

Breakfast

|                                   |                                                                                                                       |               |      |
|-----------------------------------|-----------------------------------------------------------------------------------------------------------------------|---------------|------|
| BANANA COFFEE CAKE                | (perfect to share!) dark rum butterscotch, caramelized banana, crème fraîche                                          | 1850 cal      | 14   |
| 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  | 18.5 |
| EGGS IN PURGATORY*                | spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta                                       | 760 cal       | 18   |
| BREAKFAST CARBONARA PASTA*        | poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino                                                | 950 cal       | 20   |
| POLLO FRITTO*                     | crispy chicken breast, italian sausage gravy, sunny-side up eggs, crispy hash potato                                  | 1220 cal      | 20   |
| 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      | 25   |
| BREAKFAST SANDWICH*               | bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato                                | 2330 cal      | 19   |
| MORNING MARKET BOARD              | caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread | 950 cal       | 19   |
|                                   | add prosciutto +5 (adds 110 cal)                                                                                      |               |      |

Sides

7

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

Small Plates (perfect to share!)

|                                |                                                                                          |          |      |
|--------------------------------|------------------------------------------------------------------------------------------|----------|------|
| DAILY SOUP                     |                                                                                          | 12       |      |
| GRILLED BREAD & GOOD OLIVE OIL | grana padano & herbs                                                                     | 890 cal  | 10   |
| ZUCCA CHIPS                    | pesto aioli (yum!)                                                                       | 490 cal  | 13   |
| WHITE TRUFFLE GARLIC BREAD     | house-made ricotta, mozzarella, grana padano, fresh herbs                                | 1370 cal | 18.5 |
| BURRATA DI STAGIONE            | fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce     | 660 cal  | 18.5 |
| CACIO E PEPE ARANCINI          | crispy risotto, pecorino romano, crushed pepper blend, pesto aioli                       | 870 cal  | 16.5 |
| CRISPY EGGPLANT PARMESAN       | fresh mozzarella, spicy vodka sauce, torn basil                                          | 770 cal  | 18.5 |
| CALAMARI FRITTI                | house giardiniera, sugo, calabrian aioli, grilled lemon                                  | 920 cal  | 20   |
| WILD SHRIMP SCAMPI             | blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread | 870 cal  | 20   |
| PROSCIUTTO BRUSCHETTA          | stracciatella, grilled asparagus, truffle, grana padano                                  | 450 cal  | 17.5 |
| ITALIAN MEATBALLS              | creamy polenta, rustic marinara, grana padano                                            | 670 cal  | 19   |
| BEEF CARPACCIO*                | pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread               | 520 cal  | 20   |
| BLACK MEDITERRANEAN MUSSELS    | calabrese, white wine, garlic butter, fresh herbs, grilled bread                         | 760 cal  | 21   |

FARMERS MARKET

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Chef's Boards

CLASSICO

24

glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto 940 cal

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 8 (210 cal) or salmon\* 15 (360 cal)

|                                                                                                                                                           |          |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| LITTLE GEM CAESAR                                                                                                                                         | 17       |
| grated grana padano, torn crouton, cracked pepper                                                                                                         | 1110 cal |
| ARUGULA & AVOCADO                                                                                                                                         | 16.5     |
| shaved fennel, lemon, grana padano, evoo                                                                                                                  | 240 cal  |
| TUSCAN KALE                                                                                                                                               | 18       |
| crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette                                                                 | 730 cal  |
| SEASONAL VEGETABLE                                                                                                                                        | 19       |
| butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic                                       | 710 cal  |
| CHOPPED CHICKEN                                                                                                                                           | 19       |
| farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette                                                                             | 620 cal  |
| HEIRLOOM BEET & CHICKEN                                                                                                                                   | 18.5     |
| avocado, cucumber, goat cheese, fregola, red wine vinaigrette                                                                                             | 1060 cal |
| ITALIAN FARM                                                                                                                                              | 19       |
| 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 | 17.5 |
| GIARDINO    | asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto | 1390 cal | 17.5 |

