

Breakfast		
BANANA COFFEE CAKE <i>(perfect to share!)</i>	dark rum butterscotch, caramelized banana, crème fraîche	1850 cal 13
STRAWBERRIES & CREAM FRENCH TOAST	cinnamon custard brioche, cannoli cream, butter maple syrup	1660 cal 16.5
AMERICANO* <i>(choice of bacon or prosciutto)</i>	two eggs, crispy hash potato, grilled bread	880-1180 cal 17
EGGS IN PURGATORY*	spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta	760 cal 16.5
BREAKFAST CARBONARA PASTA*	poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino	950 cal 19
POLLO FRITTO*	crispy chicken breast, italian sausage gravy, sunny-side up eggs, crispy hash potato	1220 cal 19
TUSCAN HASH* <i>(choice of braised short rib or pulled chicken)</i>	fried egg, sweet onion, piquillo pepper, bomba sauce	1270-1310 cal 19
SMOKED SALMON AVOCADO TOAST*	caper relish, watermelon radish, toasted pine nut, pickled red onion	530 cal 18
BISTRO STEAK & EGGS*	sunny-side up eggs, calabrian potato hash, rosemary bearnaise	1350 cal 23.5
BREAKFAST SANDWICH*	bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato	2330 cal 18.5
MORNING MARKET BOARD	caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread	950 cal 18
add prosciutto +5 (adds 110 cal)		

Sides

6.5

APPLEWOOD BACON 490 cal • CRISPY HASH POTATOES 420 cal • FRESH FRUIT 90 cal

Small Plates <i>(perfect to share!)</i>		
DAILY SOUP		11
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs	890 cal 10
ZUCCA CHIPS	pesto aioli (yum!)	490 cal 12
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs	1370 cal 16.5
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	660 cal 17.5
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	870 cal 15.5
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 19
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	870 cal 19.5
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	450 cal 16
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	670 cal 17.5
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	520 cal 18.5
BLACK MEDITERRANEAN MUSSELS	calabrese, white wine, garlic butter, fresh herbs, grilled bread	760 cal 19

Chef's Board

22

prosciutto di parma, speck, whipped ricotta & eggplant caponata,
pecorino stagionato, house giardiniera, castelvetro olive,
marcona almond, orange fennel mostarda, hearth bread 1360 cal

Salads <i>add chicken 7 (210 cal) or salmon* 14 (360 cal)</i>		
LITTLE GEM CAESAR	16	
grated grana padano, torn crouton, cracked pepper 1110 cal		
ARUGULA & AVOCADO	16	
shaved fennel, lemon, grana padano, evoo 240 cal		
TUSCAN KALE	16	
crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal		
SEASONAL VEGETABLE	18	
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal		
CHOPPED CHICKEN	18.5	
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 620 cal		
HEIRLOOM BEET & CHICKEN	18	
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1060 cal		
ITALIAN FARM	18.5	
salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette 590 cal		

Strombolis <i>served with a green salad</i>		
HOT ITALIAN	calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo	1180 cal 17
GIARDINO	asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto	1390 cal 17

Fresh Pasta & Entrées		
TORTELLONI AL POMODORO	simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano	1000 cal 23
BRAISED SHORT RIB LUMACHE	grana padano crema, horseradish gremolata, herb breadcrumb, arugula	1940 cal 26
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper	1480 cal 24
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	2110 cal 24
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	1920 cal 25
BOLOGNESE <i>(house specialty)</i>	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	940 cal 26
CRUSHED MEATBALL RAGU	crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	1580 cal 23
SUNDAY NIGHT LASAGNA	braised short rib, italian sausage, rustic marinara, ricotta, provolone	710 cal 24
SQUID INK TONNARELLI	tiger shrimp, calamari, wild 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	1990 cal 27
ROASTED SALMON*	caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato	1330 cal 26
substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 280-450 cal) +3.5		

NORTH

ITALIA

Spritz

🍷 glass 🍷 bottle

HUGO 15.5
smashed basil & mint, fresh citrus, elderflower, prosecco 250 cal

NEW ITALIAN 15.5
aperol, citrus smash, prosecco 150 cal

MIMOSAS & BELLINIS 🍷13.5 🍷58
orange juice, grapefruit, blood orange or peach 140-630 cal

Cocktails

BREAKFAST MULE 14.5
crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé 240 cal

