



NORTH

ITALIA

Lunch

Small Plates

(perfect to share!)

GRILLED BREAD & GOOD OLIVE OIL grana padano & herbs 890 cal	9.5
ZUCCA CHIPS (yum!) 490 cal	11
GRILLED ARTICHOKE sea salt, agrumato, lemon aioli 510 cal	16
WHITE TRUFFLE GARLIC BREAD house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	16.5
HEIRLOOM TOMATO & BURRATA grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	17
CACIO E PEPE ARANCINI crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	15
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	18
SMOKED SALMON AVOCADO TOAST* caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal	17
WILD SHRIMP SCAMPI blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	19
ITALIAN MEATBALLS creamy polenta, rustic marinara, grana padano 670 cal	17
BEEF CARPACCIO* pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	19
DAILY SOUP	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)

LITTLE GEM CAESAR grated grana padano, torn crouton, cracked pepper 1110 cal	16
ARUGULA & AVOCADO shaved fennel, lemon, grana padano, evoo 240 cal	15
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
SEASONAL VEGETABLE grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	17
ITALIAN COBB sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	18
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	21

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
CHICKEN PESTO 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

MARGHERITA make it TIEDYE +3 mozzarella, fresh basil, red sauce, evoo 1270 cal	21
HOT HONEY & SMOKED PROSCIUTTO scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	23
FUNGHI roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	22
CACIO E PEPE pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	21
SPICY MEATBALL provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	22
FIG & PROSCIUTTO fontina, rosemary, black truffle honey 1600 cal	23
THE PIG pepperoni, calabrese, sopressatta, italian sausage 1480 cal	23
HOT ITALIAN STROMBOLI italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal	17
GIARDINO STROMBOLI 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

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

Lunch Specialties

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

For The Table 9

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

Mini Bar easy to drink. easier to order.

SUNSET ALIBIS 11
tito's vodka, ramazzotti rosato, peach, lemon, dash of cran 140 cal
ORANGE BLOSSOM GIMLET 11
st. george valley gin, italicus, aperol, fresh lemon 180 cal

Cocktails

NEW ITALIAN SPRITZ 14.5
aperol, citrus smash, prosecco 140 cal
LIMONCELLO SBAGLIATO 15
nonino l'aperitivo, limoncello, fresh lemon, prosecco 220 cal
CIAO, BELLA! 15
vanilla infused vulcanica vodka,
white peach, brut rosé 230 cal
ROMAN HOLIDAY 15
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

Zero Proof

JUST PEACHY 11
white peach, raspberry, lemon, ginger beer 150 cal
00SPRITZ 13
mionetto na aperitivo, crushed lemon, bubbles 70 cal
LA SPEZIA 12
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 ☉12.5 ☉50
bottega "il vino dei poeti", veneto 140/630 cal

Rosé Wine

140 cal / 190 cal / 630 cal glass terzo bottle
MONTEPULCIANO 12.5 16.5 50
garofoli "kômaros", cònero rosato

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 13 17 52
scarpetta, friuli
VERMENTINO 12 16 48
pala "soprasole", sardinia
GRECO DI TUFO 13 17 52
villa matilde, campania
RIESLING 11 14.5 44
loosen bros. "dr. l", mosel
MOSCATO D'ASTI 12 16 48
vietti, piedmont
SAUVIGNON BLANC 13 17 52
wildsong, hawke's bay, nz
SAUVIGNON BLANC 15 20 60
decoy, california
CHARDONNAY 12 16 48
story point, california
CHARDONNAY 14 18.5 56
sean minor "four bears", central coast
CHARDONNAY 16 21 64
sebastiani, north coast

Beer 6.5-9 100-270 cal per serving

LOCAL DRAFT
VON C "uncle jerry's wit"
YARDS "philadelphia pale ale"
BRÛ DADDY "hazy ipa"

IMPORTS, ETC. PERONI (draft) • **MILLER LIGHT** • **PERONI** "0.0 non-alcoholic"

PARADISO 11.5
cazadores blanco, aperol, mango, pineapple, coconut, lime 180 cal
LITTLE ITALY 11.5
old forester rye, nonino amaro, averna, luxardo cherry 150 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 15
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

PINA NO-LADA 11
coconut, pineapple, fresh lime, bubbles 180 cal
FAUX ME TWICE 12.5
n/a sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal
PHONY NEGRONI 12
st. agrestis n/a 90 cal

SPARKLING ROSÉ ☉12.5 ☉50
cleto chiarli "brut de noir", emilia-romagna 140/630 cal
RED SANGRIA ☉12 ☉42
brandy, blood orange, red wine, raspberry 320/1270 cal

Red Wine

140 cal / 190 cal / 630 cal glass terzo bottle
CHIANTI COLLI SENESI 13 17 52
fontaleoni, tuscan
SANGIOVESE TOSCANA 11 14.5 44
caparzo, tuscan
MONTEPULCIANO D'ABRUZZO 12.5 16.5 50
umani ronchi "podere", abruzzo
VALPOLICELLA 16 21 64
allegri, vento
PINOT NOIR 13 17 52
sokol blosser "evolution", willamette valley
PINOT NOIR 16 21 64
valrav, sonoma county
BARBERA 14 18.5 56
marchesi di gresy, asti
SUPER TUSCAN 14 18.5 56
il poggione, tuscan
MERLOT 15 20 60
ferrari-carano, sonoma county
MALBEC 12.5 16.5 50
portillo, mendoza
NEGROAMARO 14 18.5 56
li veli "pezzo morgana", salice salentino riserva
CABERNET SAUVIGNON 12.5 16.5 50
di majo norante, molise
CABERNET SAUVIGNON 14.5 19 58
paul dolan vineyards, mendocino county
CABERNET SAUVIGNON 17.5 23 70
iconoclast "by chimney rock", napa valley

LOCAL BOTTLES & CANS
1911 "traditional hard cider" (16 oz.)
BROOKLYN "lager"
CAPTAIN LAWRENCE "hop commander ipa"