

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
AMERICANO* (choice of bacon or prosciutto)	two eggs, crispy hash potato, grilled bread	880-1180 cal 16.5
EGGS IN PURGATORY*	spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta	760 cal 16
BREAKFAST CARBONARA PASTA*	poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino	950 cal 18
POLLO FRITTO*	crispy chicken breast, italian sausage gravy, sunny-side up eggs, crispy hash potato	1220 cal 18
TUSCAN HASH* (choice of braised short rib or pulled chicken)	fried egg, sweet onion, piquillo pepper, bomba sauce	1270-1310 cal 18.5
SMOKED SALMON AVOCADO TOAST*	caper relish, watermelon radish, toasted pine nut, pickled red onion	530 cal 17
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 17.5
MORNING MARKET BOARD	caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread	950 cal 17
	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		10
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs	890 cal 9
ZUCCA CHIPS	pesto aioli (yum!)	490 cal 12
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs	1370 cal 16
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	660 cal 17
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	870 cal 15
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	770 cal 16
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	920 cal 18
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	870 cal 18.5
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	450 cal 16
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	670 cal 16.5
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	520 cal 18.5

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 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	15	
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	17	
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal		
CHOPPED CHICKEN	17.5	
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 620 cal		
HEIRLOOM BEET & CHICKEN	17.5	
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1060 cal		
ITALIAN FARM	17.5	
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	21	make it RED 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	22	
roasted mushroom, 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 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 16.5
GIARDINO	asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto	1390 cal 16.5

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 25
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper	1480 cal 23
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	2110 cal 23
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	1920 cal 24
BOLOGNESE (house specialty)	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	940 cal 25
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 26
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 14
smashed basil & mint, fresh citrus, elderflower, prosecco 250 cal

NEW ITALIAN 14.5
aperol, citrus smash, prosecco 150 cal

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

Cocktails

BREAKFAST MULE 13.5
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
ramazzotti rosato, blood orange, cazadores blanco 230 cal

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

CIAO, BELLA! 15
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

Zero Proof

JUST PEACHY 11
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

GRAPEFRUIT G&T 14
hendrick’s cabaret, ramazzotti rosato, fever tree meditonic 200 cal

PASSIONE 14
aperol, vanilla infused vodka, passion fruit, prosecco 190 cal

YOU, ME & CAPRI 14
campari, peach, sparkling rosé 250 cal

CARAJILLO 13.5
double espresso, licor 43, caffè borghetti, hazelnut 190 cal

SICILIAN MARGARITA 15.5
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 15
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

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 🍷42
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 30/40/130 cal	11	14.5	44
PINOT GRIGIO scarpetta, friuli	13	17	52
GRECO DI TUFO villa matilde, campania	13	17	52
VERMENTINO pala “soprasole”, sardinia	12	16	48
RIESLING loosen bros. “dr. l”, moseli	11	14.5	44
MOSCATO D’ASTI vietti, piedmont	12	16	48
SAUVIGNON BLANC wildsong, hawke’s bay, nz	13	17	52
SAUVIGNON BLANC decoy, california	15	20	60
CHARDONNAY storypoint, california	12	16	48
CHARDONNAY sean minor “four bears”, central coast	14	18.5	56
CHARDONNAY sebastiani, north coast	16	21	64

Rosé Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
ROSATO poggio anima “raphael”, sicily	12.5	16.5	50

Red Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
CHIANTI COLLI SENESI fontaleoni, tuscany	13	17	52
SANGIOVESE TOSCANA caparzo, tuscany	11	14.5	44
MONTEPULCIANO D’ABRUZZO umani ronchi, “podere”, abruzzo	12.5	16.5	50
VALPOLICELLA allegri, vento	16	21	64
PINOT NOIR sokol blosser “evolution”, willamette valley	13	17	52
PINOT NOIR valrav, sonoma county	16	21	64
BARBERA marchesi di gresy, asti	14	18.5	56
SUPER TUSCAN il poggione, tuscany	14	18.5	56
MERLOT ferrari-carano	15	20	60
MALBEC portillo, mendoza	12.5	16.5	50
NEGROAMARO li veli “pezzo morgana”, salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	12.5	16.5	50
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	14.5	19	58
CABERNET SAUVIGNON iconoclast “by chimney rock”, napa valley	17.5	23	70

Beer

\$6.5—9 100-270 cal per serving

Local Draft, Bottles + Cans

VON C “uncle jerry’s wit” (draft)

YARDS “philadelphia pale ale” (draft)

TWO ROADS “cloud sourced hazy ipa” (draft)

+ More...

1911 “traditional hard cider” (16 oz.)

BROOKLYN “lager”

CAPTAIN LAWRENCE “hop commander ipa”

PERONI (draft) • MILLER LITE • PERONI “0.0 non-alcoholic”