



**NORTH**

**ITALIA**

*Lunch*

---

## Small Plates

(perfect to share!)

<b>GRILLED BREAD &amp; GOOD OLIVE OIL</b> grana padano & herbs 890 cal	9.5
<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>SMOKED SALMON AVOCADO TOAST*</b> caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal	17
<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>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

---

## Salads

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

<b>LITTLE GEM CAESAR</b> grated grana padano, torn crouton, cracked pepper 1110 cal	16
<b>ARUGULA &amp; AVOCADO</b> shaved fennel, lemon, grana padano, evoo 240 cal	15
<b>KALE &amp; GOAT CHEESE</b> fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal	16
<b>CHOPPED CHICKEN</b> heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal	18
<b>SEASONAL VEGETABLE</b> grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	17
<b>ITALIAN COBB</b> sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	18
<b>HEIRLOOM BEET &amp; CHICKEN</b> avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal	18
<b>GRILLED STEAK PANZANELLA</b> charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal	21

---

## Garlic Knot Sliders

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

<b>SICILIAN MEATBALL</b> peperonata, smoked mozzarella, calabrian aioli 1340 cal	16
<b>CHICKEN PESTO</b> spicy vodka sauce, provolone, basil pesto 2020 cal	16

## *Pizza & Stromboli*

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
<b>HOT ITALIAN STROMBOLI</b> italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal	17
<b>GIARDINO STROMBOLI</b> roasted mushroom, peperonata, castelvetro olive, braised kale, fontina 1470 cal	17

## *Fresh Pasta & Entrees*

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

<b>SPICY RIGATONI VODKA</b> italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	24.5
<b>AGNOLOTTI AL POMODORO</b> ricotta, pecorino, simple tomato sauce, basil 1030 cal	23
<b>TROTTOLE CHICKEN PESTO</b> sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	24
<b>BOLOGNESE</b> (house specialty) traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	25.5
<b>BRAISED SHORT RIB LUMACHE</b> grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	25
<b>STROZZAPRETI</b> herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	23
<b>CRUSHED MEATBALL RAGU</b> crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal	23
<b>SUNDAY NIGHT LASAGNA</b> braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	24
<b>SQUID INK TONNARELLI</b> tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	26
<b>RICOTTA CAVATELLI</b> lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	26
<b>CHICKEN PARMESAN</b> crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	26

## *Lunch Specialties*

<b>CAPRESE SANDWICH</b> heirloom tomato, stracciatella, arugula, basil pesto 810 cal	16.5
<b>PARMESAN CHICKEN SANDWICH</b> prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal	17.5
<b>ITALIAN SHORT RIB DIP</b> peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal	17.5
<b>SPICY ITALIAN GRINDER</b> sopressatta, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera 1340 cal	17.5
<b>TROTTOLE PESTO PRIMAVERA</b> zucchini, roasted pepper, sweet basil, toasted pine nut, crispy caper 1310 cal	21
<b>CHICKEN PARMIGIANA VERDE</b> crushed tomato, basil pesto, provolone, mozzarella, rigatoni alla vodka 1490 cal	18
<b>CHICKEN SCARPARELLO</b> chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta 1480 cal	21
<b>ROASTED SALMON*</b> caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	26

## *For The Table* 9

<b>SPICY BROCCOLINI</b> 360 cal • <b>GRILLED ASPARAGUS</b> 300 cal
<b>ROASTED MUSHROOMS</b> 790 cal • <b>GLAZED CHIOGGIA BEETS</b> 330 cal
<b>SWEET CORN &amp; FONTINA POLENTA</b> 650 cal • <b>SUMMER VEGETABLE RISOTTO</b> 700 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

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

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

**PINOT NOIR**      12.5 16.5 50  
bottega vinaia, trentino

**PINOT NOIR**      16 21 64  
valravn, sonoma county

**BARBERA**      13 17 52  
marchesi di gresy, asti

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

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

**BAROLO**      17.5 23 70  
fontanafredda "silver label", piedmont

**MERLOT**      12 16 48  
st. francis, sonoma county

**MALBEC**      12 16 48  
portillo, mendoza

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

**CABERNET SAUVIGNON**      12 16 48  
di majo norante, molise

**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

## 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

**PINOT GRIGIO**      12.5 16.5 50  
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**      11.5 15.5 46  
loosen bros. "dr. l", mosel

**MOSCATO D'ASTI**      12 16 48  
vietti, piedmont

**SAUVIGNON BLANC**      12.5 16.5 50  
vavasour, awatere valley, nz

**SAUVIGNON BLANC**      15 20 60  
duckhorn, north coast

**CHARDONNAY**      12 16 48  
edna valley, central coast

**CHARDONNAY**      14 18.5 56  
bollini "barricato 40", trentino

**CHARDONNAY**      16.5 22 66  
gary farrell, russian river valley

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

**LOCAL BOTTLES + CANS**

**SAINT ARNOLD** "dry cider"

**AUSTIN BEERWORKS** "pearl snap pils"

**TWISTED X** "gulf kölsch"

**& MORE...**

**LIVE OAK BREWING CO.** "hefeweizen"

**PINTHOUSE** "electric jellyfish hazy ipa" (16 oz.)

**MEANWHILE** "secret beach ipa" (16 oz.)

**IMPORTS, ETC. PERONI • MODELO • MICHELOB ULTRA • STELLA** "0.0 non-alcoholic"

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