



**NORTH**

**ITALIA**

*Lunch*

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## Small Plates

(perfect to share!)

<b>GRILLED BREAD &amp; GOOD OLIVE OIL</b>	9.5
grana padano & herbs 890 cal	
<b>ZUCCA CHIPS</b>	11
(yum!) 490 cal	
<b>GRILLED ARTICHOKE</b>	16
sea salt, agrumato, lemon aioli 510 cal	
<b>WHITE TRUFFLE GARLIC BREAD</b>	16.5
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	
<b>HEIRLOOM TOMATO &amp; BURRATA</b>	17
grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	
<b>CACIO E PEPE ARANCINI</b>	15
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	
<b>CRISPY EGGPLANT PARMESAN</b>	16.5
fresh mozzarella, spicy vodka sauce, torn basil 770 cal	
<b>CALAMARI FRITTI</b>	18
house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	
<b>SMOKED SALMON AVOCADO TOAST*</b>	17
caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal	
<b>WILD SHRIMP SCAMPI</b>	19
blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	
<b>YELLOWTAIL CRUDO*</b>	19
castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 cal	
<b>ITALIAN MEATBALLS</b>	17
creamy polenta, rustic marinara, grana padano 670 cal	
<b>BEEF CARPACCIO*</b>	19
pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	
<b>BLACK MEDITERRANEAN MUSSELS</b>	19
calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	
<b>DAILY SOUP</b>	11

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## 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

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## Salads

add chicken 7 (210 cal), steak 12 (260 cal) or salmon\* 14 (360 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>CHOPPED CHICKEN</b>	18
heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 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>HEIRLOOM BEET &amp; CHICKEN</b>	18
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal	
<b>GRILLED STEAK PANZANELLA</b>	21
charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal	

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## Garlic Knot Sliders

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

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

## *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

### DIAVOLO 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

valravenn, 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"

SAINT ARNOLD "lawnmower"

KARBACH "lovestreet blonde"

EUREKA HEIGHTS "buckle bunny cream ale"

KARBACH "crawford bock"

EUREKA HEIGHTS "mini boss ipa"

IMPORTS, ETC. MENABREA "lager" • ESTRELLA JALISCO • STELLA • MICHELOB ULTRA • ATHLETIC "n/a golden ale"

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