



## Breakfast

<b>BANANA COFFEE CAKE</b> ( <i>perfect to share!</i> ) dark rum butterscotch, caramelized banana, crème fraîche 1850 cal	14
<b>STRAWBERRIES &amp; CREAM FRENCH TOAST</b> cinnamon custard brioche, cannoli cream, butter maple syrup 1660 cal	16.5
<b>AMERICANO*</b> ( <i>choice of bacon or prosciutto</i> ) two eggs, crispy hash potato, grilled bread 880-1180 cal	18.5
<b>EGGS IN PURGATORY*</b> spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta 760 cal	18
<b>BREAKFAST CARBONARA PASTA*</b> poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino 950 cal	20
<b>POLLO FRITTO*</b> crispy chicken breast, italian sausage gravy, sunny-side up eggs, crispy hash potato 1220 cal	20
<b>TUSCAN HASH*</b> ( <i>choice of braised short rib or pulled chicken</i> ) fried egg, sweet onion, piquillo pepper, bomba sauce 1270-1310 cal	19
<b>SMOKED SALMON AVOCADO TOAST*</b> caper relish, watermelon radish, toasted pine nut, pickled red onion 530 cal	18
<b>BISTRO STEAK &amp; EGGS*</b> sunny-side up eggs, calabrian potato hash, rosemary bearnaise 1350 cal	25
<b>BREAKFAST SANDWICH*</b> bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato 2330 cal	19
<b>MORNING MARKET BOARD</b> caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread 950 cal <b>add prosciutto +5</b> (adds 110 cal)	19

## Sides 7

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

## Small Plates (*perfect to share!*)

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

## Chef's Boards

### FARMERS MARKET 23

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

### CLASSICO 24

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

<b>LITTLE GEM CAESAR</b> 17	
grated grana padano, torn crouton, cracked pepper 1110 cal	
<b>ARUGULA &amp; AVOCADO</b> 16.5	
shaved fennel, lemon, grana padano, evoo 240 cal	
<b>TUSCAN KALE</b> 18	
crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal	
<b>SEASONAL VEGETABLE</b> 19	
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal	
<b>CHOPPED CHICKEN</b> 19	
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 620 cal	
<b>HEIRLOOM BEET &amp; CHICKEN</b> 18.5	
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1060 cal	
<b>ITALIAN FARM</b> 19	
salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette 590 cal	

## Pizza

<b>BREAKFAST ROSA*</b> 22	
sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, torn basil, spicy vodka sauce 1900 cal	
<b>MARGHERITA</b> 24 <b>make it TIE DYE +3</b>	
mozzarella, fresh basil, evoo, red sauce 1270 cal	
<b>HOT HONEY &amp; SMOKED PROSCIUTTO</b> 26	
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	
<b>FUNGHI</b> 24	
roasted mushroom, cipollini, smoked mozzarella 1310 cal	
<b>CACIO E PEPE</b> 24	
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	
<b>SPICY MEATBALL</b> 24	
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal	
<b>PROSCIUTTO</b> 25	
mission fig, mozzarella, goat cheese, arugula 1320 cal	
<b>THE PIG</b> 26	
pepperoni, calabrese, sopressatta, italian sausage 1480 cal	
<b>make it bomba style</b> for the crust <b>+5</b> (adds 270 cal)	
<b>substitute gluten-free crust +4</b> (removes 50-100 cal)	

## Strombolis served with a green salad

<b>HOT ITALIAN</b> calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo 1180 cal	17.5
<b>GIARDINO</b> asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto 1390 cal	17.5

