



NORTH

ITALIA

Dinner

Small Plates

(perfect to share!)

HOUSE-MADE FOCACCIA 12
wild oregano, rosemary, sea salt 1110 cal
add sicilian pistachio pesto whipped ricotta
or house bomba sauce adds 270-290 cal +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
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

Pizza

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

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

Salads

add chicken 7 (210 cal), steak 12 (260 cal) or salmon* 14 (360 cal)

SIMPLE heirloom tomato, pickled red onion, gorgonzola, pine nut, garden herb vinaigrette 420 cal	12
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
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
GRILLED STEAK PANZANELLA charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal	21

Fresh Pasta, Made Daily

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

Entrées

CHICKEN PARMESAN crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	26
ROASTED SALMON* caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	29
GRILLED BRANZINO broccolini, sugar snap pea, romanesco cauliflower, roasted fennel, lemon caper butter 700 cal	34
CHICKEN SCARPAREILLO chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta 1640 cal	26
SEARED SCALLOPS asparagus, pancetta, crispy shallot, sweet corn risotto, calabrian vinaigrette 1000 cal	38
BRAISED SHORT RIB MARSALA beech mushroom, snap pea, heirloom carrot, black truffle risotto, affinato 1550 cal	35
PRIME NEW YORK TAGLIATA* wild arugula, shaved grana padano, evoo, affinato, sea salt 1090 cal	46

Tipping is entirely voluntary. For the convenience of our guests, we add an 18% suggested tip to parties of 8 or more, but payment of that amount is not required.
Our guests always have the right to determine how much they'd like to tip.

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 10

tito's vodka, ramazzotti rosato, peach, lemon, dash of cran 140 cal

ORANGE BLOSSOM GIMLET 10

st. george valley gin, italicus, aperol, fresh lemon 180 cal

PARADISO 10.5

cazadores blanco, aperol, mango, pineapple, coconut, lime 180 cal

LITTLE ITALY 10.5

old forester rye, nonino amaro, averna, luxardo cherry 150 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

OOSPRITZ 12.5

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

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

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

12.5

16.5

50

barone finì, 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

Red Wine

140 cal / 190 cal / 630 cal

glass

terzo

bottle

CHIANTI CLASSICO

13.5

18

54

borgo scopeto, tuscany

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

valrav'n, 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”, tuscany

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

Beer

6.75-9 100-270 cal per serving

LOCAL DRAFT

LENNY BOY “czech please pilsner”

WOODEN ROBOT “overachiever juicy pale ale”

LEGION “juicy jay ipa”

LOCAL BOTTLES & CANS

APPALACHIAN MOUNTAIN “southern apple cider”

OLD MECKLENBURG “copper altbier”

WICKED WEED “pernicious ipa”

IMPORTS, ETC.

PERONI (draft) • MICHELOB ULTRA • MODELO • ATHLETIC “run wild n/a ipa”