



**NORTH**

**ITALIA**

*Lunch*

## Small Plates

(perfect to share!)

<b>GRILLED BREAD &amp; GOOD OLIVE OIL</b>	10
grana padano & herbs 890 cal	
<b>ZUCCA CHIPS</b>	11.5
(yum!) 490 cal	
<b>GRILLED ARTICHOKE</b>	16
sea salt, agrumato, lemon aioli 510 cal	
<b>WHITE TRUFFLE GARLIC BREAD</b>	17
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	
<b>HEIRLOOM TOMATO &amp; BURRATA</b>	17.5
grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	
<b>CACIO E PEPE ARANCINI</b>	15.5
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	
<b>CRISPY EGGPLANT PARMESAN</b>	16.5
fresh mozzarella, spicy vodka sauce, torn basil 770 cal	
<b>CALAMARI FRITTI</b>	19
house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	
<b>SMOKED SALMON AVOCADO TOAST*</b>	18
caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal	
<b>WILD SHRIMP SCAMPI</b>	19.5
blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	
<b>YELLOWTAIL CRUDO*</b>	20
castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 cal	
<b>ITALIAN MEATBALLS</b>	18
creamy polenta, rustic marinara, grana padano 670 cal	
<b>BEEF CARPACCIO*</b>	19
pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	
<b>BLACK MEDITERRANEAN MUSSELS</b>	19
calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	
<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>	16.5
grated grana padano, torn crouton, cracked pepper 1110 cal	
<b>ARUGULA &amp; AVOCADO</b>	16
shaved fennel, lemon, grana padano, evoo 240 cal	
<b>KALE &amp; GOAT CHEESE</b>	16
fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal	
<b>CHOPPED CHICKEN</b>	18.5
heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal	
<b>SEASONAL VEGETABLE</b>	17.5
grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	
<b>ITALIAN COBB</b>	18.5
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	
<b>HEIRLOOM BEET &amp; CHICKEN</b>	18
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal	
<b>GRILLED STEAK PANZANELLA</b>	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)

<b>SICILIAN MEATBALL</b>	16.5
peperonata, smoked mozzarella, calabrian aioli 1340 cal	
<b>CHICKEN PESTO</b>	16.5
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

<b>MARGHERITA</b> make it <b>TIEDYE +3</b>	22
mozzarella, fresh basil, red sauce, evoo 1270 cal	
<b>HOT HONEY &amp; SMOKED PROSCIUTTO</b>	24
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	
<b>FUNGHI</b>	23
roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	
<b>CACIO E PEPE</b>	22
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	
<b>SPICY MEATBALL</b>	23
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	
<b>FIG &amp; PROSCIUTTO</b>	23
fontina, rosemary, black truffle honey 1600 cal	
<b>THE PIG</b>	24
pepperoni, calabrese, sopressatta, italian sausage 1480 cal	
<b>HOT ITALIAN STROMBOLI</b>	17
italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal	
<b>GIARDINO STROMBOLI</b>	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

<b>SPICY RIGATONI VODKA</b>	25.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
<b>AGNOLOTTI AL POMODORO</b>	24
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
<b>TROTTOLE CHICKEN PESTO</b>	24.5
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
<b>BOLOGNESE</b> (house specialty)	26.5
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
<b>BRAISED SHORT RIB LUMACHE</b>	26
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
<b>STROZZAPRETI</b>	24
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	
<b>CRUSHED MEATBALL RAGU</b>	23
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal	
<b>SUNDAY NIGHT LASAGNA</b>	25
braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	
<b>SQUID INK TONNARELLI</b>	26
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	
<b>RICOTTA CAVATELLI</b>	26
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	
<b>CHICKEN PARMESAN</b>	27
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	

## *Lunch Specialties*

<b>CAPRESE SANDWICH</b>	17
heirloom tomato, stracciatella, arugula, basil pesto 810 cal	
<b>PARMESAN CHICKEN SANDWICH</b>	17.5
prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal	
<b>ITALIAN SHORT RIB DIP</b>	17.5
peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal	
<b>SPICY ITALIAN GRINDER</b>	17.5
sopressatta, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera 1340 cal	
<b>TROTTOLE PESTO PRIMAVERA</b>	21
zucchini, roasted pepper, sweet basil, toasted pine nut, crispy caper 1310 cal	
<b>CHICKEN PARMIGIANA VERDE</b>	18
crushed tomato, basil pesto, provolone, mozzarella, rigatoni alla vodka 1490 cal	
<b>CHICKEN SCARPARELLO</b>	21
chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta 1480 cal	
<b>ROASTED SALMON*</b>	26
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	

## *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.

## 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 bacûr 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

### DIAVOLO 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 n/a aperitivo, crushed lemon, bubbles 70 cal

### LA SPEZIA 12.5

pentire n/a, blood orange, honey, lemon 80 cal

### PINA NO-LADA 11.5

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

garofoli "kòmaros", cònero rosato

12.5 16.5 50

## 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 17 52

### VERMENTINO

pala "soprasole", sardinia

11.5 15.5 46

### GRECO DI TUFO

villa matilde, campania

12 16 48

### GRILLO

feudo montoni "timpa", sicily

13 17 52

### RIESLING

loosen bros. "dr. l", mosel

12 16 48

### MOSCATO D'ASTI

vietti, piedmont

12.5 16.5 50

### SAUVIGNON BLANC

vavasour, awatere valley, nz

12.5 16.5 50

### SAUVIGNON BLANC

duckhorn, north coast

15.5 20.5 62

### CHARDONNAY

edna valley, central coast

12.5 16.5 50

### CHARDONNAY

bollini "barricato 40", trentino

14.5 19 58

### CHARDONNAY

gary farrell, russian river valley

16.5 22 66

## Red Wine

140 cal / 190 cal / 630 cal glass terzo bottle

### CHIANTI CLASSICO

borgo scopeto, tuscan

14 18.5 56

### MONTEPULCIANO D'ABRUZZO

umani ronchi "podere", abruzzo

12.5 16.5 50

### PINOT NOIR

bottega vinaia, trentino

13 17 52

### PINOT NOIR

valravnn, sonoma county

16 21 64

### BARBERA

marchesi di gresy, asti

13 17 52

### NEBBIOLO LANGHE

marchesi di barolo "sbirolo", piedmont

15 20 60

### SUPER TUSCAN

ornellaia "le volte", tuscan

17.5 23 70

### BAROLO

fontanafredda "silver label", piedmont

17.5 23 70

### MERLOT

st. francis, sonoma county

12.5 16.5 50

### MALBEC

portillo, mendoza

13 17 52

### NEGROAMARO

li veli "pezzo morgana", salice salentino riserva

14 18.5 56

### CABERNET SAUVIGNON

di majo norante, molise

13 17 52

### CABERNET SAUVIGNON

paul dolan vineyards, mendocino county

15 20 60

### CABERNET SAUVIGNON

iconoclast "by chimney rock", napa valley

17.5 23 70

### PROPRIETARY RED BLEND

delille cellars "d2", columbia valley

17.5 23 70

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

### LOCAL DRAFT

WYNWOOD "la rubia blonde ale"

FUNKY BUDDHA "floridian hefeweizen"

CIGAR CITY "jai alai ipa"

### LOCAL BOTTLES & CANS

BOLD ROCK "dry cider"

LA TROPICAL "la original ámbar lager"

SOUTH BEACH "blood orange hazy ipa"

IMPORTS, ETC. PERONI (draft) • STELLA • MICHELOB ULTRA • MODELO • ATHLETIC "n/a golden ale"

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