## Fresh Pasta & Entrées

<b>TORTELLONI AL POMODORO</b> simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano 1000 cal	26
<b>BRAISED SHORT RIB LUMACHE</b> grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1940 cal	28
<b>TROTTOLE CHICKEN PESTO</b> sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	27
<b>STROZZAPRETI</b> herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut 2110 cal	27
<b>SPICY RIGATONI VODKA</b> italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	28
<b>BOLOGNESE</b> ( <i>house specialty</i> ) traditional meat sauce, pappardelle, grana padano, wild oregano, evoo 940 cal	28
<b>CRUSHED MEATBALL RAGU</b> crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1580 cal	25
<b>SUNDAY NIGHT LASAGNA</b> braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	27
<b>SQUID INK TONNARELLI</b> tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce 970 cal	28
<b>RICOTTA CAVATELLI</b> lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	28
<b>CHICKEN PARMESAN</b> crushed tomato, aged provolone, mozzarella, parmesan rigatoni 1990 cal	29
<b>ROASTED SALMON*</b> caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	28
<b>substitute gluten-free pasta</b> (removes 30-210 cal) <b>or vegetable noodles</b> (removes 280-450 cal) <b>+3.5</b>	

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.

# 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

**00SPRITZ 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 140 cal	terzo 190 cal	bottle 630 cal
<b>SAUVIGNON BLANC 0.0</b> miguel torres, "serena non-alc.", chile 30/40/120 cal	11	14.5	44
<b>PINOT GRIGIO</b> barone fini, valdadige	14	18.5	56
<b>GRECO DI TUFO</b> villa matilde, campania	12.5	16.5	50
<b>VERMENTINO</b> pala "soprasole", sardinia	12	16	48
<b>GRILLO</b> feudo montoni "timpa", sicily	14	18.5	56
<b>RIESLING</b> loosen bros. "dr. l", moseli	12	16	48
<b>MOSCATO D'ASTI</b> vietti, piedmont	13	17	52
<b>SAUVIGNON BLANC</b> vavasour, awatere valley, nz	14.5	19	58
<b>SAUVIGNON BLANC</b> duckhorn, north coast	17	22.5	68
<b>CHARDONNAY</b> edna valley, central coast	14	18.5	56
<b>CHARDONNAY</b> bollini, "barricato 40", trentino	16	21	64
<b>CHARDONNAY</b> la follette "los primeros", sonoma county	18	24	72

## Rosé Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
<b>CHIARETTO</b> cà maiol "riviera del garda classico", valtènesi	13.5	18	54

## Red Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
<b>FRAPPATO</b> donnafugata "bell'assai", sicily	13	17	52
<b>CHIANTI CLASSICO</b> borgo scopeto, tuscany	14.5	19	58
<b>MONTEPULCIANO D'ABRUZZO</b> umani ronchi, "podere", abruzzo	13	17	52
<b>PINOT NOIR</b> bottega vinaia, trentino	14.5	19	58
<b>PINOT NOIR</b> valravn, sonoma county	17.5	23	70
<b>BARBERA</b> marchesi di gresy, asti	14	18.5	56
<b>NEBBIOLO LANGHE</b> marchesi di barolo "sbirolo", piedmont	16	21	64
<b>SUPER TUSCAN</b> ornellaia "le volte", tuscany	18	24	72
<b>BAROLO</b> fontanafredda "silver label", piedmont	18	24	72
<b>MERLOT</b> st. francis, sonoma county	14.5	19	58
<b>MALBEC</b> portillo, mendoza	14.5	19	58
<b>NEGROAMARO</b> li veli "pezzo morgana", salice salentino riserva	14	18.5	56
<b>CABERNET SAUVIGNON</b> di majo norante, molise	14.5	19	58
<b>CABERNET SAUVIGNON</b> paul dolan vineyards, mendocino county	17	22.5	68
<b>CABERNET SAUVIGNON</b> iconoclast "by chimney rock", napa valley	19.5	26	78
<b>PROPRIETARY RED BLEND</b> delille cellars "d2", columbia valley	18	24	72

## Beer

\$7.25-10 100-270 cal per serving

## Local Draft

PORT CITY "optimal witbier"

SOLACE "partly cloudy ipa"

DC BRAU "the corruption ipa"

## Local Bottles + Cans

ANXO "blanc dry cider"

DC BRAU "brau pils"

DC BRAU "penn quarter porter"

PERONI (draft) • MILLER LITE • CORONA • HEINEKEN "non-alcoholic"