



Breakfast

BANANA COFFEE CAKE <i>(perfect to share!)</i> 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* <i>(choice of bacon or prosciutto)</i> 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* <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	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 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	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

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 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 <i>make it TIE DYE +3</i> 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 <i>make it bomba style for the crust +5 (adds 270 cal)</i> 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 <i>(house specialty)</i> 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**

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 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

00SPRITZ 13
mionetto na aperitivo, crushed lemon, bubbles 70 cal

LA SPEZIA 12
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 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, 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

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

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 ipa"

SAN TAN "moon juice galactic ipa"

Local Bottles + Cans

PAPAGO "orange blossom wheat"

COLLEGE STREET "big blue van"

GRAND CANYON "sunset amber ale"

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