



NORTH

ITALIA

Lunch

Small Plates

(perfect to share!)

GRILLED BREAD & GOOD OLIVE OIL grana padano & herbs 890 cal	10
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
SMOKED SALMON AVOCADO TOAST* caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal	18
WILD SHRIMP SCAMPI blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	19.5
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

Salads

add chicken 7 (210 cal), steak 12 (260 cal) or salmon* 14 (360 cal)

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
CHOPPED CHICKEN heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal	18.5
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
HEIRLOOM BEET & CHICKEN avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal	18
GRILLED STEAK PANZANELLA charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal	22

Garlic Knot Sliders

served with fresh greens (100 cal) or parmesan herb fries (650 cal)

SICILIAN MEATBALL peperonata, smoked mozzarella, calabrian aioli 1340 cal	16.5
CHICKEN PESTO spicy vodka sauce, provolone, basil pesto 2020 cal	16.5

Pizza & Stromboli

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	22
mozzarella, fresh basil, red sauce, evoo 1270 cal	
HOT HONEY & SMOKED PROSCIUTTO	24
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	
FUNGHI	23
roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	
CACIO E PEPE	22
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	
SPICY MEATBALL	23
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	
FIG & PROSCIUTTO	23
fontina, rosemary, black truffle honey 1600 cal	
THE PIG	24
pepperoni, calabrese, sopressatta, italian sausage 1480 cal	
HOT ITALIAN STROMBOLI	17
italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal	
GIARDINO STROMBOLI	17
roasted mushroom, peperonata, castelvetro olive, braised kale, fontina 1470 cal	

Fresh Pasta & Entrees

substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 180-450 cal) +3.5

SPICY RIGATONI VODKA	25.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
AGNOLOTTI AL POMODORO	24
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
TROTTOLE CHICKEN PESTO	24.5
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
BOLOGNESE (house specialty)	26.5
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
BRAISED SHORT RIB LUMACHE	26
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
STROZZAPRETI	24
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	25
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	
CHICKEN PARMESAN	27
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	

Lunch Specialties

CAPRESE SANDWICH	17
heirloom tomato, stracciatella, arugula, basil pesto 810 cal	
PARMESAN CHICKEN SANDWICH	17.5
prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal	
ITALIAN SHORT RIB DIP	17.5
peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal	
SPICY ITALIAN GRINDER	17.5
sopressatta, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera 1340 cal	
TROTTOLE PESTO PRIMAVERA	21
zucchini, roasted pepper, sweet basil, toasted pine nut, crispy caper 1310 cal	
CHICKEN PARMIGIANA VERDE	18
crushed tomato, basil pesto, provolone, mozzarella, rigatoni alla vodka 1490 cal	
CHICKEN SCARPARELLO	21
chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta 1480 cal	
ROASTED SALMON*	26
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	

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

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 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

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

DIABOLO 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 n/a aperitivo, crushed lemon, bubbles 70 cal

LA SPEZIA 13.5
pentire n/a, blood orange, honey, lemon 80 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

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

SPARKLING ROSÉ ☉13 ☉52
cleto chiarli "brut de noir", emilia-romagna 140/630 cal

RED SANGRIA ☉13 ☉45
brandy, blood orange, red wine, raspberry 320/1270 cal

Rosé & Orange Wine

	glass	terzo	bottle
140 cal / 190 cal / 630 cal			
MONTEPULCIANO	13	17	52
garofoli "kòmaros", cònero rosato			
VERDICCHIO	12	16	48
casalfarneto, "paò orange", marche			

White Wine

	glass	terzo	bottle
140 cal / 190 cal / 630 cal			
SAUVIGNON BLANC 0.0	11	14.5	44
miguel torres "serena n/a", chile 30 cal / 40 cal / 120 cal			
PINOT GRIGIO	13.5	18	54
barone fini, valdadige			
VERMENTINO	11.5	15.5	46
pala "soprasole", sardinia			
GRECO DI TUFO	12.5	16.5	50
villa matilde, campania			
GRILLO	14	18.5	56
feudo montoni "timpa", sicily			
RIESLING	12	16	48
loosen bros. "dr. l", mosel			
MOSCATO D'ASTI	13	17	52
vietti, piedmont			
SAUVIGNON BLANC	13.5	18	54
vavasour, awatere valley, nz			
SAUVIGNON BLANC	16	21	64
duckhorn, north coast			
CHARDONNAY	13	17	52
edna valley, central coast			
CHARDONNAY	15	20	60
bollini "barricato 40", trentino			
CHARDONNAY	17.5	23	70
gary farrell, russian river valley			

Red Wine

	glass	terzo	bottle
140 cal / 190 cal / 630 cal			
CHIANTI CLASSICO	14.5	19	58
borgo scopeto, tuscan			
MONTEPULCIANO D'ABRUZZO	13	17	52
umani ronchi "podere", abruzzo			
PINOT NOIR	13.5	18	54
bottega vinaia, trentino			
PINOT NOIR	16.5	22	66
valrav, sonoma county			
BARBERA	13	17	52
marchesi di gresy, asti			
NEBBIOLO LANGHE	15	20	60
marchesi di barolo "sbirolo", piedmont			
SUPER TUSCAN	18	24	72
ornellaia "le volte", tuscan			
BAROLO	18	24	72
fontanafredda "silver label", piedmont			
MERLOT	13	17	52
st. francis, sonoma county			
MALBEC	13.5	18	54
portillo, mendoza			
NEGROAMARO	14	18.5	56
li veli "pezzo morgana", salice salentino riserva			
CABERNET SAUVIGNON	13.5	18	54
di majo norante, molise			
CABERNET SAUVIGNON	15.5	20.5	62
paul dolan vineyards, mendocino county			
CABERNET SAUVIGNON	18	24	72
iconoclast "by chimney rock", napa valley			
PROPRIETARY RED BLEND	18	24	72
delille cellars "d2", columbia valley			

Beer 7.25-9.5 100-270 cal per serving

LOCAL DRAFT

STATION 26 "303 lager"

RATIO "repeater pale ale"

CEREBRAL "rare trait hazy ipa"

LOCAL BOTTLES & CANS

AVERY "white rascal belgian style white"

ODELL "90 shilling"

LEFT HAND BREWING "nitro milk stout"

IMPORTS, ETC. PERONI (draft) • **COORS LIGHT** • **UNTITLED ART** "n/a pilsner" • **STEM CIDERS** "real dry"

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