



NORTH

ITALIA

Lunch

Small Plates

(perfect to share!)

GRILLED BREAD & GOOD OLIVE OIL grana padano & herbs 890 cal	11
ZUCCA CHIPS (yum!) 490 cal	12
GRILLED ARTICHOKE sea salt, agrumato, lemon aioli 510 cal	17.5
WHITE TRUFFLE GARLIC BREAD house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	18.5
HEIRLOOM TOMATO & BURRATA grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	18.5
CACIO E PEPE ARANCINI crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	16.5
CRISPY EGGPLANT PARMESAN fresh mozzarella, spicy vodka sauce, torn basil 770 cal	18.5
CALAMARI FRITTI house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	20
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	20
ITALIAN MEATBALLS creamy polenta, rustic marinara, grana padano 670 cal	19
BEEF CARPACCIO* pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	20
BLACK MEDITERRANEAN MUSSELS calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	21
DAILY SOUP	12

Chef's Board 24

prosciutto di parma, speck, stracciatella & black truffle honey, pecorino stagionato, campari glazed nuts, marinated olive, giardiniera, fig jam 1460 cal

Salads

add chicken 8 (210 cal), steak 12 (260 cal) or salmon* 15 (360 cal)

LITTLE GEM CAESAR grated grana padano, torn crouton, cracked pepper 1110 cal	17.5
ARUGULA & AVOCADO shaved fennel, lemon, grana padano, evoo 240 cal	16.5
KALE & GOAT CHEESE fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal	18
CHOPPED CHICKEN heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal	19
SEASONAL VEGETABLE grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	19
ITALIAN COBB sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	19
HEIRLOOM BEET & CHICKEN avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal	18.5
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	17
CHICKEN PESTO spicy vodka sauce, provolone, basil pesto 2020 cal	17

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 TIE DYE +3 mozzarella, fresh basil, red sauce, evoo 1270 cal	24
HOT HONEY & SMOKED PROSCIUTTO scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	26
FUNGHI roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	24
CACIO E PEPE pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	24
SPICY MEATBALL provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	24
FIG & PROSCIUTTO fontina, rosemary, black truffle honey 1600 cal	25
THE PIG pepperoni, calabrese, sopressatta, italian sausage 1480 cal	26
HOT ITALIAN STROMBOLI italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal	17.5
GIARDINO STROMBOLI roasted mushroom, peperonata, castelvetrano olive, braised kale, fontina 1470 cal	17.5

Fresh Pasta & Entrees

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

SPICY RIGATONI VODKA italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	28
AGNOLOTTI AL POMODORO ricotta, pecorino, simple tomato sauce, basil 1030 cal	26
TROTTOLE CHICKEN PESTO sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	27
BOLOGNESE (house specialty) traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	28
BRAISED SHORT RIB LUMACHE grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	28
STROZZAPRETI herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	27
CRUSHED MEATBALL RAGU crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal	25
SUNDAY NIGHT LASAGNA braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	27
SQUID INK TONNARELLI tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	28
RICOTTA CAVATELLI lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	28
CHICKEN PARMESAN crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	29

Lunch Specialties

CAPRESE SANDWICH heirloom tomato, stracciatella, arugula, basil pesto 810 cal	17.5
PARMESAN CHICKEN SANDWICH prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal	18
ITALIAN SHORT RIB DIP peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal	18
SPICY ITALIAN GRINDER sopressatta, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera 1340 cal	18
TROTTOLE PESTO PRIMAVERA zucchini, roasted pepper, sweet basil, toasted pine nut, crispy caper 1310 cal	23
CHICKEN PARMIGIANA VERDE crushed tomato, basil pesto, provolone, mozzarella, rigatoni alla vodka 1490 cal	19
CHICKEN SCARPARELLO chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta 1480 cal	23
ROASTED SALMON* caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	29

