NORTH ITALIA

BRUNCH — HANDMADE WITH LOVE FROM SCRATCH DAILY

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 **add prosciutto** +5 (adds 110 cal) — 18

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

Pizza

BREAKFAST ROSA* 22
sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, torn basil, spicy vodka sauce 1900 cal

MARGHERITA 22 make it **TIE DYE** +3
mozzarella, fresh basil, evoo, red sauce 1270 cal

HOT HONEY & SMOKED PROSCIUTTO 23
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal

FUNGHI 23
roasted mushroom, cipollini, smoked mozzarella 1310 cal

CACIO E PEPE 22
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal

SPICY MEATBALL 23
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal

PROSCIUTTO 23
mission fig, mozzarella, goat cheese, arugula 1320 cal

THE PIG 23
pepperoni, calabrese, sopressatta, italian sausage 1480 cal

make it **bomba style** for the crust +5 (adds 270 cal)
substitute gluten-free crust +4 (removes 50–100 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

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.

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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

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

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

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

Zero Proof

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

00SPRITZ 13
mionetto na aperitivo, crushed lemon, bubbles 70 cal

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

Bubbles & Sangria

Ⓖ glass Ⓑ bottle Ⓟ pitcher

NON-ALCOHOLIC (split) 12
zonin, "cuvèe 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 miguel torres, "serena non-alc.", chile 30/40/120 cal	11	14.5	44
PINOT GRIGIO barone fini, valdadige	13	17	52
GRECO DI TUFO villa matilde, campania	12	16	48
VERMENTINO pala "soprasole", sardinia	11.5	15.5	46
GRILLO feudo montoni "timpa", sicily	13	17	52
RIESLING loosen bros. "dr. l", moseli	12	16	48
MOSCATO D'ASTI vietti, piedmont	12.5	16.5	50
SAUVIGNON BLANC vavasour, awatere valley, nz	12.5	16.5	50
SAUVIGNON BLANC duckhorn, north coast	15.5	20.5	62
CHARDONNAY edna valley, central coast	12.5	16.5	50
CHARDONNAY bollini, "barricato 40", trentino	14.5	19	58
CHARDONNAY la follette "los primeros", sonoma county	16.5	22	66

Rosé Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
CHIARETTO cà maiol "riviera del garda classico", valtènes	12.5	16.5	50

Red Wine

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

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 • ATHLETIC "upside dawn non-alcoholic golden ale"

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