

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)		

Sides6.5

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, hazel nut, 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
BLACK MEDITERRANEAN MUSSELS		calabrese, white wine, garlic butter, fresh herbs, grilled bread	760 cal	19

Chef's Board22

prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetro olive, marcona almond, orange fennel mostarda, hearth bread 1360 cal

Saladsadd 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 miguel torres, “serena non-alc.”, chile 30/40/120 cal	11	14.5	44
PINOT GRIGIO barone fini, valdadige	13	17	52
GRECO DI TUFO villa matilde, campania	12	16	48
VERMENTINO pala “soprasole”, sardinia	11.5	15.5	46
GRILLO feudo montoni “timpa”, sicily	13	17	52
RIESLING loosen bros. “dr. l”, moseli	12	16	48
MOSCATO D'ASTI vietti, piedmont	12.5	16.5	50
SAUVIGNON BLANC vavasour, awatere valley, nz	12.5	16.5	50
SAUVIGNON BLANC duckhorn, north coast	15.5	20.5	62
CHARDONNAY edna valley, central coast	12.5	16.5	50
CHARDONNAY bollini, “barricato 40”, trentino	14.5	19	58
CHARDONNAY la follette “los primeros”, sonoma county	16.5	22	66

Beer

\$6.75 – 9 100 - 270 cal per serving

Local Draft

WYNWOOD “la rubia blonde ale”

FUNKY BUDDHA “floridian hefeweizen”

CIGAR CITY “jai alai ipa”

PERONI (draft) • STELLA • MICHELOB ULTRA • ESTRELLA JALISCO • ATHLETIC “non-alc. golden ale”

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

Red Wine

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

Local Bottles + Cans

BOLD ROCK “dry cider”

LA TROPICAL “la original ámba r lager”

SOUTH BEACH “blood orange hazy ipa”