



Breakfast

BANANA COFFEE CAKE <i>(perfect to share!)</i> dark rum butterscotch, caramelized banana, crème fraîche 1850 cal	14
STRAWBERRIES & CREAM FRENCH TOAST cinnamon custard brioche, cannoli cream, butter maple syrup 1660 cal	16.5
AMERICANO* <i>(choice of bacon or prosciutto)</i> two eggs, crispy hash potato, grilled bread 880-1180 cal	18.5
EGGS IN PURGATORY* spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta 760 cal	17
BREAKFAST CARBONARA PASTA* poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino 950 cal	20
POLLO FRITTO* crispy chicken breast, italian sausage gravy, sunny-side up eggs, crispy hash potato 1220 cal	19
TUSCAN HASH* <i>(choice of braised short rib or pulled chicken)</i> 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	25
BREAKFAST SANDWICH* bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato 2330 cal	19
MORNING MARKET BOARD caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread 950 cal add prosciutto +5 (adds 110 cal)	18

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	12
GRILLED BREAD & GOOD OLIVE OIL grana padano & herbs 890 cal	10
ZUCCA CHIPS pesto aioli (yum!) 490 cal	12.5
WHITE TRUFFLE GARLIC BREAD house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	18.5
BURRATA DI STAGIONE fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce 660 cal	18.5
CACIO E PEPE ARANCINI crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	16
CRISPY EGGPLANT PARMESAN fresh mozzarella, spicy vodka sauce, torn basil 770 cal	17.5
CALAMARI FRITTI house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	19.5
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	20.5
PROSCIUTTO BRUSCHETTA stracciatella, grilled asparagus, truffle, grana padano 450 cal	17
ITALIAN MEATBALLS creamy polenta, rustic marinara, grana padano 670 cal	18.5
BEEF CARPACCIO* pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	20
BLACK MEDITERRANEAN MUSSELS calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	20

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

Chef's Boards

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)*

LITTLE GEM CAESAR 17	grated grana padano, torn crouton, cracked pepper 1110 cal
ARUGULA & AVOCADO 16.5	shaved fennel, lemon, grana padano, evoo 240 cal
TUSCAN KALE 17.5	crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal
SEASONAL VEGETABLE 18.5	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 18.5	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 23	make it TIE DYE +3
	mozzarella, fresh basil, evoo, red sauce 1270 cal
HOT HONEY & SMOKED PROSCIUTTO 24	scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal
FUNGHI 24	roasted mushroom, cipollini, smoked mozzarella 1310 cal
CACIO E PEPE 23	pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal
SPICY MEATBALL 24	provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal
PROSCIUTTO 24	mission fig, mozzarella, goat cheese, arugula 1320 cal
THE PIG 24	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	17.5
GIARDINO asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto 1390 cal	17.5

Fresh Pasta & Entrées

TORTELLONI AL POMODORO simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano 1000 cal	25
BRAISED SHORT RIB LUMACHE grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1940 cal	27
TROTTOLE CHICKEN PESTO sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	26.5
STROZZAPRETI herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut 2110 cal	26.5
SPICY RIGATONI VODKA italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	27.5
BOLOGNESE <i>(house specialty)</i> traditional meat sauce, pappardelle, grana padano, wild oregano, evoo 940 cal	27.5
CRUSHED MEATBALL RAGU crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1580 cal	25
SUNDAY NIGHT LASAGNA braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	27
SQUID INK TONNARELLI tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce 970 cal	28
RICOTTA CAVATELLI lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	28
CHICKEN PARMESAN crushed tomato, aged provolone, mozzarella, parmesan rigatoni 1990 cal	28.5
ROASTED SALMON* caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	28
	substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 280-450 cal) +3.5

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 15.5**
smashed basil & mint, fresh citrus, elderflower, prosecco 250 cal
- NEW ITALIAN 16**
aperol, citrus smash, prosecco 150 cal
- MIMOSAS & BELLINIS ☉14 ☉60**
orange juice, grapefruit, blood orange or peach 140-630 cal

