



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
YELLOWTAIL CRUDO* castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 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
BLACK MEDITERRANEAN MUSSELS calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 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 peperoni, 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, castelvetrano 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

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.

STAN VI

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

00SPRITZ 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 & Orange Wine

140 cal / 190 cal / 630 cal

glass terzo bottle

MONTEPULCIANO

garofoli "kòmaros", cònero rosato

12.5 16.5 50

VERDICCHIO

casalfarneto, "paò orange", marche

12 16 48

Red Wine

140 cal / 190 cal / 630 cal

glass terzo bottle

CHIANTI CLASSICO

borgo scopeto, tuscan

13.5 18 54

MONTEPULCIANO D'ABRUZZO

umani ronchi "podere", abruzzo

12.5 16.5 50

PINOT NOIR

bottega vinaia, trentino

12.5 16.5 50

PINOT NOIR

valravn, 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 22.5 68

BAROLO

fontanafredda "silver label", piedmont

17.5 23 70

MERLOT

st. francis, sonoma county

12 16 48

MALBEC

portillo, mendoza

12 16 48

NEGROAMARO

li veli "pezzo morgana", salice salentino riserva

14 18.5 56

CABERNET SAUVIGNON

di majo norante, molise

12 16 48

CABERNET SAUVIGNON

paul dolan vineyards, mendocino county

14 18.5 56

CABERNET SAUVIGNON

iconoclast "by chimney rock", napa valley

16.5 22 66

PROPRIETARY RED BLEND

delille cellars "d2", columbia valley

17 22.5 68

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

12.5 16.5 50

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

11.5 15.5 46

MOSCATO D'ASTI

vietti, piedmont

12 16 48

SAUVIGNON BLANC

vavasour, awatere valley, nz

12.5 16.5 50

SAUVIGNON BLANC

duckhorn, north coast

15 20 60

CHARDONNAY

edna valley, central coast

12 16 48

CHARDONNAY

bollini "barricato 40", trentino

14 18.5 56

CHARDONNAY

gary farrell, russian river valley

16.5 22 66

Beer 6.75-9 100-270 cal per serving

LOCAL DRAFT

KARBACH "love street blonde"

SAINT ARNOLD "banger hazy ipa"

LONE PINT "yellow rose smash ipa"

LOCAL BOTTLES & CANS

AUSTIN EASTCIDERS "original cider"

EUREKA HEIGHTS "713 pilsner"

8TH WONDER "cougar paw red ale"

IMPORTS, ETC. PERONI (draft) • MICHELOB ULTRA • MODELO • ATHLETIC "run wild n/a ipa"

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