



NORTH

ITALIA

Dinner

Small Plates

(perfect to share!)

	HOUSE-MADE FOCACCIA 12 wild oregano, rosemary, sea salt 1110 cal <i>add sicilian pistachio pesto whipped ricotta or house bomba sauce adds 270-290 cal +5</i>	
ZUCCA CHIPS (yum!) 490 cal		11
GRILLED ARTICHOKE sea salt, agrumato, lemon aioli 510 cal		16
WHITE TRUFFLE GARLIC BREAD house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal		16.5
HEIRLOOM TOMATO & BURRATA grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal		17
CACIO E PEPE ARANCINI crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal		15
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		18
WILD SHRIMP SCAMPI blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal		19
ITALIAN MEATBALLS creamy polenta, rustic marinara, grana padano 670 cal		17
BEEF CARPACCIO* pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal		19
DAILY SOUP		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	
MARGHERITA make it TIEDYE +3 mozzarella, fresh basil, red sauce, evoo 1270 cal		21
HOT HONEY & SMOKED PROSCIUTTO scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal		23
FUNGHI roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal		22
CACIO E PEPE pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal		21
SPICY MEATBALL provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal		22
FIG & PROSCIUTTO fontina, rosemary, black truffle honey 1600 cal		23
THE PIG 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)

SIMPLE	12
heirloom tomato, pickled red onion, gorgonzola, pine nut, garden herb vinaigrette 420 cal	
LITTLE GEM CAESAR	16
grated grana padano, torn crouton, cracked pepper 1110 cal	
ARUGULA & AVOCADO	15
shaved fennel, lemon, grana padano, evoo 240 cal	
KALE & GOAT CHEESE	16
fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal	
SEASONAL VEGETABLE	17
grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	
ITALIAN COBB	18
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	
GRILLED STEAK PANZANELLA	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

SPICY RIGATONI VODKA	24.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
AGNOLOTTI AL POMODORO	23
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
TROTTOLE CHICKEN PESTO	24
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
BOLOGNESE (house specialty)	25.5
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
BRAISED SHORT RIB LUMACHE	25
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
STROZZAPRETI	23
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	
CRUSHED MEATBALL RAGU	23
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal	
SUNDAY NIGHT LASAGNA	24
braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	
SQUID INK TONNARELLI	26
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	
RICOTTA CAVATELLI	26
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	

Entrées

CHICKEN PARMESAN	26
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	
ROASTED SALMON*	29
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	
GRILLED BRANZINO	34
broccolini, sugar snap pea, romanesco cauliflower, roasted fennel, lemon caper butter 700 cal	
CHICKEN SCARPARELLO	26
chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta 1640 cal	
SEARED SCALLOPS	38
asparagus, pancetta, crispy shallot, sweet corn risotto, calabrian vinaigrette 1000 cal	
BRAISED SHORT RIB MARSALA	35
beech mushroom, snap pea, heirloom carrot, black truffle risotto, affinato 1550 cal	
PRIME NEW YORK TAGLIATA*	46
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.

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

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	13.5	18	54
borgo scopeto, tuscan			

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			

MONTEPULCIANO D'ABRUZZO	12.5	16.5	50
umani ronchi "podere", abruzzo			

PINOT GRIGIO	12.5	16.5	50
barone fini, valdadige			

PINOT NOIR	12.5	16.5	50
bottega vinaia, trentino			

VERMENTINO	11.5	15.5	46
pala "soprasole", sardinia			

PINOT NOIR	16	21	64
valravn, sonoma county			

GRECO DI TUFO	12	16	48
villa matilde, campania			

BARBERA	13	17	52
marchesi di gresy, asti			

GRILLO	13	17	52
feudo montoni "timpa", sicily			

NEBBIOLO LANGHE	15	20	60
marchesi di barolo "sbirolo", piedmont			

RIESLING	11.5	15.5	46
loosen bros. "dr. l", mosel			

SUPER TUSCAN	17	22.5	68
ornellaia "le volte", tuscan			

MOSCATO D'ASTI	12	16	48
vietti, piedmont			

BAROLO	17.5	23	70
fontanafredda "silver label", piedmont			

SAUVIGNON BLANC	12.5	16.5	50
vavasour, awatere valley, nz			

MERLOT	12	16	48
st. francis, sonoma county			

SAUVIGNON BLANC	15	20	60
duckhorn, north coast			

MALBEC	12	16	48
portillo, mendoza			

CHARDONNAY	12	16	48
edna valley, central coast			

NEGROAMARO	14	18.5	56
li veli "pezzo morgana", salice salentino riserva			

CHARDONNAY	14	18.5	56
bollini "barricato 40", trentino			

CABERNET SAUVIGNON	12	16	48
di majo norante, molise			

CHARDONNAY	16.5	22	66
gary farrell, russian river valley			

CABERNET SAUVIGNON	14	18.5	56
paul dolan vineyards, mendocino county			

CABERNET SAUVIGNON	16.5	22	66
iconoclast "by chimney rock", napa valley			

PROPRIETARY RED BLEND	17	22.5	68
delille cellars "d2", columbia valley			

Beer 6.75-9 100-270 cal per serving

LOCAL DRAFT

BIG GROVE "citrus surfer wheat"

KROS STRAIN "fairy nectar hazy ipa"

KINKAIDER "dragon juice ipa"

LOCAL BOTTLES & CANS

GLACIAL TILL "dry cider"

ZIPLINE "copper altbier"

KINKAIDER "seasonal selection"

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

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