



NORTH

ITALIA

Lunch

Small Plates

(perfect to share!)

GRILLED BREAD & GOOD OLIVE OIL	11
grana padano & herbs 890 cal	
ZUCCA CHIPS	12
(yum!) 490 cal	
GRILLED ARTICHOKE	16
sea salt, agrumato, lemon aioli 510 cal	
WHITE TRUFFLE GARLIC BREAD	18.5
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	
HEIRLOOM TOMATO & BURRATA	18.5
grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	
CACIO E PEPE ARANCINI	16
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	
CRISPY EGGPLANT PARMESAN	18
fresh mozzarella, spicy vodka sauce, torn basil 770 cal	
CALAMARI FRITTI	20
house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	
SMOKED SALMON AVOCADO TOAST*	18
caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal	
WILD SHRIMP SCAMPI	20
blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	
YELLOWTAIL CRUDO*	21
castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 cal	
ITALIAN MEATBALLS	18.5
creamy polenta, rustic marinara, grana padano 670 cal	
BEEF CARPACCIO*	20
pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	
BLACK MEDITERRANEAN MUSSELS	20
calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	
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 7 (210 cal), steak 12 (260 cal) or salmon* 15 (360 cal)

LITTLE GEM CAESAR	17.5
grated grana padano, torn crouton, cracked pepper 1110 cal	
ARUGULA & AVOCADO	16.5
shaved fennel, lemon, grana padano, evoo 240 cal	
KALE & GOAT CHEESE	17
fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal	
CHOPPED CHICKEN	18.5
heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal	
SEASONAL VEGETABLE	18
grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	
ITALIAN COBB	19
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	
HEIRLOOM BEET & CHICKEN	18.5
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal	
GRILLED STEAK PANZANELLA	22
charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal	

Garlic Knot Sliders

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

SICILIAN MEATBALL	17
peperonata, smoked mozzarella, calabrian aioli 1340 cal	
CHICKEN PESTO	17
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

MARGHERITA make it TIEDYE +3	23
mozzarella, fresh basil, red sauce, evoo 1270 cal	
HOT HONEY & SMOKED PROSCIUTTO	25
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	
FUNGHI	24
roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	
CACIO E PEPE	23
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	
SPICY MEATBALL	24
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	
FIG & PROSCIUTTO	24
fontina, rosemary, black truffle honey 1600 cal	
THE PIG	25
pepperoni, calabrese, sopressatta, italian sausage 1480 cal	
HOT ITALIAN STROMBOLI	17.5
italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal	
GIARDINO STROMBOLI	17.5
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	27.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
AGNOLOTTI AL POMODORO	25.5
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
TROTTOLE CHICKEN PESTO	26.5
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
BOLOGNESE (house specialty)	28
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
BRAISED SHORT RIB LUMACHE	27
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
STROZZAPRETI	26.5
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	
CRUSHED MEATBALL RAGU	25
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal	
SUNDAY NIGHT LASAGNA	27
braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	
SQUID INK TONNARELLI	28
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	
RICOTTA CAVATELLI	28
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	
CHICKEN PARMESAN	29
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	

Lunch Specialties

CAPRESE SANDWICH	17.5
heirloom tomato, stracciatella, arugula, basil pesto 810 cal	
PARMESAN CHICKEN SANDWICH	18
prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal	
ITALIAN SHORT RIB DIP	18
peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal	
SPICY ITALIAN GRINDER	18
sopressatta, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera 1340 cal	
TROTTOLE PESTO PRIMAVERA	22
zucchini, roasted pepper, sweet basil, toasted pine nut, crispy caper 1310 cal	
CHICKEN PARMIGIANA VERDE	18.5
crushed tomato, basil pesto, provolone, mozzarella, rigatoni alla vodka 1490 cal	
CHICKEN SCARPARELLO	22
chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta 1480 cal	
ROASTED SALMON*	29
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	

For The Table 10.5

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

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 Wine

140 cal / 190 cal / 630 cal

glass terzo bottle

MONTEPULCIANO

garofoli "kòmaros", cònero rosato

13 17 52

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

13.5 18 54

VERMENTINO

pala "soprasole", sardinia

11.5 15.5 46

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

13.5 18 54

SAUVIGNON BLANC

duckhorn, north coast

16 21 64

CHARDONNAY

edna valley, central coast

13 17 52

CHARDONNAY

bollini "barricato 40", trentino

15 20 60

CHARDONNAY

gary farrell, russian river valley

17.5 23 70

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

13.5 18 54

PINOT NOIR

valravn, sonoma county

16.5 22 66

BARBERA

marchesi di gresy, asti

13 17 52

NEBBIOLO LANGHE

marchesi di barolo "sbirolo", piedmont

15 20 60

SUPER TUSCAN

ornellaia "le volte", tuscany

18 24 72

BAROLO

fontanafredda "silver label", piedmont

18 24 72

MERLOT

st. francis, sonoma county

13 17 52

MALBEC

portillo, mendoza

13.5 18 54

NEGROAMARO

li veli "pezzo morgana", salice salentino riserva

14 18.5 56

CABERNET SAUVIGNON

di majo norante, molise

13.5 18 54

CABERNET SAUVIGNON

paul dolan vineyards, mendocino county

15.5 20.5 62

CABERNET SAUVIGNON

iconoclast "by chimney rock", napa valley

18 24 72

PROPRIETARY RED BLEND

delille cellars "d2", columbia valley

18 24 72

Beer 7.25-9.5 100-270 cal per serving

LOCAL DRAFT

BEER ZOMBIES "boomstick blonde ale"

BIG DOG'S "hazy ipa"

ABLE BAKER "atomic duck ipa"

LOCAL BOTTLES & CANS

CORONADO "dry cider" (16 oz.)

BIG DOG'S "las vegas lager" (16 oz.)

CALI SQUEEZE "blood orange wheat"

IMPORTS, ETC. PERONI (draft) • COORS LIGHT • MODELO • SIERRA NEVADA "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.