



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	21
mozzarella, fresh basil, red sauce, evoo 1270 cal	
HOT HONEY & SMOKED PROSCIUTTO	23
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	
FUNGHI	22
roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	
CACIO E PEPE	21
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	
SPICY MEATBALL	22
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	
FIG & PROSCIUTTO	23
fontina, rosemary, black truffle honey 1600 cal	
THE PIG	23
pepperoni, calabrese, sopressatta, italian sausage 1480 cal	
HOT ITALIAN STROMBOLI	17
italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal	
GIARDINO STROMBOLI	17
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	24.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
AGNOLOTTI AL POMODORO	23
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
TROTTOLE CHICKEN PESTO	24
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
BOLOGNESE (house specialty)	25.5
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
BRAISED SHORT RIB LUMACHE	25
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
STROZZAPRETI	23
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	
CRUSHED MEATBALL RAGU	23
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal	
SUNDAY NIGHT LASAGNA	24
braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	
SQUID INK TONNARELLI	26
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	
RICOTTA CAVATELLI	26
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	
CHICKEN PARMESAN	26
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	

Lunch Specialties

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

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

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

DIABOLO 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

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

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
valravn, 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

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 DRAFT
NASHVILLE BREWING "original lager"
TAILGATE "orange wheat"
JACKALOPE "fennario ipa"

LOCAL BOTTLES & CANS

TAILGATE "cider"
BLACK ABBEY "the rose belgian blonde"
TURTLE ANARCHY "portly stout"

IMPORTS, ETC. PERONI (draft) • **MICHELOB ULTRA** • **MODELO** • **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.