For The Table 11

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

Cocktails

- NEW ITALIAN SPRITZ 17**
aperol, citrus smash, prosecco 140 cal
- LIMONCELLO SBAGLIATO 16.5**
nonino l’aperitivo, limoncello, fresh lemon, prosecco 220 cal
- CIAO, BELLA! 17.5**
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal
- ROMAN HOLIDAY 16.5**
coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal
- DONATELLA 16.5**
gunpowder fig gin, luxardo bianco, grapefruit, honey, lemon 240 cal
- POMEGRANATE MULE 17**
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 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

Bubbles & Sangria

🍷 glass 🍷 bottle 🍷 pitcher

- NON-ALCOHOLIC PROSECCO 12**
zonin “cuvée zero”, veneto 30 cal (split)
- PROSECCO 🍷13.5 🍷54**
bottega “il vino dei poeti”, veneto 140/630 cal

Rosé Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
MONTEPULCIANO garofoli “kòmaros”, cònero rosato	13.5	18	54

White Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
SAUVIGNON BLANC 0.0 miguel torres “serena n/a”, chile 30 cal / 40 cal / 120 cal	11	14.5	44
PINOT GRIGIO barone fini, valdadige	14	18.5	56
VERMENTINO pala “soprasole”, sardinia	12	16	48
GRECO DI TUFO villa matilde, campania	12.5	16.5	50
GRILLO feudo montoni “timpa”, sicily	14	18.5	56
RIESLING loosen bros. “dr. l”, mosel	12	16	48
MOSCATO D’ASTI vietti, piedmont	13	17	52
SAUVIGNON BLANC vavasour, awatere valley, nz	14.5	19	58
SAUVIGNON BLANC duckhorn, north coast	17	22.5	68
CHARDONNAY edna valley, central coast	14	18.5	56
CHARDONNAY bollini “barricato 40”, trentino	16	21	64
CHARDONNAY gary farrell, russian river valley	18	24	72

Beer

- LOCAL DRAFT**
FIRESTONE WALKER “805 blonde ale”
COMMON SPACE “food fight hazy ipa”
LOS ANGELES ALE WORKS “lunar kitten ipa”

IMPORTS, ETC. PERONI • COORS LIGHT • MODELO • ATHLETIC “run wild n/a ipa”

- SOLE TOSCANO 16.5**
lalo blanco, luxardo del santo, fennel, cucumber, lime 240 cal
- SICILIAN MARGARITA 17.5**
el mayor reposado, grand marnier, italicus, agave, lemon 240 cal
- DIABOLO 17**
banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
- DON GIORGIO 16.5**
stranahan’s whiskey, mango, italian orange, lemon, ginger 200 cal
- NEAPOLITAN 16.5**
nikka vodka, pepperoncini, gorgonzola olive 240 cal
- TURINO OLD FASHIONED 18**
whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 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

- SPARKLING ROSÉ 🍷13 🍷52**
cleto chiarli “brut de noir”, emilia-romagna 140/630 cal
- RED SANGRIA 🍷14 🍷49**
brandy, blood orange, red wine, raspberry 320/1270 cal

Red Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
CHIANTI CLASSICO borgo scopeto, tuscany	14.5	19	58
MONTEPULCIANO D’ABRUZZO umani ronchi “podere”, abruzzo	13	17	52
PINOT NOIR bottega vinaia, trentino	14.5	19	58
PINOT NOIR valrav, sonoma county	17.5	23	70
BARBERA marchesi di gresy, asti	14	18.5	56
NEBBIOLO LANGHE marchesi di barolo “sbirolo”, piedmont	16	21	64
SUPER TUSCAN ornellaia “le volte”, tuscany	18	24	72
BAROLO fontanafredda “silver label”, piedmont	18	24	72
MERLOT st. francis, sonoma county	14.5	19	58
MALBEC portillo, mendoza	14.5	19	58
NEGROAMARO li veli “pezzo morgana”, salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	14.5	19	58
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	17	22.5	68
CABERNET SAUVIGNON iconoclast “by chimney rock”, napa valley	19.5	26	78
PROPRIETARY RED BLEND delille cellars “d2”, columbia valley	18	24	72

- LOCAL BOTTLES & CANS**
GOLDEN STATE “might dry cider” (16 oz.)
SANTA MONICA BREW “cali pali pils”
CALI SQUEEZE “blood orange wheat ale”