NORTH

ITALIA

Lunch

Small Plates

(perfect to share!)

GRILLED BREAD & GOOD OLIVE OIL 9.5
grana padano & herbs 890 cal

ZUCCA CHIPS 11
(yum!) 490 cal

GRILLED ARTICHOKE 16
sea salt, agrumato, lemon aioli 510 cal

WHITE TRUFFLE GARLIC BREAD 16.5
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal

HEIRLOOM TOMATO & BURRATA 17
grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal

CACIO E PEPE ARANCINI 15
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal

CRISPY EGGPLANT PARMESAN 16.5
fresh mozzarella, spicy vodka sauce, torn basil 770 cal

CALAMARI FRITTI 18
house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal

SMOKED SALMON AVOCADO TOAST* 17
caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal

WILD SHRIMP SCAMPI 19
blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal

ITALIAN MEATBALLS 17
creamy polenta, rustic marinara, grana padano 670 cal

BEEF CARPACCIO* 19
pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal

BLACK MEDITERRANEAN MUSSELS 19
calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal

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 16
grated grana padano, torn crouton, cracked pepper 1110 cal

ARUGULA & AVOCADO 15
shaved fennel, lemon, grana padano, evoo 240 cal

KALE & GOAT CHEESE 16
fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal

CHOPPED CHICKEN 18
heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal

SEASONAL VEGETABLE 17
grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal

ITALIAN COBB 18
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal

HEIRLOOM BEET & CHICKEN 18
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal

GRILLED STEAK PANZANELLA 21
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)

SICILIAN MEATBALL 16
peperonata, smoked mozzarella, calabrian aioli 1340 cal

CHICKEN PESTO 16
spicy vodka sauce, provolone, basil pesto 2020 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 V3

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 TIE DYE +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, castelvetrano 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 SCARPARIELLO 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

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

DIAVOLO 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

G glass B bottle P pitcher

NON-ALCOHOLIC PROSECCO 12
zonin "cuvèe zero", veneto 30 cal (split)

PROSECCO G 12.5 B 50
bottega "il vino dei poeti", veneto 140/630 cal

SPARKLING ROSÉ G 12.5 B 50
cleto chiarli "brut de noir", emilia-romagna 140/630 cal

RED SANGRIA G 12.5 P 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	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

Red Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
CHIANTI CLASSICO borgo scopeto, tuscany	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", tuscany	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

Beer 6.75-9 100-270 cal per serving

LOCAL DRAFT

LIVE OAK "hefeweizen"
EUREKA HEIGHTS "hazy juice ipa"
LONE PINT "yellow rose ipa"

LOCAL BOTTLES & CANS

SAINT ARNOLD "dry cider"
SAINT ARNOLD "amber ale"
KARBACH "lovestreet blonde"

IMPORTS, ETC. **PERONI** (draft) ▪ **MODELO** ▪ **MICHELOB ULTRA** ▪ **ATHLETIC** "upside dawn n/a golden ale"

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