

Breakfast

BANANA COFFEE CAKE	(perfect to share!)	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*	(choice of bacon or prosciutto)	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*	(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	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	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				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*		castelvetrano 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

Chef's Boards

CLASSICO

24

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, castelvetrano 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

Strombolis	served with a green salad	
HOT ITALIAN	calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo	1180 cal
GIARDINO	asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto	1390 cal

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 (house specialty)	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.

CA-CE,DA,IR,SD,TO, FL-MI, NV

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

BEER ZOMBIES “boomstick blonde”

BIG DOG’S “dog daze hazy ipa”

ABLE BAKER “atomic duck ipa”

PERONI (draft) • CORONADO “dry cider” (16 oz.) • ATHLETIC “non-alc. golden ale” • COORS LIGHT • MODELO

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

BIG DOG’S “las vegas lager” (16 oz.)

ABLE BAKER “mango calutron girl wheat” (16 oz.)

LAS VEGAS BREWING “1677 stout” (16 oz.)