Fresh Pasta & Entrées

|                             |                                                                                              |          |    |
|-----------------------------|----------------------------------------------------------------------------------------------|----------|----|
| TORTELLONI AL POMODORO      | simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano                 | 1000 cal | 26 |
| BRAISED SHORT RIB LUMACHE   | grana padano crema, horseradish gremolata, herb breadcrumb, arugula                          | 1940 cal | 28 |
| TROTTOLE CHICKEN PESTO      | sweet basil, shaved garlic, toasted pine nut, crispy caper                                   | 1480 cal | 27 |
| STROZZAPRETI                | herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut            | 2110 cal | 27 |
| SPICY RIGATONI VODKA        | italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano                    | 1920 cal | 28 |
| BOLOGNESE (house specialty) | traditional meat sauce, pappardelle, grana padano, wild oregano, evoo                        | 940 cal  | 28 |
| CRUSHED MEATBALL RAGU       | crispy pancetta, blistered onion, bucatini, pecorino, wild oregano                           | 1580 cal | 25 |
| SUNDAY NIGHT LASAGNA        | braised short rib, italian sausage, rustic marinara, ricotta, provolone                      | 710 cal  | 27 |
| SQUID INK TONNARELLI        | tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce                         | 970 cal  | 28 |
| RICOTTA CAVATELLI           | lump crab, tiger shrimp, peperoncino, mint, lemon olive oil                                  | 1380 cal | 28 |
| CHICKEN PARMESAN            | crushed tomato, aged provolone, mozzarella, parmesan rigatoni                                | 1990 cal | 29 |
| ROASTED SALMON*             | caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato           | 1330 cal | 28 |
|                             | 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.

