

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 18
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		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
YELLOWTAIL CRUDO*	castelvetro olive, caper, orange, sicilian pistachio, mint, avocado, agrumato, aleppo pepper	570 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

FARMERS MARKET 21

Chef's Boards

CLASSICO 22

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, 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 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 **TE 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		

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

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

Zero Proof

JUST PEACHY 11.5
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

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 🍷12.5 🍷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 11 14.5 44
miguel torres, “serena non-alc.”, chile 30/40/120 cal

PINOT GRIGIO 13 17 52
barone fini, valdadige

GRECO DI TUFO 12 16 48
villa matilde, campania

VERMENTINO 11.5 15.5 46
pala “soprasole”, sardinia

GRILLO 13 17 52
feudo montoni “timpa”, sicily

RIESLING 12 16 48
loosen bros. “dr. l”, moseli

MOSCATO D'ASTI 12.5 16.5 50
vietti, piedmont

SAUVIGNON BLANC 12.5 16.5 50
vavasour, awatere valley, nz

SAUVIGNON BLANC 15.5 20.5 62
duckhorn, north coast

CHARDONNAY 12.5 16.5 50
edna valley, central coast

CHARDONNAY 14.5 19 58
bollini, “barricato 40”, trentino

CHARDONNAY 16.5 22 66
la follette “los primeros”, sonoma county

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

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

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

Rosé Wine

glass 140 cal terzo 190 cal bottle 630 cal

CHIARETTO 12.5 16.5 50
cà maiol “riviera del garda classico”, valtènes

Red Wine

glass 140 cal terzo 190 cal bottle 630 cal

FRAPPATO 13 17 52

donnafugata “bell’assai”, sicily

CHIANTI CLASSICO 14 18.5 56

borgo scopeto, tuscany

MONTEPULCIANO D'ABRUZZO 12.5 16.5 50

umani ronchi, “podere”, abruzzo

PINOT NOIR 13 17 52

bottega vinaia, trentino

PINOT NOIR 16 21 64

valrav, sonoma county

BARBERA 13 17 52

marchesi di gresy, asti

NEBBIOLO LANGHE 15 20 60

marchesi di barolo “sbirolo”, piedmont

SUPER TUSCAN 17.5 23 70

ornellaia “le volte”, tuscany

BAROLO 17.5 23 70

fontanafredda “silver label”, piedmont

MERLOT 12.5 16.5 50

st. francis, sonoma county

MALBEC 13 17 52

portillo, mendoza

NEGROAMARO 14 18.5 56

li veli “pezzo morgana”, salice salentino riserva

CABERNET SAUVIGNON 13 17 52

di majo norante, molise

CABERNET SAUVIGNON 15 20 60

paul dolan vineyards, mendocino county

CABERNET SAUVIGNON 17.5 23 70

iconoclast “by chimney rock”, napa valley

PROPRIETARY RED BLEND 17.5 23 70

delille cellars “d2”, columbia valley

Beer

\$6.75 – 9 100 - 270 cal per serving

Local Draft

HUSS “scottsdale blonde”

WALTER STATION “hazing arizona hazy ipa”

SAN TAN “seasonal”

Local Bottles + Cans

PAPAGO “orange blossom”

SAN TAN “devil’s pale ale”

SAN TAN “moon juice galactic ipa”

PERONI (draft) • COORS LIGHT • MODELO • ATHLETIC “upside dawn non-alcoholic golden ale”