



**NORTH**

**ITALIA**

*Lunch*

## *Small Plates*

(perfect to share!)

<b>GRILLED BREAD &amp; GOOD OLIVE OIL</b> grana padano & herbs 890 cal	10
<b>ZUCCA CHIPS</b> (yum!) 490 cal	11.5
<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	17
<b>HEIRLOOM TOMATO &amp; BURRATA</b> grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	17.5
<b>CACIO E PEPE ARANCINI</b> crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	15.5
<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	19
<b>SMOKED SALMON AVOCADO TOAST*</b> caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal	18
<b>WILD SHRIMP SCAMPI</b> blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	19.5
<b>YELLOWTAIL CRUDO*</b> castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 cal	20
<b>ITALIAN MEATBALLS</b> creamy polenta, rustic marinara, grana padano 670 cal	18
<b>BEEF CARPACCIO*</b> pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	19
<b>DAILY SOUP</b>	11.5

## *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	16.5
<b>ARUGULA &amp; AVOCADO</b> shaved fennel, lemon, grana padano, evoo 240 cal	16
<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	18.5
<b>SEASONAL VEGETABLE</b> grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	17.5
<b>ITALIAN COBB</b> sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	18.5
<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	22

## *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	16.5
<b>CHICKEN PESTO</b> spicy vodka sauce, provolone, basil pesto 2020 cal	16.5

## *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	22
<b>HOT HONEY &amp; SMOKED PROSCIUTTO</b> scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	24
<b>FUNGHI</b> roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	23
<b>CACIO E PEPE</b> pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	22
<b>SPICY MEATBALL</b> provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	23
<b>FIG &amp; PROSCIUTTO</b> fontina, rosemary, black truffle honey 1600 cal	23
<b>THE PIG</b> pepperoni, calabrese, sopressatta, italian sausage 1480 cal	24
<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	25.5
<b>AGNOLOTTI AL POMODORO</b> ricotta, pecorino, simple tomato sauce, basil 1030 cal	24
<b>TROTTOLE CHICKEN PESTO</b> sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	24.5
<b>BOLOGNESE</b> (house specialty) traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	26.5
<b>BRAISED SHORT RIB LUMACHE</b> grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	26
<b>STROZZAPRETI</b> herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	24
<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	25
<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	27

## *Lunch Specialties*

<b>CAPRESE SANDWICH</b> heirloom tomato, stracciatella, arugula, basil pesto 810 cal	17
<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* 9.5

<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

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. \*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items our kitchen is not gluten free. Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

## 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

**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

## Cocktails

**NEW ITALIAN SPRITZ 15.5**  
aperol, citrus smash, prosecco 140 cal

**LIMONCELLO SBAGLIATO 15.5**  
nonino l'aperitivo, limoncello, fresh lemon, prosecco 220 cal

**CIAO, BELLA! 16.5**  
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

**ROMAN HOLIDAY 15.5**  
coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal

**DONATELLA 15.5**  
gunpowder fig gin, luxardo bianco, grapefruit, honey, lemon 240 cal

**POMEGRANATE MULE 16**  
bottega bacúr gin, pomegranate, lemon, fever tree ginger beer 210 cal

**SOLE TOSCANO 15.5**  
lalo blanco, luxardo del santo, fennel, cucumber, lime 240 cal

**SICILIAN MARGARITA 16.5**  
el mayor reposado, grand marnier, italicus, agave, lemon 240 cal

**DIABOLO 15.5**  
banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal

**DON GIORGIO 15.5**  
stranahan's whiskey, mango, italian orange, lemon, ginger 200 cal

**NEAPOLITAN 15.5**  
nikka vodka, pepperoncini, gorgonzola olive 240 cal

**TURINO OLD FASHIONED 16.5**  
whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal

## Zero Proof

**JUST PEACHY 11.5**  
white peach, raspberry, lemon, ginger beer 150 cal

**00SPRITZ 13**  
mionetto na aperitivo, crushed lemon, bubbles 70 cal

**LA SPEZIA 12.5**  
pentire n/a, blood orange, honey, lemon 80 cal

**PINA NO-LADA 11.5**  
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

## 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**      14   18.5   56  
borgo scopeto, tuscan

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

**PINOT NOIR**      13   17   52  
bottega vinaia, trentino

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

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

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

**SUPER TUSCAN**      17.5   23   70  
ornellaia "le volte", tuscan

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

**MERLOT**      12.5   16.5   50  
st. francis, sonoma county

**MALBEC**      13   17   52  
portillo, mendoza

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

**CABERNET SAUVIGNON**      13   17   52  
di majo norante, molise

**CABERNET SAUVIGNON**      15   20   60  
paul dolan vineyards, mendocino county

**CABERNET SAUVIGNON**      17.5   23   70  
iconoclast "by chimney rock", napa valley

**PROPRIETARY RED BLEND**      17.5   23   70  
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**      13   17   52  
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**      12   16   48  
loosen bros. "dr. l", mosel

**MOSCATO D'ASTI**      12.5   16.5   50  
vietti, piedmont

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

**SAUVIGNON BLANC**      15.5   20.5   62  
duckhorn, north coast

**CHARDONNAY**      12.5   16.5   50  
edna valley, central coast

**CHARDONNAY**      14.5   19   58  
bollini "barricato 40", trentino

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

## Beer 7-9 100-270 cal per serving

**LOCAL DRAFT**

**HUSS** "scottsdale blonde"

**WALTER STATION** "hazing arizona hazy ipa"

**SAN TAN** "seasonal"

**LOCAL BOTTLES & CANS**

**PAPAGO** "orange blossom"

**SAN TAN** "devil's pale ale"

**SAN TAN** "moon juice galactic ipa"

**IMPORTS, ETC.** PERONI (draft) • COORS LIGHT • MODELO • ATHLETIC "upside dawn n/a golden ale"

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