CA-SM

# NORTH

## ITALIA

### Spritz

🍷 glass 🍷 bottle

**HUGO 16.5**  
smashed basil & mint, fresh citrus, elderflower, prosecco 250 cal

**NEW ITALIAN 17**  
aperol, citrus smash, prosecco 150 cal

**MIMOSAS & BELLINIS 🍷14 🍷60**  
orange juice, grapefruit, blood orange or peach 140-630 cal

### Cocktails

**BREAKFAST MULE 15**  
crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé 240 cal

**GIADA 14.5**  
nikka vodka, cucumber, house aperitivo blend, basil, lime 210 cal

**PALERMO 14.5**  
ramazzotti rosato, blood orange, cazadores blanco 230 cal

**SPARKLING ROSÉ SANGRIA 15**  
rosé wine, elderflower, peach, fresh berries 290 cal

**CIAO, BELLA! 17.5**  
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

### Zero Proof

**JUST PEACHY 12.5**  
white peach, raspberry, lemon, ginger beer 150 cal

**OOSPRITZ 13.5**  
mionetto na aperitivo, crushed lemon, bubbles 70 cal

**LA SPEZIA 13.5**  
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal

**GRAPEFRUIT G&T 15.5**  
hendrick’s cabaret, ramazzotti rosato, fever tree medi tonic 200 cal

**PASSIONE 16**  
aperol, vanilla infused vodka, passion fruit, prosecco 190 cal

**YOU, ME & CAPRI 16**  
campari, peach, sparkling rosé 250 cal

**CARAJILLO 16**  
double espresso, licor 43, caffè borghetti, hazelnut 190 cal

**SICILIAN MARGARITA 17.5**  
el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal

**LA DOLCE VITA 18**  
casamigos blanco, nonino l’aperitivo, passion fruit 190 cal

**ESPRESSO MARTINI 18**  
nikka vodka, fresh espresso, borghetti, frangelico, oat milk 360 cal

**TUSCAN BLOODY MARY 14.5**  
spicy infused tito’s vodka, tuscan spice blend, charcuterie 290 cal

**PINA NO-LADA 12.5**  
coconut, pineapple, fresh lime, bubbles 180 cal

**FAUX ME TWICE 13**  
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, “cuvée zero”, veneto 30 cal

**PROSECCO 🍷13.5 🍷54**  
bottega “vino dei poeti”, veneto 140/630 cal

**SPARKLING ROSÉ 🍷13 🍷52**  
cleto chiarli “brut de noir”, emilia-romagna 140/630 cal

**RED SANGRIA 🍷14 🍷49**  
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 fini, valdadige                                       | 14               | 18.5             | 56                |
| <b>GRECO DI TUFO</b><br>villa matilde, campania                                     | 12.5             | 16.5             | 50                |
| <b>VERMENTINO</b><br>pala “soprasole”, sardinia                                     | 12               | 16               | 48                |
| <b>GRILLO</b><br>feudo montoni “timpa”, sicily                                      | 14               | 18.5             | 56                |
| <b>RIESLING</b><br>loosen bros. “dr. l”, moseli                                     | 12               | 16               | 48                |
| <b>MOSCATO D’ASTI</b><br>vietti, piedmont                                           | 13               | 17               | 52                |
| <b>SAUVIGNON BLANC</b><br>vavasour, awatere valley, nz                              | 14.5             | 19               | 58                |
| <b>SAUVIGNON BLANC</b><br>duckhorn, north coast                                     | 17               | 22.5             | 68                |
| <b>CHARDONNAY</b><br>edna valley, central coast                                     | 14               | 18.5             | 56                |
| <b>CHARDONNAY</b><br>bollini, “barricato 40”, trentino                              | 16               | 21               | 64                |
| <b>CHARDONNAY</b><br>la follette “los primeros”, sonoma county                      | 18               | 24               | 72                |

### Rosé Wine

|                                                                      | glass<br>140 cal | terzo<br>190 cal | bottle<br>630 cal |
|----------------------------------------------------------------------|------------------|------------------|-------------------|
| <b>CHIARETTO</b><br>cà maiol “riviera del garda classico”, valtènesi | 13.5             | 18               | 54                |

### 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                      | 14.5             | 19               | 58                |
| <b>MONTEPULCIANO D’ABRUZZO</b><br>umani ronchi, “podere”, abruzzo      | 13               | 17               | 52                |
| <b>PINOT NOIR</b><br>bottega vinaia, trentino                          | 14.5             | 19               | 58                |
| <b>PINOT NOIR</b><br>valravn, sonoma county                            | 17.5             | 23               | 70                |
| <b>BARBERA</b><br>marchesi di gresy, asti                              | 14               | 18.5             | 56                |
| <b>NEBBIOLO LANGHE</b><br>marchesi di barolo “sbirolo”, piedmont       | 16               | 21               | 64                |
| <b>SUPER TUSCAN</b><br>ornellaia “le volte”, tuscany                   | 18               | 24               | 72                |
| <b>BAROLO</b><br>fontanafredda “silver label”, piedmont                | 18               | 24               | 72                |
| <b>MERLOT</b><br>st. francis, sonoma county                            | 14.5             | 19               | 58                |
| <b>MALBEC</b><br>portillo, mendoza                                     | 14.5             | 19               | 58                |
| <b>NEGROAMARO</b><br>li veli “pezzo morgana”, salice salentino riserva | 14               | 18.5             | 56                |
| <b>CABERNET SAUVIGNON</b><br>di majo norante, molise                   | 14.5             | 19               | 58                |
| <b>CABERNET SAUVIGNON</b><br>paul dolan vineyards, mendocino county    | 17               | 22.5             | 68                |
| <b>CABERNET SAUVIGNON</b><br>iconoclast “by chimney rock”, napa valley | 19.5             | 26               | 78                |
| <b>PROPRIETARY RED BLEND</b><br>delille cellars “d2”, columbia valley  | 18               | 24               | 72                |

### Beer

\$7.25–10 100 - 270 cal per serving

### Local Draft

FIRESTONE WALKER “805 blonde ale”

COMMON SPACE “food fight hazy ipa”

THREE WEAVERS “expatriate west coast ipa”

### Local Bottles + Cans

CORONADO “nice & dry cider” (16 oz.)

SANTA MONICA BREW “cali pali pils”

SMOG CITY “coffee porter” (16 oz.)

PERONI • COORS LIGHT • MODELO • ATHLETIC “run wild non-alcoholic ipa”