

|                                   |                                                                                                                       |                  |
|-----------------------------------|-----------------------------------------------------------------------------------------------------------------------|------------------|
| Breakfast                         |                                                                                                                       |                  |
| BANANA COFFEE CAKE                | (perfect to share!) 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*                        | (choice of bacon or prosciutto) 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*                      | (choice of braised short rib or pulled chicken) 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

ITALIAN DONUTS 470 cal • APPLEWOOD BACON 490 cal • CRISPY HASH POTATOES 420 cal • FRESH FRUIT 90 cal

|                                  |                                                                                          |               |
|----------------------------------|------------------------------------------------------------------------------------------|---------------|
| Small Plates (perfect to share!) |                                                                                          |               |
| 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, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread 1360 cal

|                                                                                                                                                                   |      |  |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|--|
| Salads add chicken 7 (210 cal) or salmon* 14 (360 cal)                                                                                                            |      |  |
| 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 served with a green salad |                                                                                                      |             |
| 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 (house specialty)                                                                       | 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<br>140 cal | terzo<br>190 cal | bottle<br>630 cal |
|-------------------------------------------------------------------------------------|------------------|------------------|-------------------|
| <b>SAUVIGNON BLANC 0.0</b><br>miguel torres, “serena non-alc.”, chile 30/40/120 cal | 11               | 14.5             | 44                |
| <b>PINOT GRIGIO</b><br>barone finì, valdadige                                       | 13               | 17               | 52                |
| <b>GRECO DI TUFO</b><br>villa matilde, campania                                     | 12               | 16               | 48                |
| <b>VERMENTINO</b><br>pala “soprasole”, sardinia                                     | 11.5             | 15.5             | 46                |
| <b>GRILLO</b><br>feudo montoni “timpa”, sicily                                      | 13               | 17               | 52                |
| <b>RIESLING</b><br>loosen bros. “dr. l”, moseli                                     | 12               | 16               | 48                |
| <b>MOSCATO D'ASTI</b><br>vietti, piedmont                                           | 12.5             | 16.5             | 50                |
| <b>SAUVIGNON BLANC</b><br>vavasour, awatere valley, nz                              | 12.5             | 16.5             | 50                |
| <b>SAUVIGNON BLANC</b><br>duckhorn, north coast                                     | 15.5             | 20.5             | 62                |
| <b>CHARDONNAY</b><br>edna valley, central coast                                     | 12.5             | 16.5             | 50                |
| <b>CHARDONNAY</b><br>bollini, “barricato 40”, trentino                              | 14.5             | 19               | 58                |
| <b>CHARDONNAY</b><br>la follette “los primeros”, sonoma county                      | 16.5             | 22               | 66                |

### Beer

\$6.75–9 100 - 270 cal per serving

### Local Draft, Bottles + Cans

LUMBERYARD “hefeweizen” (draft)

DRAGOON “ipa” (draft)

SUPERSTITION MEADERY “dune gloom prickly pear”

PERONI (draft) • STELLA • BUD LIGHT • MODELO • PERONI “0.0 non-alcoholic”

**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<br>140 cal | terzo<br>190 cal | bottle<br>630 cal |
|----------------------------------------------------------------------|------------------|------------------|-------------------|
| <b>CHIARETTO</b><br>cà maiol “riviera del garda classico”, valtènesi | 12.5             | 16.5             | 50                |
| <b>VERDICCHIO</b><br>casalfarneto, “paō orange”, marche              | 12               | 16               | 48                |

### Red Wine

|                                                                        | glass<br>140 cal | terzo<br>190 cal | bottle<br>630 cal |
|------------------------------------------------------------------------|------------------|------------------|-------------------|
| <b>FRAPPATO</b><br>donnaufugata “bell’assai”, sicily                   | 13               | 17               | 52                |
| <b>CHIANTI CLASSICO</b><br>borgo scopeto, tuscany                      | 14               | 18.5             | 56                |
| <b>MONTEPULCIANO D’ABRUZZO</b><br>umani ronchi, “podere”, abruzzo      | 12.5             | 16.5             | 50                |
| <b>PINOT NOIR</b><br>bottega vinaia, trentino                          | 13               | 17               | 52                |
| <b>PINOT NOIR</b><br>valravñ, sonoma county                            | 16               | 21               | 64                |
| <b>BARBERA</b><br>marchesi di gresy, asti                              | 13               | 17               | 52                |
| <b>NEBBIOLO LANGHE</b><br>marchesi di barolo “sbirolo”, piedmont       | 15               | 20               | 60                |
| <b>SUPER TUSCAN</b><br>ornellaia “le volte”, tuscany                   | 17.5             | 23               | 70                |
| <b>BAROLO</b><br>fontanafredda “silver label”, piedmont                | 17.5             | 23               | 70                |
| <b>MERLOT</b><br>st. francis, sonoma county                            | 12.5             | 16.5             | 50                |
| <b>MALBEC</b><br>portillo, mendoza                                     | 13               | 17               | 52                |
| <b>NEGROAMARO</b><br>li veli “pezzo morgana”, salice salentino riserva | 14               | 18.5             | 56                |
| <b>CABERNET SAUVIGNON</b><br>di majo norante, molise                   | 13               | 17               | 52                |
| <b>CABERNET SAUVIGNON</b><br>paul dolan vineyards, mendocino county    | 15               | 20               | 60                |
| <b>CABERNET SAUVIGNON</b><br>iconoclast “by chimney rock”, napa valley | 17.5             | 23               | 70                |
| <b>PROPRIETARY RED BLEND</b><br>delille cellars “d2”, columbia valley  | 17.5             | 23               | 70                |