

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
AMERICANO* <i>(choice of bacon or prosciutto)</i>	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* <i>(choice of braised short rib or pulled chicken)</i>	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 <i>(perfect to share!)</i>		
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

FARMERS MARKET

21

Chef's Boards

CLASSICO

22

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 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 <i>(house specialty)</i>	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
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 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 15
smashed basil & mint, fresh citrus, elderflower, prosecco 250 cal

NEW ITALIAN 15.5
aperol, citrus smash, prosecco 150 cal

MIMOSAS & BELLINIS 🍷13 🍷60
orange juice, grapefruit, blood orange or peach 140-630 cal

Cocktails

BREAKFAST MULE 14
ketel one vodka, peach, fresh lemon, ginger beer, prosecco 200 cal

GIADA 13
ketel one, pressed cucumber, basil, fresh lime 220 cal

PALERMO 13.5
blood orange, ramazzotti rosato, teremana reposado 230 cal

SPARKLING ROSÉ SANGRIA 15
rosé wine, peach, fresh berries, prosecco 300 cal

CIAO, BELLA! 15.5
sugar house vodka, white peach, prosecco 230 cal

Zero Proof

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

OOSPRITZ 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 🍷 pitcher

NON-ALCOHOLIC (split) 12
zonin, “cuvée zero”, veneto 30 cal

PROSECCO 🍷13 🍷52
lunetta, veneto 140/630 cal

RED SANGRIA 🍷12 🍷42
red wine, cherry, pineapple, moscato 290/1240 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 alois lageder, “terra alpina”, trentino-alto adige	15	20	60
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SOAVE inama, “classico”, veneto	14	18.5	56
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RIESLING loosen bros. “dr. l”, moseli	13.5	18	54
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MOSCATO centorri, lombardy	13	17	52
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SAUVIGNON BLANC mohua, marborough	14.5	19	58
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CHARDONNAY estancia, california	13.5	18	54
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CHARDONNAY chalk hill, sonoma coast	17	22.5	68
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GRAPEFRUIT G&T 13.5
hendrick’s cabaret, ramazzotti rosato, fever tree medi tonic 200 cal

PASSIONE 14
aperol, vanilla, passion fruit, prosecco 230 cal

YOU, ME & CAPRI 14
campari, peach, prosecco 250 cal

CARAJILLO 13
double espresso, licor 43, caffè borghetti, hazelnut 190 cal

SICILIAN MARGARITA 16
teremana reposado, alpine preserve, grand marnier, fresh citrus 210 cal

LA DOLCE VITA 16
casamigos blanco, ramazzotti rosato, passion fruit 190 cal

ESPRESSO MARTINI 15.5
sugar house vodka, espresso, borghetti, hazelnut, oat milk 250 cal

TUSCAN BLOODY MARY 13.5
tito’s vodka, calabrian chili, tuscan spice, charcuterie 320 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 140 cal	terzo 190 cal	bottle 630 cal
ROSE tormaresca, “calafuria”, puglia	12.5	16.5	50

Red Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
SANGIOVESE caparzo, tuscany	13.5	18	54

CHIANTI CLASSICO rocca delle macie, tuscany	16	21	64
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DOLCETTO pecchenino, “san luigi dogliani”, piedmont	13	17	52
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PINOT NOIR sokol blosser “evolution”, willamette valley	16	21	64
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BARBERA vietti, “tre vigne”, asti	15	20	60
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MALBEC pascual toso, mendoza	14	18.5	56
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MERLOT st. francis, sonoma county	15	20	60
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SUPER TUSCAN villa antinori, tuscany	18	24	72
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RED BLEND banshee, “mordecai”, california	15.5	25	62
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NEGROAMARO li veli “passamante”, puglia	14.5	19	58
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CABERNET SAUVIGNON canoe ridge, “expedition”, horse heaven hills	15	20	60
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CABERNET SAUVIGNON roth, alexander valley	17.5	23	70
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Beer

\$7–10 100 - 270 cal per serving

Local Draft

MOAB “johnny’s american ipa”
UINTA “golden spike hefeweizen”
PROPER “yacht rock juice box juicy ipa”

PERONI (draft)
MODELO
MICHELOB ULTRA
ATHLETIC “upside dawn non-alcoholic golden ale”

Local Bottles + Cans

MOUNTAIN WEST “ruby cider”
BOHEMIAN “amber lager”
SALTFIRE “charlotte sometimes blonde”
SHADES “piña colada sour ale”
UINTA “cutthroat pale ale”
KIITOS “amber ale”
EPIC “son of a baptist coffee stout”