft) • **MICHELOB ULTRA** • **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.