

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		