GIADA 13.5
nikka vodka, cucumber, house aperitivo blend, basil, lime 210 cal

PALERMO 13.5
ramazzotti rosato, blood orange, cazadores blanco 230 cal

SPARKLING ROSÉ SANGRIA 14
rosé wine, elderflower, peach, fresh berries 290 cal

CIAO, BELLA! 16.5
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

Zero Proof

JUST PEACHY 11.5
white peach, raspberry, lemon, ginger beer 150 cal

OOSPRITZ 13
mionetto na aperitivo, crushed lemon, bubbles 70 cal

LA SPEZIA 12
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal

Bubbles & Sangria

🍷 glass 🍷 bottle 🍷 pitcher

NON-ALCOHOLIC (split) 12
zonin, “cuvée zero”, veneto 30 cal

PROSECCO 🍷12.5 🍷50
bottega “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

White Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
SAUVIGNON BLANC 0.0 11 14.5 44 miguel torres, “serena non-alc.”, chile 30/40/120 cal			

PINOT GRIGIO 13 17 52 barone fini, valdadige
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GRECO DI TUFO 12 16 48 villa matilde, campania
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VERMENTINO 11.5 15.5 46 pala “soprasole”, sardinia
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GRILLO 13 17 52 feudo montoni “timpa”, sicily

RIESLING 12 16 48 loosen bros. “dr. l”, moseli
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MOSCATO D'ASTI 12.5 16.5 50 vietti, piedmont
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SAUVIGNON BLANC 12.5 16.5 50 vavasour, awatere valley, nz

SAUVIGNON BLANC 15.5 20.5 62 duckhorn, north coast
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CHARDONNAY 12.5 16.5 50 edna valley, central coast
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CHARDONNAY 14.5 19 58 bollini, “barricato 40”, trentino

CHARDONNAY 16.5 22 66 la follette “los primeros”, sonoma county

GRAPEFRUIT G&T 14.5
hendrick’s cabaret, ramazzotti rosato, fever tree medi tonic 200 cal

PASSIONE 15
aperol, vanilla infused vodka, passion fruit, prosecco 190 cal

YOU, ME & CAPRI 15
campari, peach, sparkling rosé 250 cal

CARAJILLO 14
double espresso, licor 43, caffè borghetti, hazelnut 190 cal

SICILIAN MARGARITA 16.5
el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal

LA DOLCE VITA 16.5
casamigos blanco, nonino l’aperitivo, passion fruit 190 cal

ESPRESSO MARTINI 16.5
nikka vodka, fresh espresso, borghetti, frangelico, oat milk 360 cal

TUSCAN BLOODY MARY 13.5
spicy infused tito’s vodka, tuscan spice blend, charcuterie 290 cal

PINA NO-LADA 11.5
coconut, pineapple, fresh lime, bubbles 180 cal

FAUX ME TWICE 12.5
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal

PHONY NEGRONI 12
st. agrestis, non-alcoholic 90 cal

Rosé & Orange Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
CHIARETTO 12.5 16.5 50 cà maiol “riviera del garda classico”, valtènesi			
VERDICCHIO 12 16 48 casalfarneto, “paō orange”, marche			

Red Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
FRAPPATO 13 17 52 donnafugata “bell’assai”, sicily			
CHIANTI CLASSICO 14 18.5 56 borgo scopeto, tuscany			
MONTEPULCIANO D’ABRUZZO 12.5 16.5 50 umani ronchi, “podere”, abruzzo			
PINOT NOIR 13 17 52 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 17.5 23 70 ornellaia “le volte”, tuscany			
BAROLO 17.5 23 70 fontanafredda “silver label”, piedmont			
MERLOT 12.5 16.5 50 st. francis, sonoma county			
MALBEC 13 17 52 portillo, mendoza			
NEGROAMARO 14 18.5 56 li veli “pezzo morgana”, salice salentino riserva			
CABERNET SAUVIGNON 13 17 52 di majo norante, molise			
CABERNET SAUVIGNON 15 20 60 paul dolan vineyards, mendocino county			
CABERNET SAUVIGNON 17.5 23 70 iconoclast “by chimney rock”, napa valley			
PROPRIETARY RED BLEND 17.5 23 70 delille cellars “d2”, columbia valley			

Beer

🍷 \$6.75 – 9 100 - 270 cal per serving

Local Bottles + Cans

HUSS “scottsdale blonde”

PAPAGO “orange blossom”

SAN TAN “devil’s pale ale”

WALTER STATION “hazing arizona hazy ipa”

SAN TAN “moon juice galactic ipa”

GRAND CANYON “sunset amber ale”

PERONI • COORS LIGHT • MODELO • PERONI “0.0 non-alcoholic”