- 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, sparkling rosé 250 cal

Cocktails

- BREAKFAST MULE 14.5**
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**
ramazzotti rosato, blood orange, cazadores blanco 230 cal
- SPARKLING ROSÉ SANGRIA 14.5**
rosé wine, elderflower, peach, fresh berries 290 cal
- CIAO, BELLA! 17**
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

- CARAJILLO 14**
double espresso, licor 43, caffè borghetti, hazelnut 190 cal
- SICILIAN MARGARITA 17**
el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
- LA DOLCE VITA 17.5**
casamigos blanco, nonino l'aperitivo, passion fruit 190 cal
- ESPRESSO MARTINI 17**
nikka vodka, fresh espresso, borghetti, frangelico, oat milk 360 cal
- TUSCAN BLOODY MARY 14**
spicy infused tito's vodka, tuscan spice blend, charcuterie 290 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

- 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 ☉52**
bottega "vino dei poeti", veneto 140/630 cal
- SPARKLING ROSÉ ☉13 ☉52**
cleto chiarli "brut de noir", emilia-romagna 140/630 cal
- RED SANGRIA ☉13 ☉45**
brandy, blood orange, red wine, raspberry 320/1270 cal

Rosé & Orange Wine

glass terzo bottle
140 cal 190 cal 630 cal

- CHIARETTO 13 17 52**
cà maiol "riviera del garda classico", valtènesi
- VERDICCHIO 12 16 48**
casalfarneto, "paò orange", marche

Red Wine

glass terzo bottle
140 cal 190 cal 630 cal

- FRAPPATO 13 17 52**
donnaufugata "bell'assai", sicily
- CHIANTI CLASSICO 14.5 19 58**
borgo scopeto, tuscany
- MONTEPULCIANO D'ABRUZZO 13 17 52**
umani ronchi, "podere", abruzzo
- PINOT NOIR 13.5 18 54**
bottega vinaia, trentino
- PINOT NOIR 16.5 22 66**
valravv, sonoma county
- BARBERA 13 17 52**
marchesi di gresy, asti
- NEBBIOLO LANGHE 15 20 60**
marchesi di barolo "sbirolo", piedmont
- SUPER TUSCAN 18 24 72**
ornellaia "le volte", tuscany
- BAROLO 18 24 72**
fontanafredda "silver label", piedmont
- MERLOT 13 17 52**
st. francis, sonoma county
- MALBEC 13.5 18 54**
portillo, mendoza
- NEGROAMARO 14 18.5 56**
li veli "pezzo morgana", salice salentino riserva
- CABERNET SAUVIGNON 13.5 18 54**
di majo norante, molise
- CABERNET SAUVIGNON 15.5 20.5 62**
paul dolan vineyards, mendocino county
- CABERNET SAUVIGNON 18 24 72**
iconoclast "by chimney rock", napa valley
- PROPRIETARY RED BLEND 18 24 72**
delille cellars "d2", columbia valley

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 13.5 18 54**
barone fini, valdadige
- GRECO DI TUFO 12.5 16.5 50**
villa matilde, campania
- VERMENTINO 11.5 15.5 46**
pala "soprasole", sardinia
- GRILLO 14 18.5 56**
feudo montoni "timpa", sicily
- RIESLING 12 16 48**
loosen bros. "dr. l", moseli
- MOSCATO D'ASTI 13 17 52**
vietti, piedmont
- SAUVIGNON BLANC 13.5 18 54**
vavasour, awatere valley, nz
- SAUVIGNON BLANC 16 21 64**
duckhorn, north coast
- CHARDONNAY 13 17 52**
edna valley, central coast
- CHARDONNAY 15 20 60**
bollini, "barricato 40", trentino
- CHARDONNAY 17 22.5 68**
la follette "los primeros", sonoma county

Beer

\$7.25-9.5 100-270 cal per serving

Local Draft

- BEACHWOOD "blonde ale"
- LOS ANGELES ALE WORKS "lunar kitten ipa"
- COMMON SPACE "food fight hazy ipa"

Local Bottles + Cans

- CORONADO "nice & dry cider" (16 oz.)
- COMMON SPACE "pils of la" (16 oz.)
- SMOG CITY "amarilla gorilla ipa" (16 oz.)

PERONI (draft) • MODELO • COORS LIGHT • ATHLETIC "run wild non-alcoholic ipa"