

|                                                              |                                                                                                                       |                    |
|--------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------|--------------------|
| 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 |      |  |

|                                      |                                                                                                      |               |
|--------------------------------------|------------------------------------------------------------------------------------------------------|---------------|
| 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  |
| 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 15  
aperol, citrus smash, prosecco 150 cal

MIMOSAS & BELLINIS 🍷12.5 🍷56  
orange juice, grapefruit, blood orange or peach 140-630 cal

### Cocktails

BREAKFAST MULE 13  
crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé 240 cal

GIADA 12.5  
nikka vodka, cucumber, house aperitivo blend, basil, lime 210 cal

PALERMO 12.5  
ramazzotti rosato, blood orange, cazadores blanco 230 cal

SPARKLING ROSÉ SANGRIA 13.5  
rosé wine, elderflower, peach, fresh berries 290 cal

CIAO, BELLA! 15.5  
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

### Zero Proof

JUST PEACHY 10  
white peach, raspberry, lemon, ginger beer 150 cal

00SPRITZ 12.5  
mionetto na aperitivo, crushed lemon, bubbles 70 cal

LA SPEZIA 12.5  
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal

### Bubbles & Sangria

🍷 glass 🍷 bottle

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  
brandy, blood orange, red wine, raspberry 320 cal

### White Wine

|                                                       | glass   | terzo   | bottle  |
|-------------------------------------------------------|---------|---------|---------|
|                                                       | 140 cal | 190 cal | 630 cal |
| SAUVIGNON BLANC 0.0                                   | 11      | 14.5    | 44      |
| miguel torres, “serena non-alc.”, chile 30/40/120 cal |         |         |         |
| PINOT GRIGIO                                          | 12.5    | 16.5    | 50      |
| 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                                              | 11.5    | 15.5    | 46      |
| loosen bros. “dr. l”, moseli                          |         |         |         |
| MOSCATO D’ASTI                                        | 12      | 16      | 48      |
| vietti, piedmont                                      |         |         |         |
| SAUVIGNON BLANC                                       | 12.5    | 16.5    | 50      |
| vavasour, awatere valley, nz                          |         |         |         |
| SAUVIGNON BLANC                                       | 15      | 20      | 60      |
| duckhorn, north coast                                 |         |         |         |
| CHARDONNAY                                            | 12      | 16      | 48      |
| edna valley, central coast                            |         |         |         |
| CHARDONNAY                                            | 14      | 18.5    | 56      |
| bollini, “barricato 40”, trentino                     |         |         |         |
| CHARDONNAY                                            | 16      | 21      | 64      |
| la follette “los primeros”, sonoma county             |         |         |         |

### Beer

\$6.75–9 100-270 cal per serving

### Local Draft

GLOVER PARK “can I get a witness witbier”

NEW REALM “hazy like a fox ipa”

CREATURE COMFORTS “tropicália ipa”

PERONI (draft) • MODELO • COORS LIGHT • PERONI “0.0 non-alcoholic”

GRAPEFRUIT G&T 13  
hendrick’s cabaret, ramazzotti rosato, fever tree medi tonic 200 cal

PASSIONE 13.5  
aperol, vanilla infused vodka, passion fruit, prosecco 190 cal

YOU, ME & CAPRI 13.5  
campari, peach, sparkling rosé 250 cal

CARAJILLO 13  
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  
casamigos blanco, nonino l’aperitivo, passion fruit 190 cal

ESPRESSO MARTINI 15.5  
nikka vodka, fresh espresso, borghetti, frangelico, oat milk 360 cal

TUSCAN BLOODY MARY 13  
spicy infused tito’s vodka, tuscan spice blend, charcuterie 290 cal

PINA NO-LADA 11  
coconut, pineapple, fresh lime, bubbles 180 cal

FAUX ME TWICE 12  
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal

PHONY NEGRONI 12  
st. agrestis, non-alcoholic 90 cal

### Rosé Wine

|                                                  | glass   | terzo   | bottle  |
|--------------------------------------------------|---------|---------|---------|
|                                                  | 140 cal | 190 cal | 630 cal |
| CHIARETTO                                        | 12      | 16      | 48      |
| cà maiol “riviera del garda classico”, valtènesi |         |         |         |

### Red Wine

|                                                   | glass   | terzo   | bottle  |
|---------------------------------------------------|---------|---------|---------|
|                                                   | 140 cal | 190 cal | 630 cal |
| FRAPPATO                                          | 13      | 17      | 52      |
| donnafugata “bell’assai”, sicily                  |         |         |         |
| CHIANTI CLASSICO                                  | 13.5    | 18      | 54      |
| borgo scopeto, tuscan                             |         |         |         |
| MONTEPULCIANO D’ABRUZZO                           | 12.5    | 16.5    | 50      |
| umani ronchi, “podere”, abruzzo                   |         |         |         |
| PINOT NOIR                                        | 12.5    | 16.5    | 50      |
| bottega vinaia, trentino                          |         |         |         |
| PINOT NOIR                                        | 16      | 21      | 64      |
| valravnn, sonoma county                           |         |         |         |
| BARBERA                                           | 13      | 17      | 52      |
| marchesi di gresy, asti                           |         |         |         |
| NEBBIOLO LANGHE                                   | 15      | 20      | 60      |
| marchesi di barolo “sbirolo”, piedmont            |         |         |         |
| SUPER TUSCAN                                      | 17      | 22.5    | 68      |
| ornellaia “le volte”, tuscany                     |         |         |         |
| BAROLO                                            | 17.5    | 23      | 70      |
| fontanafredda “silver label”, piedmont            |         |         |         |
| MERLOT                                            | 12      | 16      | 48      |
| st. francis, sonoma county                        |         |         |         |
| MALBEC                                            | 12      | 16      | 48      |
| portillo, mendoza                                 |         |         |         |
| NEGROAMARO                                        | 14      | 18.5    | 56      |
| li veli “pezzo morgana”, salice salentino riserva |         |         |         |
| CABERNET SAUVIGNON                                | 12      | 16      | 48      |
| di majo norante, molise                           |         |         |         |
| CABERNET SAUVIGNON                                | 14      | 18.5    | 56      |
| paul dolan vineyards, mendocino county            |         |         |         |
| CABERNET SAUVIGNON                                | 16.5    | 22      | 66      |
| iconoclast “by chimney rock”, napa valley         |         |         |         |
| PROPRIETARY RED BLEND                             | 17      | 22.5    | 68      |
| delille cellars “d2”, columbia valley             |         |         |         |

### Local Bottles + Cans

URBAN TREE “harvest apple cider”

SWEETWATER “extra pale ale”

SCOFFLAW “basement ipa”